

entrees



Roast Prime Rib

Slow roasted Prime Rib of beef served with au jus. Always delicious and a count on favorite.

10 oz. \$28.99 **14 oz.** \$35.99

Steak Oscar

A 12 oz. Ribeye with fresh asparagus spears, seafood flakes, and hollandaise sauce. A favorite of both locals and our loyal vacationers. \$35.99

Thunderbird Sirloin

A 10 oz. cut, marinated in butter and garlic, topped with sautéed mushrooms. Melts in your mouth. \$26.99

Ribeye

12 oz. cut, lightly seasoned and broiled. \$32.99

Filet Mignon

A 7oz. tenderloin wrapped in bacon and smothered in fresh sautéed mushrooms. \$33.99

Top Sirloin

8 oz. center cut sirloin, topped with sautéed mushrooms. \$22.99

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. Tossed or Caesar salad.

steak

Walleye

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

One Fillet 18.99 **Two Fillets** 26.99



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 \$20.99 **Two Fillets** \$28.99

seafood & fish

Shrimp

Six succulent jumbo shrimp, choose broiled, deep fried or scampi \$24.99

Lite Shrimp

Not hungry enough for six? Try three instead for a smaller appetite. \$16.99

Salmon

An 8 oz. broiled salmon filet with a delicious cucumber-dill sauce. Served with fresh steamed vegetables. \$24.99

Lobster

Two four ounce cold water tails, served with drawn butter. \$37.99

Wine suggestions: Pinot Grigio or Chardonnay

Marinated Iowa Pork Chops

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

One Chop \$19.99 **Two Chops** \$30.99

BBQ Ribs

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

Full Rack \$24.99 **Half Rack** \$19.99

Wine Suggestion: Zinfandel

chops & ribs

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

chicken & pasta

Chicken Oscar \$18.99

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

Gold Shores Pasta \$18.99

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 \$18.99

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

Mushroom and Spinach Risotto \$13.99

Arborio rice, mushrooms, spinach, and garlic cooked in a white wine and vegetable broth. Topped with parmesan cheese and served with fresh steamed vegetables.

Add chicken \$4.00 Add shrimp \$9.00

Chicken Picatta \$15.99

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.

Chicken Kiev \$15.99

Breast of chicken stuffed with garlic butter and chives, topped with chopped almonds and served on a bed of wild rice or pasta.

Wine Suggestion: Riesling or Sauvignon Blanc

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