



## 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

### ARTICHOKE DIP

Creamy spinach & artichoke dip · topped with melted parmesan · served with toasted crunch bread 15

### 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 16

### BRUSSEL SPROUTS

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

### PHILLY CHEESESTEAK

Creamy Cheese Sauce · Thinly sliced Beefsteak · Blend of melted cheeses · Caramelized onions, peppers & mushrooms 16

### WOOD ROASTED MUSHROOM

Parmesan Cheese Sauce · Wood Roasted Mushrooms · Gruyere · Onion · Topped with parsley 16

### CAESAR

Romaine lettuce · aged parmesan · croutons · Caesar dressing 12

### WEDGE

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

### ROASTED BEET

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

### CROCK OF FRENCH ONION 6

### SOUP OF THE DAY 6

## Soups

## 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 SOUP OR SALAD • SEASONAL VEGETABLES • ROLLS

## FILET MIGNON\*

Seven ounce Certified Angus Beef® filet • beef tallow • potato 54

## FRENCHED PORK CHOP\*

Fourteen ounce • marsala demi glaze • potato 36

## GRILLED RIBEYE\*

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

## BABY BACK RIBS

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

## CHICKEN POT PIE

All natural, organic chicken breast • vegetable medley • Puff Pastry 24

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

Add lobster tail \*market\* • 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\*

## FISH N FRIES

Norton's Famous Cod Friday Night Fish Fry  
Served Daily! • Fries 19



# Pasta

## FETTUCCHINI ALFREDO

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

Chicken 8 • Shrimp 12

## CREAMY MUSHROOM RAVIOLI

House made mushroom sauce • mushroom filled ravioli • fresh baguette 27

Chicken 8 • Shrimp 12

## NASHVILLE HOT CHICKEN MAC

Served in a cast iron skillet • creamy three cheese sauce • topped with Nashville Hot chicken • finished with a crunchy cheese topping • fresh baguette 27

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

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

Add lobster tail \*market\* • Shrimp 12

# Sides

Schedule your Christmas Party with us TODAY!