

The English Inn

G-INDICATES GLUTEN FREE

APPETIZERS

G ESCARGOT.....	\$13.95	BRUSCHETTA.....	\$10.95
N.E. CRAB CAKES.....	\$13.95	BAKED BRIE (CHERRY OR RASPBERRY SAUCE).....	\$12.95
G SHRIMP COCKTAIL.....	\$12.95	ARTICHOKE DIP.....	\$11.95
G GRILLED SHRIMP SKEWERS.....	\$13.95	ONION RINGS.....	\$9.95
CALAMARI.....	\$12.95	CHEESE CURDS.....	\$10.95
OYSTERS ROCKEFELLER.....	\$14.95	POTATO SKINS.....	\$10.95
HONEY FRIED CHICKEN WINGS.....	\$10.95	STUFFED PORTOBELLO MUSHROOMS.....	\$11.95
WITH BBQ SAUCE			

ENTRÉES INCLUDE: BASKET OF FRESH BAKED BREAD AND

CHOICE OF:

G SPINACH SALAD- MUSHROOMS, WATER CHESTNUTS, SLIVERED ALMONDS, CHOPPED EGG, FRESH GRATED PARMESAN CHEESE, SERVED OVER SPINACH GREENS WITH OUR FAMOUS HOT BACON DRESSING.

G CHERRY SPINACH SALAD- DRIED CHERRIES, MUSHROOMS, WATER CHESTNUTS, SLIVERED 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, AND SLIVERED 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, RASPBERRY VINAIGRETTE, FRENCH, RANCH, OR GOLDEN ITALIAN. ADD TO ANY SALAD...ALMOND ENCRUSTED GOAT CHEESE MEDALLIONS ~\$4.95 BLUE CHEESE CRUMBLES ~\$3.50

N.E. CLAM CHOWDER - "TOTALLY AWESOME"

G FRENCH ONION SOUP - TRADITIONAL

BAKED FRENCH ONION SOUP - BAKED WITH A HOMEMADE CROUTON AND THREE KINDS OF CHEESE (SWISS, MOZZARELLA AND GRUYERE) ~ ADD \$4.95

G ORIGINAL GOAT CHEESE SALAD - TWO BAKED ALMOND ENCRUSTED GOAT CHEESE MEDALLIONS SERVED OVER LETTUCE GREENS, STRAWBERRIES, GRAPES AND SERVED WITH A HOMEMADE RASPBERRY VINAIGRETTE DRESSING ~ ADD \$5.95

G FRESH FRUIT AND COTTAGE CHEESE - COTTAGE CHEESE SERVED WITH FRESH FRUITS OF THE SEASON ~ ADD \$5.95

CHOICE OF POTATO:

BAKED, AU GRATIN, FRENCH FRIES, RICE PILAF, GLAZED CARROTS OR BABY RED SKINNED MASHED

ADD BACON ~ \$2.25 CHEDDAR CHEESE ~ \$1.50 HOMEMADE TWICE BAKED POTATO ~ \$3.95 FRESH ASPARAGUS ~5.95

SEA AND LAKE ENTRÉES

DOOR COUNTY WHITEFISH

G BROILED- LIGHT AND FLAKY, A LOCAL FAVORITE \$26.95

G BLACKENED- OUR LOCAL BROILED WHITEFISH WITH CAJUN SEASONINGS \$29.95

G FRENCH BROILED- BRUSHED WITH SWEET RED FRENCH DRESSING AND BROILED..... \$29.95

AU GRATIN- BRAKED IN A CREAMY SAUCE, TOPPED WITH ASPARAGUS AND CHEDDAR CHEESE..... \$33.95

BBQ, BACON, ONION- BAKED WITH SWEET BBQ SAUCE,

CHOPPED ONIONS AND BACON PIECES..... \$34.95

G PISTACHIO ENCRUSTED- SERVED WITH LEMON BEURRE

BLANC ON THE SIDE..... \$34.95

OSCAR- BAKED AND TOPPED WITH BÉARNAISE SAUCE,

CRAB MEAT AND ASPARAGUS..... \$34.95

AHI TUNA STEAK- SESAME SEED OR BLACKENED DONE MEDIUM RARE WITH CUCUMBER WASABI SAUCE OVER ROASTED SWEET CORN AND GRILLED SPRING ONION \$32.95

GRILLED SALMON- NORWEGIAN SALMON GRILLED AND SERVED WITH CHAMPAGNE DILL SAUCE..... \$29.95

BAKED GROUPER- HAND-DIPPED IN SOUR CREAM, PARMESAN CHEESE AND BASIL. COATED WITH SEASONED BREAD CRUMBS AND SERVED WITH LEMON BEURRE BLANC SAUCE \$32.95

PERCH- DEEP FRIED OR PAN FRIED, SERVED WITH TARTAR SAUCE \$29.95

PIKE- DEEP FRIED OR PAN FRIED, SERVED WITH TARTAR SAUCE \$29.95

G SAUTÉED SHRIMP- LIGHTLY BATTERED, DEEP FRIED TO A GOLDEN BROWN \$29.95

HOT BACON SHRIMP- BRUSSEL SPROUTS, ONIONS, CARROTS, AND RICE SAUTÉED IN OUR FAMOUS HOT BACON..... \$32.95

STUFFED SHRIMP- JUMBO SHRIMP, STUFFED WITH SUCCULENT CRABMEAT DRESSING, SERVED WITH A CREAMY LOBSTER SAUCE..... \$32.95

SEAFOOD CASSEROLE- A COMBINATION OF SHRIMP, SCALLOPS AND MUSHROOMS COMBINED IN A RICH WHITE SAUCE, RICE AND TOPPED WITH A 5 OZ LOBSTER TAIL AND BAKED TO PERFECTION WITH MOZZARELLA CHEESE..... \$39.95

G SPLIT KING CRAB LEGS (20OZ) STEAMED TO PERFECTION AND SERVED WITH DRAWN BUTTER..... \$49.95

G LOBSTER (6) 5OZ- AUSTRALIAN COLD WATER LOBSTER TAILS SERVED WITH CLARIFIED BUTTER..... MARKET PRICE

ENHANCERS

OSCAR ANY ENTRÉE WITH CRAB MEAT, CREAMY BÉARNAISE SAUCE AND ASPARAGUS SPEARS ~ ADD \$12.00

ADD MELTED BLUE CHEESE ~ \$4.00 ADD MELTED GOAT CHEESE ~ \$6.00

BLACKEN ANY ENTRÉE WITH CAJUN SEASONING ~ ADD \$4.00

SAUTÉED ONIONS ~ ADD \$4.50 SAUTÉED MUSHROOMS ~ ADD \$5.50

1/2 ONION & 1/2 MUSHROOMS ~ADD \$5.50 CREAMY BÉARNAISE SAUCE ~ ADD \$3.00

DEEP FRIED SHRIMP

3 SHRIMP \$9.95 6 SHRIMP \$15.95 12 SHRIMP \$24.95

10OZ CRACKED KING CRAB LEGS \$24.95 4-5OZ LOBSTER TAIL \$12.95 PER TAIL

Green Bay // (920) 455-0676

3597 BAY SETTLEMENT RD



WWW.THEENGLISHINN.COM



Fish Creek // (920) 868-3076

3713 WISCONSIN 42

THERE WILL BE A \$10.00 SHARE CHARGE APPLIED WHEN APPLICABLE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
OUR RESTAURANT OFFERS FOOD WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS, AND WHEAT. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION,
WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, TREE NUT, SOY, MILK, EGGS OR WHEAT ALLERGIES

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DINNER ENTRÉES

G-INDICATES GLUTEN FREE

(RIB EYE, PORTERHOUSE AND FILET GLUTEN FREE WITHOUT ONION RING AND STEAK BUTTER)

G PRIME RIB- THE ROYALTY OF ROASTS
 QUEEN(14OZ) **\$33.95** KING (18OZ) **\$38.95**
RIB EYE- HAND CUT OF THE CHOICEST BEEF TOPPED WITH STEAK BUTTER AND ONION RING
 QUEEN(12OZ) **\$33.95** KING (16OZ) **\$38.95**
PORTERHOUSE (22OZ) BEST OF BOTH WORLDS TOPPED WITH STEAK BUTTER AND ONION RING **\$39.95**
FILET MIGNON (12OZ) MOST TENDER AND FLAVORFUL TOPPED WITH STEAK BUTTER AND ONION RING **\$39.95**
G BARBECUE BABY BACK RIBS- DONE TO A TURN IN SOUTHERN STYLE, COVERED WITH OUR OWN BBQ SAUCE
 HALF RACK **\$26.95** FULL RACK **\$33.95**

G BROILED PORK CHOPS- TWO 8OZ CENTER CUT PORK CHOPS ACCOMPANIED BY CARAMELIZED APPLES
 **\$33.95**
BEEF LIVER- TENDER LIVER, LIGHTLY FLAVORED AND GRILLED WITH SAUTÉED ONIONS..... **\$24.95**
 ADD BACON. \$3.00
BRAISED LAMB SHANK- (18 - 20 OZ) LAMB SHANK BRAISED WITH A RED WINE REDUCTION SAUCE AND ACCOMPANIED WITH MINT JELLY **\$39.95**
G STUFFED PORTOBELLO MUSHROOM PLATE- STUFFED WITH BRUSCHETTA TOMATO, MOZZARELLA CHEESE AND DRIZZLED WITH BALSAMIC VINAIGRETTE..... **\$28.95**

POULTRY ENTRÉES

G ROAST DUCK- TENDER, JUICY DUCKLING SERVED WITH CHOICE OF ORANGE, RASPBERRY, OR CHERRY SAUCE
 **\$34.95**

G CORNISH HEN- 18 OZ ORANGE GLAZED CORNISH HEN ACCOMPANIED WITH CRANBERRY SAUCE ON A SMALL BED OF RICE **\$29.95**
 (GLUTEN-FREE WITHOUT RICE)

THE COMBO ENTRÉES
10OZ PRIME RIB OR 6OZ FILET AND COLDWATER AUSTRALIAN LOBSTER TAIL - MARKET PRICE
CRACKED KING CRAB (10OZ) - \$49.95
STUFFED SHRIMP - \$38.95
PERCH (DEEP FRIED OR PAN FRIED) - \$36.95

BBQ BACK RIBS AND STUFFED SHRIMP - \$35.95
BBQ BACK RIBS & HONEY FRIED CHICKEN WINGS - \$32.95

PASTA

(SERVED WITH CHOICE OF SOUP OR SALAD AND BREAD)

TIPPED NOODLES- SAUTÉED TENDERLOIN TIPS, MUSHROOMS AND ONIONS SERVED ON NOODLES WITH AN ESPAGNOLE SAUCE **\$29.95**
RAVIOLI- CHOICE OF:
 PORTOBELLO MUSHROOM
 ASIAGO AND GARLIC
 OR SPINACH AND ARTICHOKE
 SERVED IN CHOICE OF SUN DRIED TOMATO IN A WHITE CREAM OR MARINARA SAUCE WITH MELTED MOZZARELLA CHEESE **\$28.95**

SEAFOOD ALFREDO OR MARINARA- A COMBINATION OF SHRIMP AND SCALLOPS, PRESENTED ABOVE FETTUCCINE NOODLES, COMBINED IN OUR HOMEMADE ALFREDO OR MARINARA SAUCE AND TOPPED WITH A 5 OZ LOBSTER TAIL **\$35.95**
CHICKEN ALFREDO OR MARINARA- GRILLED 8OZ CHICKEN BREAST AND SAUTÉED MUSHROOMS PRESENTED ABOVE FETTUCCINE NOODLES WITH OUR HOMEMADE ALFREDO OR MARINARA SAUCE **\$29.95**
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 **\$28.95**

FOR THE LIGHTER APPETITE

(SERVED WITH CHOICE OF SOUP OR SALAD, POTATO AND BREAD)

G COLD WATER AUSTRALIAN LOBSTER TAILS (3) 5OZ..... **MARKET PRICE**
G PRIME RIB (10OZ) **\$29.95**
FILET MIGNON (6OZ) **\$29.95**
G BROILED PORK CHOP (8OZ) **\$26.95**
PERCH (DEEP FRIED OR PAN FRIED) **\$22.95**
G WHITEFISH (BROILED) **\$22.95**
G SAUTÉED SHRIMP **\$22.95**
DEEP FRIED SHRIMP **\$22.95**
WALLEYE PIKE (DEEP FRIED OR PAN FRIED) **\$22.95**
HAMBURGER PLATTER **\$15.95**
G 1/2 CORNISH HEN (9OZ) **\$24.95**
 ON A SMALL BED OF RICE. (GLUTEN FREE WITHOUT RICE)

SALADS

(SERVED WITH A BASKET OF FRESH BAKED BREAD)

LARGE SPINACH SALAD..... **\$15.95**
LARGE CHERRY SPINACH SALAD..... **\$15.95**
LARGE MANDARIN SALAD..... **\$15.95**
LARGE GARDEN SALAD **\$15.95**
 ADD SALMON (8OZ) **\$15.00**
 ADD FILET MIGNON (6OZ) **\$18.00**
 ADD GRILLED SHRIMP **\$7.00**
 ADD BROILED CHICKEN (6OZ) **\$7.00**

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