

Footcreek Gold

Tossed greens served family style topped with tomato, olives, red onion and Italian dressing, soup of the day, choice of baked potato, hash browns, garlic mashed potato, french fries or wild rice pilaf, and bread & butter.

12 oz. Filet Mignon

USDA choice beef steer tenderloin cut and broiled to order, Served with au jus, freshly sautéed mushrooms, and golden brown onion rings.

12 oz. New York Strip

USDA choice beef broiled to perfection, served with au jus, freshly sautéed mushrooms and golden brown onion rings.

16 oz. Rib-Eye Steak

King Cut USDA Choice or Higher Beef Broiled to perfection, served with freshly sautéed mushrooms, au jus, and topped with golden brown onion rings.

16 oz. Prime Rib

King cut USDA choice or Higher beef, seasoned and tenderly cooked to order, served with au jus and freshly sautéed mushrooms

Steak Diane

USDA Choice Pounded Tenderloin with cracked pepper and Doug's Special Merlot Sauce Just for you. This is Best Served on a bed of Wild Rice. But remember its your choice.

16 oz. Totonka (Buffalo) Chopped Sirloin Bacon wrapped

USDA choice ground sirloin, with bacon and mushroom sauce.

Jack Daniels Buffalo Rib-Eye this sauce is not mine but is copied from a very famous Restaurant. But I could TJ my friend on Friday and ask. Buffalo From: Foot Creek Pheasant Ranch.

Pork Chops

Two 6 oz. chops broiled to perfection, served with au jus, freshly sautéed mushrooms, and a side of applesauce.

Shrimp or Chicken Fettuccine

A generous bed of fettuccine noodles sautéed in our Alfredo sauce and served with a side of parmesan cheese

Shrimp Scampi

Made with Doug's Special Danilla Butter made with Capers and Garlic. This is right straight from my Sheraton Days.

As a Exc. Chef

Walleye Filet

A 10 oz fresh water filet broiled to perfection, tipped with toasted slivered almonds, butter, and served with a side of homemade tartar sauce.

All will include Chef Doug's Dessert of the Evening!

Thanks Doug Nieman