



Entrees

Angus Rib Eye Steak.....25.50

16 oz bone in ribeye steak grilled, topped with melted bleu cheese & sautéed mushrooms

Filet Mignon8 oz....23.95 10 oz....29.95

Center cut beef tenderloin grilled and topped with brandied mushroom caps

New York Strip Steak.....31.95

14oz center cut Strip steak grilled and topped with crispy onion rings

BBQ Ribshalf....13.50....full....18.95

Tender baby back pork ribs glazed with honey BBQ sauce

BBQ Ribs & Chicken Tenders.....14.95

Half rack of baby back ribs and crispy chicken tenders with BBQ sauce

New Zealand Rack of Lamb23.95

Marinated in rosemary & garlic.

Beef Tenderloin Medallions.....22.95

Medallions of beef tenderloin with a demi glaze and complimented with Bleu Cheese

Coconut Shrimp.....15.95

Six gulf shrimp tossed in coconut crust, fried crisp, served with Asian Hoisin sauce

Sautéed or Deep Fried Lake Perch.....16.95

Sautéed fillets of lake perch with sides of tartar sauce and fresh lemon

Almond crusted Walleye.....17.95

Sautéed and topped with Amaretto butter

Fresh Fish Tacos.....13.95

3 flour tortillas filled with fresh fish, diced green onions, cheese, tomato and cilantro. served with black beans, rice.

Australian cold water Lobster Tail.....Market price

Norwegian Salmon.....18.95

Fresh salmon grilled or poached with Dill sauce.

Tuscany Chicken15.95

Baked boneless chicken breast stuffed with Roma tomatoes, fresh basil, Provolone cheese and Topped with Marinara sauce.

Innsbrook's Signature Half Roasted Chicken.....12.95

with garlic mashed potatoes

Veal Picatta.....17.95

Tender veal sautéed with capers and lemon.

Chef Marco's Daily Pasta Special.....12.95

Kids menu available

Daily Drink Specials

All Entrees are served with choice of soup or house salad, vegetable and your choice of: baked potato, double baked potato, garlic mashed potato, french fries, sweet potato fries or rice pilaf.

All pricing is subject to 7% sales tax and 18% gratuity

Guests welcome

All major Credit Cards Excepted