



## Appetizers & Soups



### FRENCH FRIED ZUCCHINI

Lightly breaded zucchini sticks  
served with our homemade garlic dressing - 7.25

### FRENCH FRIED MUSHROOMS

Whole button mushrooms, breaded and fried  
golden brown. Served with ranch dressing - 7.25

### SHRIMP DE JONGHE - 11.50

### VILLAGE ONION RINGS

Thinly sliced and lightly breaded  
sweet onions make our onion rings  
a Village Supper Club specialty - 7.25

### ESCARGOT

Six escargot baked in de Jonghe butter - 11.50

### CHICKEN TENDERS

Four chicken tenders served with your choice  
of BBQ or honey dijon sauce - 8.25

### FRIED CALAMARI

Served with marinara sauce - 11.50

### PIZZA BREAD

Crunchy Italian bread, Italian spices  
and plenty of mozzarella cheese - 8.50

### BEER BATTERED SHRIMP - 11.50

### SHRIMP COCKTAIL - 11.50

### GARLIC BREAD - 6.75

### OYSTERS ROCKEFELLER

Six oysters baked with spinach  
and topped with hollandaise sauce - 11.95

### BLUE POINTS ON THE HALF SHELL\*

Six - 11.95

### STEAMED MUSSELS

In fresh garlic, butter and white wine - 11.50

### SOUP OF THE DAY

Bowl - 4.50 Cup - 3.50

## Ala Carte

FRENCH FRIES - 4.00

BAKED POTATO - 4.00

HASHBROWNS - 4.00

VEGETABLE  
OF THE DAY - 4.75

SPINACH SALAD - 4.95

TOSSED SALAD - 4.25

RELISH BAR  
WITH SOUP OR SALAD - 10.95

SAUTÉED  
MUSHROOMS - 6.25

ITALIAN SAUSAGE - 5.50

MEATBALLS - 5.50

MEAT RAVIOLI - 4.75


FETTUCCINE  
ALFREDO - 9.25

ANGEL HAIR PASTA  
AGLIO OLIO - 9.25


Special requests available—please ask your server. Split meals will have a service plate charge of 4.00  
Extra charge for substitutions. No separate checks for tables of 8 or more guests.  
17% gratuity added to checks for tables of 8 or more guests. Prices subject to sales tax.

Sorry, not responsible for loss or exchange of personal property.

Ask about our excellent facilities for banquets and meetings  
Plan your next party here! For reservations, call 262-728-6360



\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness, especially if you have a medical condition.







## Italian Specialties



Served with our homemade sauces and topped with parmesan cheese.

### FETTUCCINE ALFREDO

Fresh pasta topped with our homemade alfredo sauce - 18.25  
*Wine Suggestion – Pinot Grigio*

### CHICKEN FETTUCCINE ALFREDO

Grilled chicken tossed with fettuccine and a homemade alfredo sauce - 19.75  
*Wine Suggestion – Pinot Grigio*

### SEAFOOD FETTUCCINE ALFREDO

Fresh pasta with shrimp, scallops and krab tossed with our homemade alfredo sauce - 20.25  
*Wine Suggestion – Pinot Grigio*

### SEAFOOD TORTELLINI

Bite sized rings of pasta filled with a blend of meat and romano cheese, topped with shrimp, scallops and krab sautéed with butter, olive oil and Italian seasoning - 20.25

### ANGEL HAIR AGLIO OLIO

Fine pasta blended with fresh garlic, olive oil and butter. Topped with parmesan cheese - 18.25

### VEAL PARMIGIANA

Two veal cutlets topped with homemade red sauce and mozzarella. Served on a bed of spaghetti - 22.95

### EGGPLANT PARMIGIANA

Eggplant cutlets sautéed and topped with our homemade red sauce and mozzarella. Served on a bed of spaghetti - 18.95

### CHICKEN PARMIGIANA

Boneless chicken breast topped with our homemade red sauce and mozzarella. Served on a bed of spaghetti - 19.95

### BAKED MOSTACCIOLI

Topped with melted mozzarella cheese and served with meatballs or Italian sausage and homemade red sauce - 18.50

## Pasta Entrees

Includes your choice of Italian sausage or meatballs, soup or salad, relish bar and fresh Italian bread and butter.

*Wine Suggestion – Chianti*

### SPAGHETTI

Served with meatballs or Italian sausage and homemade red sauce - 15.50

### RAVIOLI

Meat or cheese filled ravioli with homemade red sauce - 15.50

### VEAL CANNELLONI

A blend of ground veal, ricotta cheese and spinach topped with mozzarella cheese and our homemade sauce - 17.75

### LASAGNA

Layered noodles, ricotta cheese and our homemade red sauce - 16.50

### MOSTACCIOLI

Served with meatballs or Italian sausage and homemade red sauce - 15.50

### MANICOTTI


Stuffed with ricotta cheese and our homemade red sauce - 16.50

### TORTELLINI


Tender pasta filled with a blend of meat, romano cheese and spices. Topped with our own homemade red sauce. Also available with homemade alfredo sauce - 16.75

### PASTA COMBINATIONS

A combination of any two of the above pasta items - 17.50



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## Village Supper Club Favorites



Served with soup or salad, relish bar, meat ravioli or choice of potato and fresh Italian bread and butter.

### ROAST PRIME RIB OF BEEF\*

Cut from choice beef and served in au jus.

Thick 20-22 oz. cut - 36.50

Regular 14-16 oz. cut - 30.50

*Wine Suggestion – Shiraz or Cabernet*

### VILLAGE BBQ RIBS

Served with our special sweet and sassy sauce - 22.50

*Wine Suggestion – Shiraz*

### STEAKS NICHOLAS ITALIAN

A 14 oz. New York strip steak with seasoned breadcrumbs. Broiled and served with sautéed peppers and mushrooms - 30.95

### 1/2 SEMI-BONELESS ROAST DUCKLING

Half a duckling served with bread stuffing and orange sauce - 22.50

*Wine Suggestion – Merlot*

### BONELESS BUTTERFLY PORK CHOPS

Two 7 oz. boneless chops pan fried or broiled.

Served with applesauce - 20.50

*Wine Suggestion – Pinot Grigio, Chardonnay or Chianti*

## Broiler Sizzlers

Our steaks are USDA Choice. Not responsible for well done steaks.

*Wine Suggestion – Shiraz or Cabernet*

The following entrées are served with soup or salad, relish bar, meat ravioli or choice of potato and fresh Italian bread and butter.

Add blue cheese - 1.00 • Extra plate charge - 4.00

### T-BONE STEAK

20 oz. broiled to your liking and served with mushrooms - 36.00

### STEAK & SHRIMP\*

A 6 oz. petite filet with mushrooms and three french fried shrimp - 27.50

### STEAK & CRAB LEGS\*

A 6 oz. petite filet with mushrooms and king crab legs - 33.00

### STEAK & LOBSTER\*

A 6 oz. petite filet grilled to your liking, served with mushrooms and broiled cold water lobster tail - Market Price

### FILET MIGNON\*

10 oz. of the most tender of all cuts. Served with mushrooms - 35.50

### NEW YORK BONELESS STRIP\*

14 oz. of flavorful, lean meat served with mushrooms - 30.95


### SMALL FILET\*

For the lighter eater...  
6 oz. served with mushrooms - 24.50


### CHOPPED SIRLOIN STEAK\*

12 oz. of choice sirloin topped with grilled onions and mushrooms - 16.50

*Open for Lunch  
Featuring Daily Specials*



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## Bounty of the Blue Waters



### **NORTH ATLANTIC WHITEFISH**

A fillet of poorman's lobster - 18.50

### **BROILED ORANGE ROUGHY**

Light and tasty, from the cold waters  
of New Zealand - 20.50

### **BROILED WALLEYE PIKE**

Served with drawn butter - 21.25

### **SCAMPI STYLE SHRIMP**

Six shrimp baked in garlic and served  
on a bed of angel hair pasta lightly topped  
with bread crumbs.  
No potato - 20.50

### **BROILED KING CRAB LEGS**

One lb. served with drawn butter - Market Price

### **BEER BATTERED WALLEYE PIKE**

A northland treasure - 21.25

### **FRENCH FRIED SHRIMP**

Six french fried shrimp  
coated with our own breading - 20.50

### **SEA SCALLOPS**

Sautéed in butter - 21.50

### **SHRIMP DE JONGHE**

A baked favorite. Served en casserole  
flavored with garlic - 20.50

### **SAUTÉED FROG LEGS**

Sautéed with butter and  
served with tartar sauce - 19.95  
*Wine Suggestion - Liebfraumilch*

### **BEER BATTERED SHRIMP**

Our seafood specialty.  
Prepared by Chef Dave - 20.50  
*Wine Suggestion - Piesporter or Chardonnay,  
Split of Champagne*

### **STUFFED FLOUNDER**

Stuffed with choice chunks  
of crabmeat and spiced just right  
to give you 10 flavor-filled oz.  
Topped with lobster bisque - 21.50  
*Wine Suggestion - Liebfraumilch*

### **BROILED LOBSTER TAIL**

The finest 6-8 oz. cold water lobster tails  
served with drawn butter.  
Single tail - Market Price  
Two tails - Market Price


The above entrees are served with soup or salad, relish bar,  
meat ravioli or choice of potato and fresh Italian bread and butter.

Add bleu cheese - 1.00


Extra plate charge - 4.00

*Fish Entrees Wine Suggestion - Liebfraumilch*

*Shellfish Entrees Wine Suggestion - Piesporter or Chardonnay, Split of Champagne*



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## Daily Headliners



### Monday

**CHEF'S CHOICE**  
**STEAK OF THE DAY**  
**CATCH OF THE DAY**

### Tuesday

#### **VILLAGE BABY BACK BBQ RIBS**

With our special sweet and sassy sauce. Served with choice of potato - 19.95

### Wednesday

#### **SLOW ROASTED PRIME RIB OF BEEF\***

A 10-12 oz. cut served with au jus and choice of potato - 19.95

### Thursday

**CHEF'S CHOICE**  
Different and varied.

The above includes soup or salad and relish bar.

### Friday

#### **VOTED WALWORTH COUNTY'S BEST FISH FRY**

Served with homemade potato pancakes or french fries, cole slaw and applesauce - 12.25

Children 8 and under - 8.95

Add relish bar - 4.75 extra

#### **BROILED COD**


Served with drawn butter - 12.25

Add relish bar - 4.75 extra


Extra charge for reorders of broiled fish - 1.50

### Saturday & Sunday

**CHEF'S CHOICE**  
Different and varied.



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## Children's Menu



### PRIME RIBBEE

Served with au jus - 16.95

### PASGHETTI

Your favorite with meatballs or sausage - 8.25

### SAMMY SHRIMP

French fried and delicious - 11.50

### MOSTACCIOLI MADNESS

With meatballs or sausage - 8.50

### BBQ RIBS

Served with our sweet  
and sassy sauce - 13.50

### PIGGY PORK CHOPS

Butterflied and boneless.  
Served with applesauce - 10.50

The above served with soup or salad, relish bar and potato.  
No potato served with Pasghetti or Mostaccioli Madness.

## Sandwiches

Served with cole slaw, french fries and garnish.  
Add relish bar - 4.50 extra.

### SLOW ROASTED ITALIAN BEEF

With green peppers - 8.95

### BBQ BEEF SANDWICH

With our sweet  
BBQ sauce - 8.95

### WISCONSIN GRILLED CHEESE

Toasted golden brown  
with American cheese - 5.95

### CHICKEN TENDERS

Four breaded chicken tenders  
fried golden brown and crunchy - 8.95

### PEETZA BREAD

Crunchy Italian bread, Italian spices  
and lots of mozzarella - 8.50

### MAC & CHEESE BITES

A childhood favorite - 8.25

### 1/2 LB. VILLAGE BURGER\*

A juicy delicious all beef burger - 8.75

Add bacon - .75

Add cheese - .25

Add lettuce, tomatoes or raw onions - .25 each


Add grilled onions or mushrooms - .35

All split items on children's menu will have a service plate charge of 2.50


THANKS KIDS – BRING YOUR PARENTS BACK SOON!

For the safety of everyone, please stay seated at your table.

Due to state law, no children are allowed in the bar area without a parent.



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or eggs may increase your risk of foodborne illness, especially if you have a medical condition.







## Dessert



**ASSORTED CAKES & PIES - 5.75**

*Save room for our delicious dessert tray!*

**SUNDAES - 4.50**

**ICE CREAM - 4.00**

**HOT FUDGE SUNDAE - 4.25**

Ala mode - 1.95 extra

## Beverages

**ESPRESSO - 3.75**

**CAPPUCCINO - 3.75**

**FLAVORED CAPPUCCINO - 4.75**

**ICE CREAM CAPPUCCINO - 4.75**


### SUMMER HOURS

Luncheon served Monday - Saturday from 11:30 a.m. to 3:30 p.m.


Dinner served Monday - Thursday from 4 p.m. to 10 p.m.

Friday & Saturday from 4 p.m. to 11 p.m.

Sunday 11:30 a.m. to 10 p.m.



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# Appetizers

- Shrimp Cocktail \$11.50  
French Fried Zucchini \$7.25  
French Fried Mushrooms \$7.25  
Fried Calamari \$11.50  
Village Onion Rings \$7.25

- Chicken Tenders \$8.25  
Pizza Bread \$8.50  
Garlic Bread \$6.75  
Oysters Rockefeller \$11.95  
Blue Points on the Half Shell \$11.95

# Salads

## Taco Salad

Served in a bowl filled with lettuce and tortilla chips, topped with tomatoes, black olives, shredded cheddar cheese, seasoned meat & beans, guacamole, sour cream and salsa served on the side \$11.25

## Seafood Salad

An assortment of shrimp, scallops and crab with fresh crisp greens and garnish of fresh vegetables with choice of dressing \$11.75

## Grilled Chicken Caesar Salad

Fresh Romaine topped with grilled chicken slices, tomatoes, hard boiled egg, croutons, and parmesan cheese with creamy Caesar dressing \$11.25

## Chef's Salad

The big crisp salad bowl with julienne ham, turkey and cheese, choice of dressing on the side \$11.25

## Baked French Onion Soup

A hearty soup topped with melted Swiss Cheese.  
Cup \$4.25 ~ Bowl \$4.75

# Extras

- Soup of the Day**  
Cup \$3.50 Bowl \$4.50

Spinach Salad \$4.95

Tossed Salad \$4.25

Caesar Salad \$6.25

Popovers \$.85

Crumbled Bleu Cheese \$1.00

Vegetable of the Day \$4.75

French Fries, Baked Potato,  
Mashed, New Potatoes, Hash Browns \$4.00

Extra Plate Charge of \$2.50 ~ Special Requests Available - Please Ask Your Server. ~ Extra Charge for Substitutions ~  
~ 17% Gratuity Added to Checks for Tables of 6 or more guests. ~ Prices Subject to Sales Tax ~  
Sorry - Not Responsible for Loss or Exchange of Personal Property.

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# Luncheon Entrees

## Prime Rib of Beef

12 oz. cut from choice beef, served in natural juices \$19.75

## Ribeye Steak

12 oz. broiled to order with fresh mushrooms \$19.50

## Broiled Poorman's Lobster or Broiled Cod

Delicious with drawn butter \$11.25

## Sautéed Scallops

Tender morsels, served with drawn butter \$12.50

## French Fried Shrimp

4 shrimp served w/sweet & tangy cocktail sauce \$12.50

## Butterflied Pork Chop

Broiled or pan-fried and served with applesauce \$11.25

## Barbequed Ribs

Half slab of incredibly tender sweet & sassy ribs \$13.25

## Broiled Orange Roughy

Light and tasty from the cold waters of New Zealand, served with drawn butter \$12.50

## Chicken Stir Fry

Chunks of white chicken meat, stir-fried with an assortment of tender Chinese vegetables and served over rice.

No potato \$11.50

## Seafood Stir Fry

An assortment of scallops, shrimp and crab stir-fried with tender Chinese vegetables and served over rice.

No potato \$11.50

*Lunch entrees include: soup or salad, choice of potato (unless noted), fresh bread & homemade popovers with honey butter.*

# Italian Pastas

## Baked Mostaccioli

Mostaccioli pasta topped with melted mozzarella \$10.75

## Cannelloni

Stuffed with a mixture of pork & beef then topped with our homemade sauce, mozzarella \$11.50

## Tortellini

Bite-size rings of pasta filled with a blend of meat & cheese topped with our homemade sauce \$11.50

## Spaghetti or Mostaccioli

Served with our homemade sauce \$10.75

## Angel Hair Pasta

Delicate pasta with our homemade sauce \$10.75

## Baked Lasagna

Our own homemade lasagna, layered noodles with ricotta cheese & our homemade sauce \$11.25

## Ravioli

Ravioli filled with meat or cheese & topped with our homemade sauce \$11.25

## Manicotti

Stuffed with ricotta cheese & topped with homemade sauce \$11.50

*Above Italian Pastas served w/choice of meatballs or Italian Sausage.*

## Fettuccine Alfredo

Fresh Pasta in a mixture of butter, cream & parmesan cheese \$11.00

Add Chicken \$12.25      Add Seafood \$12.50

## Eggplant Parmesan

Cutlets sautéed then topped with homemade sauce & mozzarella cheese, served on spaghetti \$11.25

## Chicken Parmesan

Chicken breast topped w/homemade sauce & mozzarella cheese, served on spaghetti \$11.75

## Garlic Shrimp & Angel Hair

Shrimp sautéed in olive oil, garlic & butter over angel hair pasta \$12.50

*Italian Pastas include soup or salad, fresh bread, & homemade popovers with honey butter.*



# Hot Sandwiches

## Monte Cristo

An egg-batter dipped sandwich with slices of turkey, ham & Swiss, pan-fried \$9.25

## Reuben

Corned beef, Swiss cheese & sauerkraut on grilled rye \$9.25

## Italian Beef

Slow roasted Italian beef w/sweet green peppers \$8.95

## Barbequed Beef

With our own special BBQ sauce \$8.95

## Italian Chicken Breast Sandwich

Broiled breast of chicken with Italian seasoning, peppers, onions, mozzarella & red sauce \$9.25

## Crispy Fried Chicken Breast Sandwich

With lettuce, tomato & honey Dijon mustard \$9.25

## Chicken Tenders with Fries \$8.95

## Italian Meatball Sandwich

On a toasted bomber bun, topped with melted mozzarella cheese & red sauce \$9.50

## Italian Sausage Sandwich

With onions, green peppers, our homemade red sauce & mozzarella cheese on a toasted bomber bun \$9.50

## Grilled Cheese \$5.95

## Grilled Ham & Cheese \$8.95

## ½ lb. Village Burger \$8.75

Add Cheese \$.25

Mushrooms \$.35

Grilled Onions \$.35

Bacon \$.75

Lettuce, Tomato or Raw Onions \$.25 each

*Hot Sandwiches Include French Fries, Coleslaw, & Pickle.*

# Cold Sandwiches

Turkey Breast Sandwich \$7.25

B.L.T. \$9.25

Stacked Ham Sandwich \$7.25

Hot or Cold Corned Beef \$7.95

## Club Sandwich

Turkey, ham, bacon, lettuce & tomato \$9.50

*Above Cold Sandwiches served on sour dough, rye or whole wheat bread with potato chips.*

# Desserts

Hot Fudge Sundae \$4.50

Sundaes \$4.50

Ice Cream \$4.00

Assorted Cakes & Pies \$5.75

Ala Mode \$1.95

# Beverages

Iced Tea \$2.00 - 1 refill

Espresso \$3.75

Ice Cream or Flavored Cappuccino \$4.75

Cappuccino or Iced Cappuccino \$3.75

## Summer Hours

Monday - Thursday 4pm - 10pm

Friday - Saturday 4pm - 11pm

Sunday 11:30am - 10pm

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