

Chanticleer inn...

Specializing in casual and fun cooking with beautiful lakeside views.

APPETIZERS

Shrimp Cocktail **GF**

Large shrimp served chilled with cocktail sauce. 10

Calamari

Breaded and deep fried. Served with house-made cocktail sauce. 8

Premium Wisconsin Cheese Curds

Lightly breaded cheese curds. 7

GF - Gluten Friendly

Jalapeno Cheese Curds

Breaded pepper jack cheese served with a Sriracha ranch sauce. 7

Duck Won Tons

Won tons filled with cream cheese, corn and duck bacon. 8

Chicken Wings

Lightly breaded wings with choice of sauce. Honey ginger, BBQ, Teriyaki or Buffalo. 8

Soup du Jour Bowl 5 / Cup 3

Chanticleer inn, now in its second generation of management since May 1972, has been owned by the Alward family since August 12, 1951. The name Chanticleer comes from the Canterbury Tales written by author Chaucer, a story about a red rooster. Enjoy your visit and do come again!

- The Alwards & Staff

Room Reservations

715-479-4486

{or}

800-752-9193

www.chanticleerinn.com
relax@chanticleerinn.com

From the WATER

All entrees are served with choice of soup du jour or salad, warm rolls, and your choice of side.

Norwegian Salmon **GF**

Broiled and finished with your choice of a citrus glaze or our house-made creamy dill sauce. 20

Shrimp

Your choice of breaded and deep fried, broiled with garlic butter (**GF**), or sauteed in olive oil, garlic and white wine. 19

Walleye

Canadian walleye prepared broiled, Cajun style or lightly breaded. 24

Mahi Mahi:

Grilled and topped with a fresh fruit salsa. 19



Chef SPECIALTIES

Served with choice of soup du jour or salad, warm rolls and choice of side

BBQ Ribs

St Louis style fire braised ribs prepared with BBQ or Honey Ginger sauce. 24

Roasted Duck **GF**

Half a roasted duck rubbed with a blend of oregano, garlic and thyme, topped with a Grand Marnier butter sauce and your choice of side. 22

Keep It Simple Ribeye* **GF**

12oz USDA Choice Angus, marbled and perfectly seasoned. Simple and delicious! 29

Beef Medallion Gorgonzola

Flavorful grilled beef medallions over a bed of sauteed spinach, topped with our creamy Gorgonzola sauce and drizzled with balsamic reduction. 23

Broiled Filet

6oz USDA Choice Angus filet mignon properly aged for tenderness and flavor. 28
Garlic and herb stuffed add 4

Prime Pork Ribeye

Grilled pork ribeye topped with an apple cranberry compote. 18

Add to any Entree:

Shrimp 5
Mushrooms 3
Onions 2

We use only zero trans-fat oil for frying. Prices subject to state and local sales tax.

*Consumer Advisory: The Wisconsin Department of Public Health advises that eating raw or undercooked meat, poultry or seafood poses a health risk to everyone.

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SANDWICHES

Served with your choice of fries, soup or salad.
Substitute sweet potato fries for 1.50

Chanti Burger*

8oz of premium ground beef. 11
Add cheddar, Swiss, fontina or bleu cheese 2

Mahi Mahi

Grilled mahi mahi with a garlic aoli.
Served on an Italian roll. 12

Northwood's Burger

8 oz premium ground beef topped with avocado, crispy jalapenos, lettuce. 12
Add cheese 2

Shaved Prime

Slow roasted prime rib shaved and piled on a ciabatta hoagie. Served with au jus. 13
Add sautéed mushrooms, onions and cheese. 4.00

Keeper

Pan fried walleye sandwich on a garlic hoagie. Served with cole slaw on the sandwich or on the side. 13

Summer Chicken

Grilled chicken breast topped with avocado, lettuce, fontina cheese, tomato and our poblano avocado ranch sauce served on a ciabatta roll. 12

CHILDREN'S Menu

For our guests ages 12 and under.

Hamburger
Choice of fries,
or applesauce. 7

Chicken Strips
Choice of fries,
or applesauce. 7

**Macaroni
and Cheese**
Served with
breadstick. 7

GF - Gluten Friendly

SALAD

House Summer Salad

Crisp greens, topped with avocado, raisins, candied pecans, red onion, and topped with grilled chicken breast. 13
Substitute Shrimp or salmon for an additional 4

RESTAURANT OF THE MONTH
BY DISCOVER WISCONSIN.

PROPERTY OF THE YEAR BY
WISCONSIN INNKEEPERS.

PASTA

Served with choice of soup or salad and bread.

Fettuccini

Our homemade creamy garlic parmesan sauce tossed with fettuccini. 15
Add sautéed broccoli, tomato, and spinach 3
Add chicken 4 / Add shrimp 5

Wild Mushroom Ravioli

Pasta stuffed with portabella and cremini mushrooms, roasted onions, garlic and mozzarella, in our creamy garlic Parmesan sauce. Topped with sautéed mushrooms and shredded Parmesan. 16
Add sautéed spinach and tomato 2
Add chicken breast 4
Add shrimp 4

Joe's Mac & Cheese

Rich and creamy macaroni and cheese. 15
Add andouille sausage 3
Add chicken breast 4
Add shrimp 5

Herb & Shrimp Pasta

Sautéed shrimp with zucchini noodles and six cheese pasta purses. 23

FRIDAY FISH FRY

Served with coleslaw and your choice of fries or baked potato

Seafood Platter

Deep fried combination of cod, perch and shrimp. 17

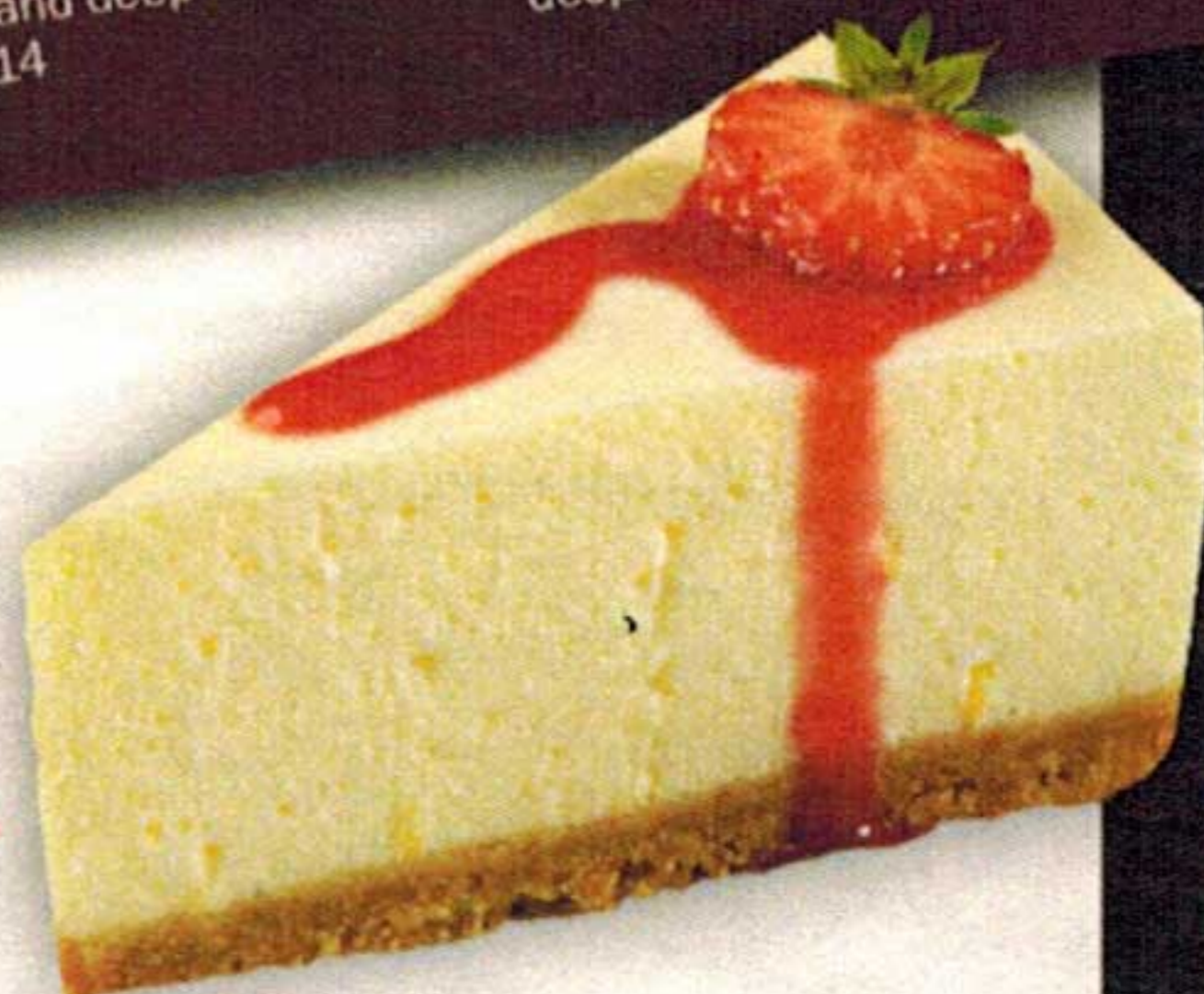
Cod Platter

Breaded and deep fried, or broiled. 14

Perch Platter

Lightly breaded and deep fried. 16

Seasonal cheesecakes, cakes,
ice cream sundaes, after
dinner drinks and more!
Ask your server for current
dessert options. ▶



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