



Starters

STEAMED PEI MUSSELS

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

CHEESE CURDS

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

SHRIMP COCKTAIL

Gulf shrimp · Wisconsin supper club
cocktail sauce · lemon *16*

ONION RINGS

gourmet breaded onion rings ·
horseradish sauce *12*

FIRE CRACKER SHRIMP

Gulf shrimp · flash fried · Cajun aioli *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*

BRUSSEL SPROUTS

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

BLEU CHEESE CHIPS

House made chips · Nueske's smoked bacon
· bleu cheese crumbles · green onions *12*

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 · Nueske's 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 *14* · Ahi Tuna *14* · Salmon *14*

WEEKENDS AT NORTON'S

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

\$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

ALL ENTREES SERVED WITH HOUSE MADE SOUP OR SAJAD • CHEF'S VEGETABLES • ROLLS

FILET MIGNON*

Eight ounce Certified Angus Beef® filet • beef tallow • potato 49

FRENCHED PORK CHOP*

Fourteen ounce • marsala demi glaze • potato 36

GRILLED RIBEYE*

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

BABY BACK RIBS

House Cold Smoked Baby Back Ribs • house barbeque sauce • potato 32

NY STRIP*

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

CHICKEN PICCATA

All natural organic seared Chicken Breast • fresh lemon caper white wine sauce • wild rice 29

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— eight ounce South African tails • drawn clarified butter • wild rice *market*

Pasta

FETTUCCHINI ALFREDO

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

Chicken 8 • Shrimp 14

LOBSTER MAC & CHEESE

Served in a cast iron skillet • creamy three cheese sauce • lobster chunks • finished with a crunchy cheese topping • fresh baguette 29



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 • Steak Fries • Wild Rice