



MAIN DINING ROOM DINNER MENU

Appetizers

- Tomato Bruschetta** \$6.95
Tomatoes, onions, garlic, fresh basil, Grand Queso and a touch of balsamic vinegar. Served on toasted garlic rubbed ciabatta.
- Lager Mussels** \$9.95
Prince Edward Island mussels steamed with fennel, garlic, shallots, Whole grain mustard, spinach and lager beer. This is truly a dish to please the masses.
- Crab Cakes** \$12.95
Pan seared crab cakes served with remoulade sauce and presented on a bed of lemon and caper dressed arugula.
- Artisan Cheese Platter** \$9.95
Chef's selection of artisan cheeses served with walnuts, grapes, strawberries and sliced ciabatta.

Soups

- Soup of the Day** cup \$3.50 bowl \$4.95
Ask your server for the chef's choice of soup for the day
- Pam's Cream of Mushroom Soup** cup \$3.50 bowl \$4.95
Our traditional, decadent cream soup with fresh mushrooms.

Salads

- Siebken's Garden Salad** \$4.95
Julienne carrots, sliced tomatoes and cucumbers served over spring greens and tossed with our famous Siebken's dressing.
- Caesar Salad** \$5.25
Roamine lettuce, , anchovies, Siebken's homemade Caesar dressing, Stravecchio cheese and croutons. Add grilled chicken ~ \$4.25
- The Siebken's Wedge** \$5.95
A wedge of iceberg lettuce, sliced red onions, grape tomatoes and crumbled Nueske's smoked bacon. Served with a creamy bleu cheese dressing.
- Tomato and Mozzarella Napoleon** \$8.95
A tower of tomatoes, mozzarella and fresh basil, finished with a balsamic vinaigrette.



Entrees

- Siebken's Roast Duck** \$18.95
A Siebken's tradition. A slow roasted half duck served with wild rice, braised red cabbage, and a classic orange sauce.
- Siebken's Roast Chicken** \$15.95
A slow roasted half chicken with our house seasonings, served with a garlic potato puree and seasonal vegetables.
- Homemade Tagliatella Pasta** \$16.95
Grilled chicken breast tossed with asparagus, sun-dried tomatoes and wild mushrooms, tossed in a basil cream sauce.
- Pasta Mona Lisa** \$14.95
Bow tie pasta topped with a hearty sauce of Italian sausage, fresh tomatoes, onions, crushed red peppers and finished with a touch of cream. Served with grated Stravecchio.
- Pan Seared Filet Mignon** \$28.95
Served with seasonal vegetables, garlic potato puree, and finished with Guinness sauce.
- Prime Rib** \$24.95
Spice rubbed prime rib slow roasted. Served with garlic potato puree, sautéed mushrooms and seasonal vegetables.
- Cajun Prime Rib** \$24.95
Our slow roasted prime rib seared on the grill with Cajun spices. Served with garlic potato puree and seasonal vegetables.
- Pan-fried Walleye** \$20.95
Walleye filet lightly breaded, pan-fried and served with wild rice and seasonal vegetables.
- Wild Caught Salmon** \$21.95
Grilled salmon filet served with rosemary roasted fingerling potatoes and seasonal vegetables. Finished with a garlic-thyme butter sauce.

No separate checks please. A 17% gratuity will be added to parties of 6 or more.