

## Children's Menu

6.00

All dinners are served with milk or soft drink

Substitute the beverage with a chocolate, vanilla, or strawberry shake or malt - 1.50

**GRILLED CHEESE** - Served with fries

**HAMBURGER** - Served with fries

**CHICKEN STRIPS** - Served with fries

**MINI CORN DOGS** - Served with fries

**MACARONI & CHEESE** - Kraft macaroni & cheese served with mini corn dogs

**PASTA & MEATBALLS** - With marinara sauce served over fettuccini pasta

**PASTA ALFREDO** - Fettuccini pasta tossed with a light garlic Alfredo sauce

**DEEP FRIED HADDOCK** - Served with fries

**MINI HOT FUDGE SUNDAE** - 1.00

## The Steakhouse Banquet & Catering Services

Whether planning a wedding, birthday bash, anniversary celebration, Christmas party, picnic or pig roast, class reunion, meeting or conference... Let us help!

### FEATURING:

- Wedding receptions/banquets
- Unique & Special wedding decorations available
- Off-Site catering for home parties, picnics and business meetings
- Event planning for anniversaries, birthdays, reunions & Christmas parties
- Daytime meetings and conferences
- Large screen, laptop and projector, podium and sound system available

## The Lodge Motel

Affordable rooms with Northwood's Decor

Our classic motel features large, new rooms with a great patio view. Each room is equipped with a refrigerator, microwave and coffee-maker. The motel is located next to The Steakhouse for convenient access to fine dining and cocktails. DSL - Cable- Free Local Calls. If you are here to enjoy the area and don't need pool accommodations, we offer a very affordable solution to your Hayward Lakes experience without all the extra "big" hotel amenities.

Free Steak Dinner with Every Night's Stay!

*Some blackout dates apply.*

**CALL 715-934-4411 FOR RESERVATIONS!**

**VISIT US AT OUR WEBSITE: [WWW.STEAKHOUSEANDLODGE.COM](http://WWW.STEAKHOUSEANDLODGE.COM)**

18% gratuity added for groups of 10 or more.

## Red Wine

### SILVER OAK 2005 ALEXANDER VALLEY CABERNET SAUVIGNON

Rich aromas of fresh blackberries, violets, cola, nutmeg and licorice. 95.00 B

### DUCKHORN 2007 PARADUX

A rich wine rife with very deep blackberry fruit and vanilla. 59.00 B

### LOUIS MARTINI SONOMA CABERNET SAUVIGNON

Flavors of ripe dark fruit, toasty oak with hints of vanilla. 7.00 G 24.00 B

### MCWILLIAM'S SHIRAZ

Soft and rich with plum, dark cherry and vanilla oak. 7.00 G 24.00 B

### RED ROCK MERLOT

A lush concentration of black plum and boysenberry which is complemented by soft, rounded tannins. 7.00 G 24.00 B

### LINDEMAN'S PINOT NOIR

A delicate soft layer of sweet, red berry fruits, medium weight; soft tannins, balanced acidity. 6.50 G 24.00 B

### MARK WEST PINOT NOIR

Red and black cherry flavors with a hint of spice from oak aging. 6.50 G 24.00 B

### RENWOOD SIERRA ZINFANDEL

Dark fruit characters, lingering spicy finish. 7.00 G 24.00 B

### VILLA POZZI NERO D'AVOLA

Bouquet of blackberry liqueur, white flowery vanilla and a hint of figs. 7.00 G 24.00 B

## House Wine

6.00 Glass

### KENWOOD CHARDONNAY

Oak aged with a pleasant fruity finish.

### KENWOOD MERLOT

Medium-bodied with a mix of distinctive fruit and berry characters; silky richness.

### KENWOOD CABERNET SAUVIGNON

Soft and smooth with berry flavors, oak aged.

### KENWOOD WHITE ZINFANDEL

Light body and fruity.

## White Wine

### ROMBAUER CHARDONNAY

Smooth, rich and elegant with a hint of apple, peach and tropical fruit flavors. 49.00 B

### KENWOOD SONOMA SAUVIGNON BLANC

Bright and vibrant, fresh and crisp; boasting tropical fruit, pear and citrus flavors. 6.50 G 24.00 B

### BUEHLER RUSSIAN RIVER VALLEY CHARDONNAY

A crisp, fruit-forward chardonnay with balanced richness and a smooth finish. 7.00 G 24.00 B

### LA CREMA CHARDONNAY

Flavors of citrus, pear and honeysuckle combined with subtle toast and caramel. 9.00 G 35.00 B

### BARONE FINI PINOT GRIGIO

Crisp and dry; fresh and fruity with a flowery bouquet. 6.50 G 24.00 B

### RELAX RIESLING

Fruity bouquet with the flavors of apples, peaches and a hint of citrus. 6.50 G 24.00 B

## Champagnes

### KORBEL BRUT

Medium-bodied with touch of vanilla and melon, firm acid, crisp structure, lingering finish. 25.00

### FREIXNET

The "Black Bottle Bubby", a true brut, very dry and smooth. 25.00

### KENWOOD YULUPA BRUT

Zesty, fruit and wonderfully refreshing. 14.00

## HAYWARD'S 1ST CHOICE IN DINING!

WE WELCOME YOU TO THE STEAKHOUSE & LODGE!  
TAKE A TOUR OF OUR MENU'S DELICIOUS ENTREES AND NIGHTLY SPECIALS. RELAX IN THE OLD TIMBERS WITHIN OUR WALLS AND WITH FRIENDS AND FAMILY IN OUR FIREPLACE LOUNGE. WE ARE PROUD TO SERVE THE FINEST AND FRESHEST SELECTIONS PREPARED WITH CARE AND ELEGANCE.

ENJOY YOUR TIME WITH US!

The Steakhouse  
& Lodge

EST. 2004

15860 T-BONE LANE • HAYWARD, WI 54843

715-943-4411

T-BONE@CHEQNET.NET • WWW.STEAKHOUSEANDLODGE.COM

## Appetizers

### CRAB CAKES

Jumbo crab meat mixed with onions, peppers and spices, pan seared, served atop a creamy seafood sauce 10.00

### STUFFED MUSHROOMS

Fresh mushrooms with our homemade spicy sausage stuffing, topped with shredded Parmesan, served over marinara sauce 10.00

### BLOOMIN' ONION

Huge deep fried onion with honey dijon sauce 9.00

### CHEESY CRAB FONDUE

Homemade cheese sauce and lump crab meat served with garlic crostinis. 10.00

### SPICY STEAK BITES

7 oz. Steakhouse prime rib cut into bite-sized pieces, seared in a cast iron skillet with Cajun spices and served with our homemade bleu cheese dressing. 10.00

### DEEP FRIED BLUE GILLS

8 oz. Lightly breaded and served with lemon and tartar sauce. 12.00

### CHEESE CURDS

State fair style cheese curds served with a side of marinara sauce 7.50

### BLEU CHEESE BRUSCHETTA

Garlic crostinis topped with a bleu cheese, Parmesan spread and toasted. 9.00

## Fresh...From the Butcher Block

All of our steaks are hand cut USDA choice or higher grade selected each week by our chef for their exceptional quality.

### THE STEAKHOUSE'S

#### SLOW ROASTED PRIME RIB\*

Specially seasoned and slow cooked over night.  
12 oz - 21.00 16 oz - 25.00 20 oz - 28.00  
36 oz - 40.00

Suggested Wine: Mark West Pinot Noir

#### RIBEYE STEAK\*

Full of flavor, well marbled.  
12 oz - 21.00 16 oz - 25.00  
Suggested Wine: Louis Martini Cabernet

#### FILET MIGNON\*

The most tender of all cuts.  
6 oz - 21.00 10 oz - 26.00  
Suggested Wine: Louis Martini Cabernet

#### NEW YORK STRIP\*

The traditional choice of many steak eaters.  
12 oz - 21.00 16 oz - 25.00  
Suggested Wine: Louis Martini Cabernet

### STEAKHOUSE GROUND ROUND\*

Chopped New York strip and ribeye grilled and topped with wild mushroom Cabernet sauce. 16 oz - 15.00  
Suggested Wine: Mark West Pinot Noir

### STEAKHOUSE BLACK & BLEU\*

Blackened filet mignon served with a creamy bleu cheese dressing. 6 oz - 22.00 10 oz - 27.00  
Suggested Wine: Louis Martini Cabernet

### PORTERHOUSE\*

24 ounces! 29.00 The best of two loins - the strip loin and the tenderloin.  
Suggested Wine: Louis Martini Cabernet

### BBQ BABY BACK RIBS

Lightly smoked and slow cooked for several hours. Full Rack 21.00 Half Rack 14.00  
Suggested Wine: Villa Pozzi Nero D'Avola

### ADD TO ANY STEAK

3 Jumbo Shrimp 9.00  
1 Lobster Tail 30.00  
Crab-stuffed Portabella Mushroom 9.00  
Sautéed Mushrooms 2.50 • Sautéed Onions 1.00  
Sautéed Mushrooms and Onions 2.50

\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our dinners are served with choice of mixed green salad, soup or cottage cheese, potato (baked, steakhouse potatoes, fries or wild rice blend), and freshly baked rolls.

## Seas & Lakes

### SALMON FILLET

Baked with garlic cheese crumbs or char-grilled. 18.00 Cedar Planked add 2.00  
Suggested Wine: Mark West Pinot Noir

### CANADIAN WALLEYE PIKE

Seasoned Fillet prepared deep fried, broiled or pan-fried. 20.00  
Suggested Wine: Barone Fini Pino Grigio

### JUMBO SHRIMP

Your choice of broiled, deep fried, or de jonghe style (baked in garlic cheese crumbs).  
5 Shrimp - 21.00 3 Shrimp - 15.00  
Suggested Wine: Buehler Russian River Valley Chardonnay

### BLUE GILLS

Back by popular demand! Pan fried or deep fried to perfection. Served with lemon and homemade tartar sauce. 18.00  
Suggested Wine: Barone Fini Pino Grigio

## Chicken & Pork

### PORK NAMEKAGON

Pork tenderloin sauteed with field greens, craisins and bleu cheese and served with a peach zinfandel sauce. 17.00  
Suggested Wine: McWilliams Shiraz

### BOURBON STREET PORK OR CHICKEN

Medallions of pork tenderloin or boneless chicken breast sauteed with onions and mushrooms, served in a Cajun cream sauce. 17.00  
Suggested Wine: LaCrema Chardonnay

### ALPINE CHICKEN

Boneless chicken breast topped with Swiss cheese and served with our homemade mushroom cream sauce. 17.00  
Suggested Wine: Buehler Russian River Valley Chardonnay

### CHICKEN SUPREME

Boneless chicken breast topped with sweet red peppers and portabella mushrooms, served in our homemade mushroom cream sauce. 17.00  
Suggested Wine: Relax Reisling

Extra Place Charge 6.00

## Salads

Salad selections are served with freshly baked rolls

### CHICKEN CAESAR SALAD

Romaine, homemade croutons, and shredded Parmesan tossed with classic Caesar dressing and topped with grilled chicken breast 13.00

### BLACK AND BLEU SALAD

Grilled New York steak strips, mixed greens with bleu cheese crumbles, sliced onions, grape tomatoes and homemade croutons tossed with our own creamy bleu cheese dressing. 13.00

### SIGNATURE HOUSE BALSAMIC SALAD

Mixed greens with candied walnuts and craisins tossed with our own creamy balsamic dressing. Bleu cheese crumbles optional. 9.00

### SIGNATURE HOUSE CAESAR SALAD

Romaine, homemade croutons and shredded Parmesan cheese tossed with classic Caesar dressing. 9.00

Add Bleu Cheese Crumbles to your salad for .50

**SUBSTITUTE WITH OUR SIGNATURE SALADS -**  
House Balsamic or House Caesar Salad for an additional 1.50  
**SUBSTITUTE OUR HOMEMADE BAKED FRENCH ONION SOUP** for an additional 3.00

## Pastas

Pasta selections are served with soup or salad or cottage cheese.

### CHICKEN FETTUCCHINI ALFREDO

Chicken breast sauteed in garlic butter with mushrooms and tossed with fettuccini in a light Alfredo sauce. 18.00 Suggested Wine: Buehler Russian River Valley Chardonnay

### PASTA PRIMAVERA

A delightful blend of fresh vegetables tossed with a light Alfredo sauce and fettuccini pasta. 14.00 Suggested Wine: Kenwood Sauvignon Blanc

### SEAFOOD FETTUCCHINI ALFREDO

Shrimp, crab meat and scallops sauteed in a garlic butter with mushrooms and tossed with fettuccini in a light Alfredo sauce. 24.00 Suggested Wine: Buehler Russian River Valley Chardonnay

### PASTA DEL MAR

Shrimp, crab meat and scallops sauteed in garlic butter and tossed with linguini pasta. 23.00 Suggested Wine: Barone Fini Pinot Grigio

### TENDERLOIN TIPS OVER PASTA\*

Fresh cut tenderloin sauteed with onions, red wine and demi-glaze sauce and served over fettuccini pasta. 18.00 Suggested Wine: Barone Fini Pinot Grigio

### CHICKEN PARMESAN

Lightly breaded chicken breast topped with marinara, mozzarella, and Parmesan cheese, and served over linguini pasta. 17.00 Suggested Wine: Mark West Pinot Noir