CLUB CHALET
SUPPER CLUB

WEEKDAY FEATURE

## LOBSTER SPECIAL GF

MARKET PRICE

18-20 OZ COLD-WATER LOBSTER TAIL

ACCOMPANIED WITH SOUP, CHOICE OF SIDE, GRAND SALAD AND RELISH BAR

Served with REAL drawn butter and lemon

AVAILABLE TUESDAY-THURSDAY

Not available Friday, Saturday or holidays

### FOOD ADVISORY

In compliance with Federal and State Health Regulations, eating raw or under-cooked fish or animal products may result in food-borne illness, especially if you have a medical condition. Burgers, steaks, and ahi tuna served rare or medium rare are considered under-cooked and will be served only upon customer request.

CLUB CHALET SUPPER CLUB
SINCE 1927

# CHEF INSPIRED DAILY SPECIALS

ALL DAILY SPECIALS ARE ACCOMPANIED WITH SOUP, CHOICE OF SIDE, AND GRAND SALAD & RELISH BAR

## TUESDAY

WISCONSIN'S ONLY SUPPER CLUB SERVING WAGYU PRIME RIB

**WAGYU PRIME RIB**
KING 16-20 OZ **47.95**
QUEEN 14-16 OZ **43.95**

Seasoned with our signature herbs and spices, then slow-roasted overnight and served medium rare only.

**LOBSTER RAVIOLI** **35.95**

Lobster and creamy ricotta folded into delicate ravioli, finished with a light lobster cream sauce and served with freshly baked garlic toast.

## WEDNESDAY

**FETTUCCINE ALFREDO**
CHICKEN **24.95**
SHRIMP **28.95**
RIBEYE **33.95**

Authentic Sicilian Alfredo with garlic and fettuccine. Choose grilled chicken, shrimp, or ribeye. Served with freshly baked garlic toast. Blackened shrimp +1.95.

**CHICKEN CORDON BLEU** **29.95**

Two chicken breasts stuffed with smoked ham and Swiss, finished with a light cream sauce and served with freshly baked garlic toast.

## THURSDAY

**TOMAHAWK PORK CHOP** **33.95**

20 oz Chairman's Reserve pork chop with brown-sugar pineapple glaze, cinnamon applesauce, bacon sauerkraut, and cranberries. Maple Bourbon style -1.00.

**APPLE-GLAZED PORK RIBEYE**
16 OZ **30.95**
8 OZ **24.95**

Sweet orchard-apple glaze with apple-cider brandy dipping sauce and cranberries.

## FRIDAY

**CITRUS SWORDFISH** **37.95**

Grilled swordfish with cilantro butter, creamy citrus glaze, fresh lime, and mango salsa.

**GRILLED ATLANTIC SALMON** **30.95**

Flame-grilled Atlantic salmon drizzled with fresh pesto and served with a garlic balsamic aioli.

**WALLEYE** **29.95**

Two large fillets, deep-fried or pan-fried. Served with rye bread, lemon, tartar, and coleslaw.

**BBQ BABY-BACK RIBS**
FULL RACK **38.95**
HALF RACK **33.95**

Fall-off-the-bone pork ribs glazed with our sweet barbecue sauce.

CHECK OUT OUR LAKES TO OCEANS SECTION FOR MORE DELICIOUS FISH OPTIONS!

## SATURDAY

**BBQ BABY-BACK RIBS**
FULL RACK **38.95**
HALF RACK **33.95**

Fall-off-the-bone pork ribs glazed with our sweet barbecue sauce.

**BLACK ANGUS PRIME RIB**
KING 18-20 OZ **43.95**
QUEEN 14-16 OZ **39.95**

Seasoned with our signature herbs and spices, then slow-roasted overnight and served medium rare only.

## PRICING & GRATUITY

**PARTIES OF 10 OR MORE - ONE CHECK ONLY**

A 20% gratuity may be added to parties of 10 or more. Our pricing reflects a 4% cash discount. Card purchases remove the discount and display a non-cash adjustment. We do not accept personal checks or prepaid cards.