

The Nightingale Supper Club

A favorite of the locals since the 1930's

Starters

House Smoked local Whitefish Cakes served with roasted red pepper remoulade

Fresh Shrimp Cocktail with cocktail sauce

Bacon Wrapped Scallops with maple Bourbon sauce

Loaded Potato Skins with onion, bacon, cheddar cheese, topped with sour cream

Renard's Deep Fried Cheese Curds served with ranch dressing

Stuffed Button Mushrooms with cheese, bacon, onions & seasoning broiled golden brown

Spinach & Artichoke Dip served with warm tortilla chips (optional - add crab meat)

Beer Battered Onion Rings thick cut with ranch dressing

Soup & Salad

Creamy Crab & Asparagus cup / bowl

Soup of the day cup / bowl

Cup of Soup & a Side Salad

Spinach Salad with shredded carrots, toasted sunflower seeds, macerated onions, raisins, & herb cheese

Caesar Salad with croutons & shredded parmesan cheese

Garden Salad with shredded carrots, red onions, cucumbers, tomatoes, hard-boiled egg, Shredded cheddar cheese, sliced black olives, & toasted sunflower seeds (optional – add chicken breast, grilled salmon, or shrimp)

Dressings

Buttermilk Ranch, fat free Ranch, Balsamic Vinaigrette, Italian, French, Lite French, Parmesan Peppercorn, Raspberry Vinaigrette, 1000 Island (Creamy Bleu Cheese, Bleu Cheese Crumbles or Hot Bacon – extra)

Nightly Sides

Baked potato (loaded baked potato – extra), French Fries, Sour Cream Chive Wedges, Apple Sauce, Cottage Cheese, American Fries (except Friday), Vegetable of the day (extra)

Thursday – Parsley Buttered Red Potatoes

Friday – Potato Salad, Creamy Cole Slaw

Saturday – Garlic Mashed Baby Red Potatoes

Extra plate charge – includes choice of side.

Fish & Seafood

Served with salad, bread & your choice of side

- *Surf & Turf** chargrilled beef tenderloin & succulent lobster tail
- Lobster Tail** 8-10oz (one or two) broiled & served with drawn butter
- Salmon** broiled or grilled served with herb tomatoes
- Whitefish** broiled & served with lemon dill butter
- Fresh Scallops** 8oz sauteed with mushrooms & onions
- Shrimp** with garlic butter or deep fried served with cocktail sauce
(optional lighter side)
- Pike** pan-fried or deep fried (optional lighter side)
- Perch** pan-fried or deep fried (optional lighter side)

Oink & Peep

Served with salad, bread, & your choice of side

- Pork Chops** (2) on the bone center cut either broasted or grilled served
with apple sauce
- BBQ Baby Back Ribs** slow cooked & basted with a sweet tangy sauce
(optional half rack)
- Marinated Chicken Breast** broiled to perfection
- Broasted Chicken Dinner** four (4) piece or two (2) piece

Childrens Options

Served with French Fries, Onion Rings, Applesauce, or Cottage Cheese

- Grilled Cheese Sandwich**
- Quarter Pound Burger**
- Chicken Tenders**
- Buttered Noodles** (no side)
- Kids Alfredo**

House Specialties

Served with salad, bread & your choice of side

(Add side of sauteed onions, side of sauteed mushrooms, sauteed mushrooms & onions, blackening spice, top with caramelized onions & bleu cheese, or bleu cheese – extra)

***Ribeye** 14oz chargrilled

***Beef Tenderloin** 8oz chargrilled

***New York Strip** 14oz chargrilled

***Prime Rib** slow cooked to perfection 10oz, 16oz, or 20oz

We are not responsible for steaks cooked well done.

Burgers & Sandwiches

Served with your choice of side

(Applewood Smoked Bacon; Cheese-American, Cheddar, or Swiss; add a side salad; sauteed mushrooms, onions, or both – extra)

***Half Pound Burger** with lettuce, onion, tomato, & a pickle on a toasted bun

Portabella Mushroom Sandwich stuffed with cheesy spinach & artichokes served on a toasted bun

***Prime Rib Sandwich** served on house baked bread & served with au jus

Grilled Chicken Sandwich topped with caramelized onions, cheddar cheese & served with rosemary mayonnaise on a toasted bun

Shrimp Po' Boy served with Cajun mayonnaise, shredded lettuce, tomato served on a toasted bun

Vegetarian Options

Served with salad & bread

Sauteed Vegetables with Quinoa

Vegetables with Teriyaki Sauce & rice

Alfredo with Fettuccine Pasta

Stuffed Portabella Mushroom with cheesy spinach & artichokes served with a choice of side

(optional – add chicken breast, grilled salmon, or sauteed garlic shrimp)

*Consuming raw or undercooked fish, meat or eggs may increase your risk of a foodborne illness.

Nightly Specials

Served with soup or salad, bread & your choice of side (excludes Friday)

Monday

Lobster Tail or Surf & Turf

Tuesday

Grilled Salmon with asparagus & house made **Hollandaise sauce

Wednesday

2-Piece Broasted Chicken & Half Rack of BBQ Baby Back Ribs

Thursday

***Prime Rib** 16oz with au jus

Friday Door County Fish Fry

Comes with your choice of side, rye bread, cole slaw (substitute a salad – extra) & a pickle

Perch or Pike either deep fried or pan-fried

Broiled local Whitefish

Saturday

***Tenderloin Oscar** 8oz beef chargrilled over asparagus, topped with crab meat & house made **Bearnaise sauce

***Steak & Shrimp** 8oz beef tenderloin with garlic shrimp or deep fried shrimp

Beverages

Milk, coffee, soda (free refills), bottled Snapple Lemonade & Iced Tea (sweet)

Desserts

Philadelphia Cheese Cake (add cherry – extra), **Turtle Cheesecake**,
Chocolate Mousse Cake, **Homemade Pie** (ala mode – extra)

Desserts from the Bar

Grasshopper, Banana Banshee, White Dove, Brandy Alexander, Pink Squirrel

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**Contains raw or undercooked eggs.

Thank you for choosing the Nightingale Supple Club

White Wines

House Pour- Chardonnay, White Zinfandel
Casa De Campo Moscato
Hogue Riesling
Cavit Pinot Grigio
Ceviche Sauvignon Blanc
Kendall Jackson Sauvignon Blanc
Kendall Jackson Chardonnay

Red Wines

House Pour – Merlot, Cabernet Sauvignon
Stone's Throw Big Mouth Red (blend)
Simon Creek Untouchable Red
Stone's Throw Pinot Noir
Mondavi Private Selection Pinot Noir
Tintonegro Malbec
Cannonball Merlot
Candor Merlot
Kenwood Merlot
Kendall Jackson Grand Reserve Cabernet Sauvignon
R Collection Cabernet Sauvignon
Napa Cellars Zinfandel
Rosemount Shiraz
Barolo Vietti
Poliziano Rosso Di Montepulciano

Bottled Beer

Ask about our seasonal options!

Beck's Dark
Blue Moon
Bud Light
Budweiser
Coors Light
Corona
Fat Tire
Guinness
Heineken
IPA
Island Wheat
Leinenkugel
Leinenkugel Honey Weiss
Leinenkugel WI Red Pale Ale
Michelob Ultra
MGD 64
Miller High Life
Miller Lite
Samuel Adams
Stella Artois
Spotted Cow
Wisconsin Amber

Non-Alcoholic Beer

O'Doul's
O'Doul's Amber

