



Friday Night Menu

Appetizers

Shrimp Cocktail

7 jumbo shrimp around a glass rim filled with homemade cocktail sauce and lemon. 12.95

Chicken Wings

10 golden brown chicken wings tossed with your choice of BBQ, zesty hot, or plain; served with ranch dressing. 10.95

Artichoke Dip

A creamy four cheese mixture with artichoke hearts and spinach topped with parmesan cheese and broiled to a golden crust; served with crisp flatbread. 9.95

Calamari

Hand breaded calamari flash fried until crispy and served with cocktail sauce. 11.95

Renard's Cheese Curds

Locally made yellow cheese curds lightly breaded and fried to a golden brown; served with ranch. 7.95

Homemade Salads and Soups

Soup/Chili	Cup 4.45 / Bowl 5.95
Chicken BLT Salad	11.95
Mandarin Chicken Salad	11.95
Cherry Chicken Salad	11.95
Grilled Shrimp Salad	15.95
Woldt's Side Salad	4.95

Kids Menu [chips and Apple Sauce]

Grilled Cheese	5.95
Mac & Cheese bites	7.45
Chicken Tenders	7.45

Sandwiches [Served with chips]

Perch Sandwich

Breaded perch served open-face on dark rye bread with lettuce and tartar sauce. 12.95

Woldt's Classic Burger*

½ lb Angus patty charbroiled and topped with ketchup, pickles, onions, and butter; served on a toasted bun. 9.45 Add cheese .50

Door County Cherry Chicken Wrap

Grilled chicken, lettuce, crisp bacon, red onions, dried cherries, and bleu cheese crumbles rolled in a spinach wrap and served with a cherry vinaigrette dipping sauce. 11.95

Turkey Club

Roasted turkey breast, sliced and piled high on toasted wheat bread with lettuce, tomato, cheddar and Swiss cheese, bacon, and mayo. 10.45

Beyond Burger "Gluten Free"

Beyond Veggie Burger seared and topped with cheddar cheese, mayo, red onions, tomatoes, and lettuce; served on a gluten free bun, 12.45

Salmon Burger

Seasoned salmon burger topped with lettuce, red onions, tomatoes, and a lemon-dill aioli; served on a toasted bun. 11.45

Sides [Extra Charge]

French Fries	2.50
Sweet Potato Fries	4.45
Potato Wedges	4.45
Onion Rings	5.45

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness.

Fish Fry Platters

“Served with choice of potato, coleslaw, rye bread with onions, and lemons”

“Replace coleslaw with salad or soup 3.25”

Perch

Our famous perch lightly breaded in our house breading and pan fried or deep fried to a golden brown. 19.95 ½ order 15.95

Tempura Shrimp

Jumbo shrimp battered and fried to a golden brown. 18.95

Walleye

Pike-walleye fillets breaded in our house fish breading and pan fried to a golden brown. 19.45

Combination Platter

An array of beer battered cod, tempura shrimp, and deep fried perch on one large platter. 21.95

Beer Battered Cod

Tender and flaky cod beer battered and fried to a golden brown. 17.95

Blackened Shrimp “Gluten Free”

Shrimp skewers rubbed with blacking seasonings and pan seared. 18.95

Bluegill

Bluegill fillets breaded in our house breading and deep fried to a golden brown. 19.95

Ale Battered Tilapia

2 fillets of tilapia dipped in an ale beer batter and deep fried to a golden brown. 17.95

Scallops

Dry sea scallops breaded and deep fried. 19.95

No Personal Checks

18% Gratuity will be added to groups of 6 or more

Dinners

“Served with choice of potato, cup of soup or house side salad, and warm bread”

Potato Choices [Baby Reds, Baked, French Fries, Sweet Potato Fries, Chips, Wedges, or Vegetables]

Fire Roasted Cod “Gluten Free”

Flaky, white cod fillets roasted with herbs and finished in the steamer; served with drawn butter and lemons. 18.95

Wisconsin Ribeye* Gluten Free”

16oz choice ribeye aged 20 days. Seasoned in our house blend of spices and grilled to your liking; served with Au jus on the side. 29.95

Almond Butter Whitefish {Seasonal}

8-10oz whitefish fillet dusted in seasoned flour and pan fried then topped with almonds and a drizzle of real butter. 21.95

Tuscan Cilantro Scampi “Gluten Free”

Clams, mussels, and shrimp sautéed with wine, butter, and garlic; tossed with cilantro and lime juice. 20.95

Steamed Haddock “Gluten Free”

Two 5 oz fillets of flaky haddock seasoned and steamed; served with drawn butter. 18.95

Cajun Cherry Salmon

8oz fillet of salmon dusted in Cajun spices and grilled; then topped with a Door County Cherry sauce. 22.95

“Allergies or special requests”

Please let your server know about all allergies to ensure that during preparation nothing comes in contact with food that may contain your allergy.

No charge to share a dinner or platter

Split Charge of **\$5.00** will allow for extra sides

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness