

entrees



Roast Prime Rib

Slow roasted Prime Rib of beef served with au jus.

10 oz. \$28.00 **14 oz.** \$36.00

Steak Oscar

A 12 oz. Ribeye with fresh asparagus spears, seafood flakes, and hollandaise sauce. A favorite of both locals and our loyal vacationers. \$36.00

Thunderbird Sirloin

A 10 oz. cut, marinated in butter and garlic, topped with sautéed mushrooms. Melts in your mouth. \$29.00

Ribeye

12 oz. cut, lightly seasoned and broiled. \$32.00

Filet Mignon

A 7oz. tenderloin wrapped in bacon and smothered in fresh sautéed mushrooms. \$34.00

Top Sirloin

8 oz. center cut sirloin, topped with sautéed mushrooms. \$23.00

Wine suggestions: Malbec or Merlot

All entrees served with your choice of baked potato, french fries, sweet potato fries, hash browns, pasta, fresh vegetables, or wild rice.

steak

Walleye

A house classic, prepared with our original recipe. Choose deep fried or broiled. Served with corn fritters.

One Fillet \$19.00 **Two Fillets** \$31.00

Thunderbird Walleye Almondine

Our House Specialty! Broiled Walleye topped with toasted almonds, served on a bed of wild rice alongside fresh steamed vegetables. Try it topped with our home made black bean salsa... (\$2.50)

One Fillet \$21.00 **Two Fillets** \$33.00

Parmesan Crusted Walleye

Walleye filet breaded in a parmesan seasoned breading. Topped with a delightful lemon cream sauce.

One Fillet \$19.00 **Two Fillets** \$31.00



seafood & fish

Shrimp

Six succulent jumbo shrimp, choose broiled, deep fried or scampi \$25.00

Lite Shrimp

Not hungry enough for six? Try three instead for a smaller appetite. \$16.00

Salmon

An 8 oz. broiled salmon filet with a delicious cucumber-dill sauce. Served with fresh steamed vegetables. \$27.00

Lobster

Two four ounce cold water tails, served with drawn butter. \$38.00

Shrimp Risotto

Arborio rice, mushrooms, spinach and garlic cooked in a white wine and vegetable broth. Topped with three broiled and parmesan cheese. Served with steamed vegetables. \$19.00

Wine suggestions: Pinot Grigio or Chardonnay

Wine Suggestion: Zinfandel

Marinated Iowa Pork Chops

A thick 10 oz. cut...absolutely delicious.

One Chop \$18.00 **Two Chops** \$29.00

BBQ Ribs

Meaty, tender pork back ribs slow cooked and served in a tangy sauce.

Full Rack \$24.00 **Half Rack** \$18.00

Teriyaki Pork Tenderloin

Marinated in our homemade teriyaki sauce, broiled, then sliced into medallions and served over wild rice. Topped with a teriyaki glaze and accompanied with fresh steamed vegetables.

\$17.00

chops & ribs

All chops & ribs served with choice of baked potato, french fries, sweet potato fries, hash browns, pasta, fresh vegetables or wild rice.

Chicken Oscar \$18.00

Sautéed breast of chicken with asparagus spears, seafood flakes, and hollandaise sauce, served on a bed of wild rice.

Gold Shores Pasta \$18.00

Chicken and Italian sausage in a creamy sun-dried tomato sauce, tossed with cavattappi noodles. Served with fresh steamed vegetables. This dish is somewhat spicy.

Chicken Alfredo \$18.00

Sautéed breast of chicken atop linguini and tossed in a creamy alfredo sauce with shaved parmesan. Served with fresh steamed vegetables.

Prosciutto Wrapped Chicken \$17.00

Chicken breast stuffed with artichokes, pine nuts, sun dried tomato, basil, and mozzarella cheese then wrapped in prosciutto ham. Served over carrot orzo and topped with lemon cream sauce.

Chicken Piccata \$16.00

Breast of chicken topped with a lemon-wine sauce and finished with chopped almonds. Served on a bed of wild rice or pasta. A favorite that our guests come back for again and again.

Wine Suggestion: Riesling or Sauvignon Blanc

chicken & pasta

18% gratuity may be added to tables of 6 or more.