



Starters

FIRE CRACKER SHRIMP

Gulf shrimp · flash fried · Cajun aioli 16

CHEESE CURDS

Wisconsin cheese curds · deep fried golden brown · bourbon BBQ sauce 12

BLEU CHEESE CHIPS

House made chips · smoked bacon · bleu cheese crumbles · green onions 15

ONION RINGS

gourmet breaded onion rings · horseradish sauce 10

BRUSSEL SPROUTS

Candied nuts · aged balsamic · bleu cheese · brown butter 15

SHRIMP COCKTAIL

Domestic wild gulf shrimp · Wisconsin supper club cocktail sauce · lemon 16

AHI TUNA*

Seared ahi grade tuna · seaweed salad · sweet garlic teriyaki · wasabi · pickled ginger · sesame seeds 16

ESCARGOT

Garlic butter · parmesan cheese · broiled escargot · crunch bread 14

STEAMED PEI MUSSELS

White wine · garlic butter · red pepper chili flakes · house herbs · crunch bread 16

Salads

CAESAR

Romaine lettuce · aged parmesan · croutons · Caesar dressing 12

ROASTED BEET

Roasted beets · heritage blend · almond · dried cranberries · goat cheese · balsamic vinaigrette 14

WEDGE

Iceberg lettuce · smoked bacon · bleu cheese · grape tomatoes · bleu cheese dressing 14

Additional dressing options: Ranch · French · Italian · Balsamic Vinaigrette · Raspberry Vinaigrette · Thousand Island · Vinegar & Oil · Bleu Cheese

Chicken 8 · Shrimp 12 · Ahi Tuna 14 · Salmon 14

WEEKENDS AT NORTON'S

Traditional Wisconsin Friday Night Fish Fry • Saturday Supper Club Prime Rib Dinner

Starting Memorial Day Weekend Lunch is Back! Tiki Bar open!

\$8 Service charge will be added for split orders. Sorry no checks accepted

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness

Land

All steaks are Certified Angus Beef® • choice to prime • topped with house onion rings

FILET MIGNON*

Seven ounce Certified Angus Beef® filet • beef tallow • potato 48

GRILLED RIBEYE*

Fourteen ounce Certified Angus Beef® Ribeye • marsala demi glaze • potato 49

NY STRIP*

Fourteen ounce Certified Angus Beef® NY Strip • marsala demi glaze • potato 49

FRENCHED PORK CHOP*

Fourteen ounce • marsala demi glaze • potato 36

BABY BACK RIBS

House Cold Smoked baby back ribs • barbeque sauce • potato 28

Add to entrée: mushrooms blend 5 • caramelized onions 2 • bleu cheese crusted 5

Add lobster tail *market* • breaded shrimp 14

Sea

NORTON'S FAMOUS WALLEYE

Canadian walleye • wild rice • broiled or fried • 32
almondine +3

GULF SHRIMP

Deep fried or broiled gulf shrimp • Wisconsin supper club cocktail sauce • wild rice 29

ATLANTIC SALMON*

Atlantic Salmon • brown butter glaze • fresh herbs • wild rice 36

TWIN TAILS

Two– seven ounce cold water tails • drawn clarified butter • wild rice *market*



Pasta

FETTUCCINI ALFREDO

House alfredo • aged parmesan • fresh garlic • parsley • fettuccini 24

Chicken 8 • Shrimp 12

CHICKEN MARSALA

House Marsala • all natural, organic chicken breast • crimini mushroom blend • fettuccini 34

Sides

Add to entrée: Wild Mushrooms 5 • Caramelized Onions 2 • bleu cheese crusted 5 • Cup of Soup 6 • Garden Salad 6

Add lobster tail *market* • breaded shrimp 14

Available Sides: Baked Potato • Mashed Potato • French Fries • Wild Rice

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