

The English Inn

3713 Highway 42
Fish Creek, WI 54212
(920) 868-3076
www.theenglishinn.com

HORS D'OEUVRES

ESCARGOT	\$11.95	BRUSCHETTA	\$7.95
N. E. CRAB CAKES.....	\$10.95	BAKED BRIE Cherry or Raspberry sauce	\$9.95
SHRIMP COCKTAIL.....	\$10.95	ARTICHOKE DIP	\$8.95
GRILLED SHRIMP SKEWERS.....	\$11.95	ONION RINGS	\$7.95
CALAMARI.....	\$9.95	CHEESE CURDS.....	\$8.95
CRÚ DA TÁ	\$8.95	POTATO SKINS.....	\$8.95
variety of fresh vegetables served with dill dip		SAUTÉED MUSHROOMS.....	\$5.00
OYSTERS ROCKEFELLER.....	\$11.95		
HONEY FRIED CHICKEN WINGS with BBQ Sauce.....	\$9.95		

ENTRÉES INCLUDE: Basket of fresh baked bread AND

CHOICE OF: *Spinach Salad* - mushrooms, water chestnuts, sliced almonds, bacon, chopped egg, fresh grated parmesan cheese, served over spinach greens with our famous hot bacon dressing.
Cherry Spinach Salad - dried cherries, mushrooms, water chestnuts, sliced almonds, chopped egg, fresh grated parmesan cheese, served over spinach greens with our famous cherry hot bacon dressing.
Mandarin Salad - mix of salad greens topped with raisins, mandarin oranges, red onions, fresh grated parmesan cheese and sliced almonds accompanied by honey Dijon dressing.
Garden Salad - A blend of fresh vegetables and garden greens with dressing choice of - hot bacon, 1000 Island, blue cheese, honey Dijon, lowfat cherry vinaigrette, French, Ranch, or Golden Italian.
Add to any salad ... Almond encrusted goat cheese medallions ~ \$4.75 Blue cheese crumbles ~ \$2.00
N.E. Clam Chowder - "Totally Awesome"
French Onion Soup - Traditional
Baked French Onion Soup - Baked with a homemade crouton and three kinds of cheese, (Swiss, Mozzarella, and Gruyere) ~ add \$3.95
Original Goat Cheese Salad - Two baked almond encrusted goat cheese medallions served on top of lettuce greens, strawberries, grapes, and served with a homemade raspberry vinaigrette dressing ~ add \$4.95
Fresh Fruit and Cottage Cheese - Cottage cheese served with fresh fruits of the season ~ add \$4.95
Choice of Potato: Baked, Au Gratin, French Fries, Rice Pilaf or Baby Red Skinned Mashed
Add Bacon or Shredded Cheddar Cheese ~ add \$1.00 Homemade Twice Baked Potato ~ add \$2.95

SEA AND LAKE ENTRÉES

DOOR COUNTY WHITEFISH - fresh from local waters, this broiled fish, light and flaky, is a local favorite	\$20.95
BLACKENED WHITEFISH - seared in a cast iron skillet with cajun seasonings	\$22.95
FRENCH BROILED WHITEFISH - brushed with a sweet red French dressing and broiled to perfection	\$22.95
WHITEFISH AUGRATIN - baked in a creamy sauce, topped with asparagus spears and cheddar cheese	\$24.95
PISTACHIO ENCRUSTED WHITEFISH - served with lemon beurre blanc on side.	\$28.95
GRILLED SALMON - Norwegian Salmon grilled and served with Champagne dill sauce	\$22.95
BAKED GROUPER - hand-dipped in sour cream, Parmesan cheese and basil, coated with seasoned bread crumbs and served with lemon beurre blanc sauce ...	\$24.95
STUFFED FILLET OF SOLE ALMADINE - filled with broccoli, mozzarella cheese and covered with our own cream sauce	\$22.95
LAKE PERCH - deep fried or pan fried, fresh, brought in daily from our local waters	\$21.95
WALLEYE PIKE - deep fried or pan fried, served with tartar sauce	\$21.95
SAUTÉED SHRIMP - served with our special seasoned butter sauce	\$22.95
DEEP FRIED SHRIMP - lightly battered, deep fried to a golden brown	\$22.95
STUFFED SHRIMP - jumbo shrimp, stuffed with succulent crabmeat dressing, served with a creamy lobster sauce.....	\$25.95
SEAFOOD CASSEROLE - a combination of shrimp, scallops, lobster and mushrooms, combined in a rich white sauce and baked to perfection with mozzarella cheese ..	\$28.95
KING CRAB LEGS (20oz.) steamed to perfection and served with drawn butter	\$37.95
LOBSTER - two 12 oz. Australian cold water lobster tails, served with clarified butter. MARKET PRICE	

AN 18% SUGGESTED GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE - THERE WILL BE A \$8.00 SHARE CHARGE APPLIED WHEN APPLICABLE.

Oscar any entrée with crab, creamy bearnaise sauce and asparagus spears ~ add \$9.00
Blacken any entrée with cajun seasoning ~ add \$3.00
Sautéed Onions ~ add \$3.75 Sautéed Mushrooms ~ add \$5.00
1/2 Onions & 1/2 Mushrooms ~ add \$5.00

DINNER ENTRÉES

PRIME RIB - the royalty of the roasts.....	Queen (14oz) \$25.95 King (18oz) \$28.95
RIB-EYE STEAK - hand cut of the choicest beef.....	Queen (12oz) \$25.95 King (16oz) \$28.95
PORTERHOUSE (22oz) of the choicest eating pleasure	\$29.95
FILET MIGNON (10oz) of the tenderest of all steaks	\$28.95
BARBECUED BABY BACK RIBS - done to a turn in southern style covered with our own BBQ sauce	Half Rack \$19.95 Full Rack \$25.95
BROILED PORK CHOPS - two 8oz center cut pork chops accompanied by applesauce	\$22.95
BEEF LIVER - tender liver, lightly floured and grilled with sautéed onions with bacon ~ add \$3.00	\$17.95
BRAISED LAMB SHANK - (18-20 oz.) lamb shank braised with a red wine reduction sauce and accompanied with mint jelly	\$29.95

POULTRY ENTRÉES

ROAST DUCK - tender, juicy duckling served with orange, cherry or raspberry sauce	\$24.95
CORNISH HEN - 18 oz. orange glazed cornish hen accompanied with cranberry sauce ..	\$23.95

THE COMBO ENTRÉES

10oz Prime Rib or 6oz Filet Mignon and
COLDWATER AUSTRALIAN LOBSTER TAIL (12oz) - MARKET PRICE
KING CRAB (10oz) - \$36.95
STUFFED SHRIMP - \$27.95
PERCH (deep fried or pan fried) - \$27.95
BBQ BACK RIBS AND STUFFED SHRIMP - \$27.95
BBQ BACK RIBS & HONEY FRIED CHICKEN WINGS - \$27.95

PASTA

(Served with choice of soup or salad and bread)

TIPPED NOODLES - sauteed tenderloin tips, mushrooms, onions served on noodles with an Español sauce	\$24.95
RAVIOLI - choice of: portabella mushroom, Asiago and garlic or spinach and artichoke served in choice of sun-dried tomato n a white cream sauce or marinara sauce with melted mozzarella cheese	\$21.95
SEAFOOD ALFREDO OR MARINARA - a combination of shrimp, scallops and lobster presented above fettuccine noodles with our homemade alfredo or marinara sauce	\$27.95
CHICKEN ALFREDO OR MARINARA - grilled 8 oz. chicken breast and sautéed mushrooms presented above fettuccine noodles with our homemade alfredo or marinara sauce ...	\$22.95
VEGETABLE ALFREDO OR MARINARA - sautéed mushrooms, onions, carrots, celery, broccoli and sun-dried tomatoes presented above fettuccine noodles with our homemade alfredo or marinara sauce	\$22.95

FOR THE LIGHTER APPETITE

(served with choice of soup or salad, potato and bread)
ONE COLDWATER AUSTRALIAN LOBSTER TAIL (12oz) MARKET PRICE
PRIME RIB (10oz) \$22.95
FILET MIGNON (6oz) \$22.95
BROILED PORK CHOP (8oz) \$19.95
PERCH (deep fried or pan fried) \$18.95
WHITEFISH (broiled) \$18.95
SAUTÉED SHRIMP \$18.95
DEEP FRIED SHRIMP \$18.95
WALLEYE PIKE (deep fried or pan fried) \$18.95
HAMBURGER PLATTER..... \$12.95
1/2 CORNISH HEN (9 oz.)..... \$18.95

SALADS

(served with a basket of fresh baked bread)
LARGE SPINACH SALAD..... \$12.95
with grilled shrimp..... \$18.95
LARGE MANDARIN SALAD... \$12.95
with broiled chicken breast..... \$17.95
LARGE GARDEN SALAD..... \$12.95
ENHANCERS
Add to any meal or share at table
DEEP FRIED SHRIMP
3 Shrimp \$6.95 6 Shrimp \$11.95
12 Shrimp \$17.95
12 oz. Coldwater LOBSTER TAIL \$31.95
10 oz. KING CRAB LEGS \$17.95

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Nightly Features

Friday Night Fish Fry
All-you-can-eat
Perch, Whitefish, Walleye,
Cod or Bluegill
\$17.95



Banquet facilities
available for
private
parties and all
other special
occasions.

Taking reservations for our 120 seat
private dining room, which can be utilized
for any holiday or private event!



Selling our homemade hot bacon
dressing on premise and at various
locations throughout the county!

Call with your request and to
make your reservations.

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