



# MORTON'S

A Green Lake Tradition  
Since 1948

## Small Plates & Appetizers

### FIRE CRACKER SHRIMP 16

Gulf shrimp • flash fried • cajun aioli

### CHEESE CURDS 12

Wisconsin cheese curds • deep fried golden brown • bourbon BBQ sauce

### BLEU CHEESE CHIPS 15

House made chips • smoked bacon • bleu cheese crumbles • green onions

### HAYSTACK ONIONS 12

House made haystack onions • horseradish sauce

### PRIME RIB ROLLS 16

Sliced Prime Rib • Caramelized onions • Swiss cheese • deep fried in a wonton • horseradish sauce

### ARTICHOKE DIP 15

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

### AHI TUNA\* 16

Seared Ahi grade tuna • seaweed salad • sweet garlic teriyaki • wasabi • pickled ginger • sesame seeds

### ESCARGOT 16

Broiled escargot • garlic butter • parmesan cheese • crunch bread

### BRUSSEL SPROUTS 15

Brussel sprouts • candied nuts • aged balsamic • bleu cheese • brown butter

### CHICKEN WINGS 16

12 Chicken Wings • Thai Chili • Parmesan Garlic • Frank's Red Hot • BBQ

## Flatbreads

### PHILLY CHEESESTEAK 16

Parmesan cheese sauce • wood roasted mushrooms • gruyere • onion • topped with parsley

### WOOD ROASTED MUSHROOM 16

Creamy cheese sauce • thinly sliced Beefsteak • blend of melted cheeses • caramelized onions, peppers & mushrooms

## Salads

### CAESAR 14

Romaine lettuce • aged parmesan • croutons • Caesar dressing

### COBB 18

Iceberg lettuce • chopped chicken • bacon • tomatoes • hardboiled egg • bleu cheese

### WEDGE 14

Iceberg lettuce • smoked bacon • bleu cheese • grape tomatoes • creamy bleu cheese dressing

#### ADDITIONAL DRESSING OPTIONS:

Parmesan Peppercorn Ranch • French • Italian • Balsamic Vinaigrette • Raspberry Vinaigrette • Thousand Island • Bleu Cheese • Vinegar & Oil

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

## Soups

### CROCK OF FRENCH ONION 6 SOUP OF THE DAY 6

## 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

**FILET MIGNON\* 54**  
Seven ounce Certified Angus Beef® filet •  
beef tallow • potato

**CHICKEN POT PIE 24**  
All natural organic chicken breast •  
vegetable medley • puff pastry

**GRILLED RIBEYE\* 49**  
Fourteen ounce Certified Angus Beef® Ribeye •  
Norton's Cowboy butter • potato

**BABY BACK RIBS 28**  
House smoked Baby Back Ribs •  
barbecue sauce • potato

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

**FRENCHED PORK CHOP\* 36**  
Fourteen ounce pork chop •  
Norton's Cowboy butter • potato

# Sea

**ATLANTIC SALMON 36**  
Atlantic Salmon • brown butter glaze •  
fresh herbs • wild rice

**GULF SHRIMP 29**  
Deep fried or broiled Gulf Shrimp • Wisconsin  
supper club cocktail sauce • wild rice

**FISH N' FRIES 19**  
Norton's Famous Cod Fish Fry • fries •  
served daily!

**LOBSTER TAILS 99**  
ONE TAIL 55  
Drawn clarified butter • wild rice

**NORTON'S FAMOUS WALLEYE 32**  
Canadian walleye • wild rice • broiled or fried  
almondine +3

# Pasta

**HOT CHICKEN MAC 27**  
Served in a HOT cast iron skillet • creamy three  
cheese sauce • Nashville hot chicken • finished  
with a crunchy cheese topping • fresh baguette

**FETTUCCHINI ALFREDO 24**  
House Alfredo • aged parmesan • fresh garlic •  
parsley • fettuccini noodles • fresh baguette

**MUSHROOM RAVIOLI 27**  
House made mushroom sauce •  
mushroom filled ravioli • fresh baguette

Chicken 8 • Shrimp 12

# Sides

Add to entree: wild mushroom blend 5 •  
caramelized onions 2 • bleu cheese crusted 5 •  
Lobster tail 55 • shrimp 14 •  
cup of soup 6 • garden salad 6

Available sides: baked potato • wild rice  
loaded mashed potato • French fries

*Don't forget to leave room for dessert!  
Ask your server for our dessert menu.*