



Starters

Forest Mushroom Flatbread

Sautéed Mushrooms - Caramelized Onions - Swiss cheese - Aged Parmesan - Rosemary 15.95

Cheese Curds

Wisconsin cheese curds - Deep fried golden brown - Bourbon BBQ sauce 12 (V)

Bleu Cheese Chips

House made chips · Smoked Nueske's bacon - Truffled bleu cheese crumbles · green onions 12 (GF)

Fire Cracker Shrimp

Gulf Shrimp - Flash fried - Cajun aioli 16

Haystack Onions

Crisp haystack onions · J's BBQ Kentucky White 12

Mediterranean Chicken Flatbread

Chicken - Artichokes - Sundried Tomatoes - Melted cheese - Balsamic Glaze 15.95

Ahi Tuna

Seared Sashimi Grade Tuna · Citrus Ponzu Glaze - Avocado - Wasabi - Pickled Ginger - Sesame Seeds 16 (GF)

Bacon Wrapped Scallops

Sea Scallops - Nueske's Bacon - Cajun Aioli 24

Brussel Sprouts

Candied nuts · Aged balsamic · Truffled Bleu Cheese · Dried Cranberries · Brown butter 15 (GF, V) *Add Nueske's Bacon 2*

Salads

Caesar

Romaine lettuce · aged parmesan · croutons · Caesar dressing 14 (V)

Roasted Beet

Roasted beets · Heritage blend · almonds · dried cranberries · goat cheese · Balsamic vinaigrette 14 (GF, V)

Add on's: Chicken 8-Shrimp 12- Ahi 14-Salmon 14-Seared Filet 24

Wedge

Iceberg lettuce · smoked Nueske's bacon · truffled bleu cheese · grape tomatoes · bleu cheese dressing 14 (GF)

Asian Chicken Salad

Napa - Bok Choy - Carrots - Green Onion - Cilantro - Roasted Peanuts - Crisp Wontons - Ginger Sesame Dressing 14

Make sure to end your night on a sweet note!

Meyer Lemon Curd Cake - Chocolate Temptation - Toasted Almond Cream Cake
Berry Moscato Tiramisu Cheesecake - Ask Server for Full Selection

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. No split checks on groups of 6 or more

GF ~ Gluten Friendly V ~ Vegetarian

Consuming raw or undercooked meat, fish and animal products may increase your risk for foodborne illness. Beef, pork and poultry eaten rare, medium rare or medium has a potential health risk. Items may come into contact with nuts.

Land

Choice of Side
Comes with
Soup or Salad and
Vegetable
Mashed Potatoes, Wild
Rice, Fries or Baked
Potato

Chicken Marsala

Pan seared chicken breast · Rich Marsala wine, Mushroom sauce · 26 (GF)

Puff Pastry Chicken Pot Pie

Velouté Sauce - Vegetables - Tender Chicken
Buttery Puff Pastry 22

Grilled Ribeye

Fourteen ounce Prime Ribeye · 54 (GF)

Make any baked potato loaded we smother it with cheddar mornay sauce-fresh chopped green onion-Nueskes Bacon 3

Bordelaise Sauce 2 Mushrooms 5
· Caramelized Onions 2 · Truffled
Bleu Cheese Crusted 5 ·
Add Lobster Tail *market* ·

Frenched Pork Chop

Fourteen ounce · Maple Mustard Sauce · 36 (GF)

Baby Back Ribs

Full rack-cold smoked Baby Back Ribs
Barbeque sauce · 28 (GF)
Half rack 22

Filet Mignon

Prime Filet · six ounce filet 45 · eight ounce filet 52

NY Strip

Twelve ounce Prime NY Strip · 49 (GF)

Sea

Choice of Side
Comes with
Soup or Salad and

Norton's Famous Walleye

Canadian Walleye · Broiled ^{gf} · Pan fried -
Breaded- Almondine 29

**Our Fresh Fish may contain bones*

Atlantic Salmon

Atlantic salmon · Dill Honey Mustard Butter · 32 (GF)

Gulf Shrimp

Breaded or broiled ^{gf}

Gulf shrimp · Wisconsin supper club
cocktail sauce · 29

Twin Tails

Two - 7 ounce South African cold water
tails · drawn clarified butter · Market (GF)
one tail dinner available

Pasta

Choice of Soup or
Salad

House-made Gnocchi

Seared Tenderloin - Red Wine - Demi
Glace - Rosemary - Goat Cheese 22

Brisket Over Mac

Smoked Brisket - Shell Pasta - Cheddar
Mornay-Green Onion 23

Fettuccini Alfredo

A la minute alfredo · aged parmesan · fresh
garlic · parsley · fettuccini · French bread
20 (V)

Chicken 8 · Shrimp 12

Mediterranean Beurre Blanc Ravioli

Trio Cheese Raviolis · White Wine -
Butter-Kalamata olives-Capers-Blistered
cherry tomatoes-Basil
French bread 22

Chicken 8 · Shrimp 12

Chicken Parmesan

Breaded Chicken - Parmesan - Tangy
Marinara - Fettucine noodles 24



Celebrating 75 Years
of Norton's Green Lake Traditions