

ANCHORS AWAY

Ahi Tuna Crisps

Sliced, seared tuna on a crispy wonton, topped with avocado, and a sweet soy sesame glaze 16

Chicken Wings

Choice of island, buffalo, dry rub or teriyaki served with celery 16

Southwest Chicken Egg Rolls

Black beans, corn, pepper jack cheese, cilantro and lime served with chipotle ranch dressing 15

Boneless Chicken Wings

Choice of island, buffalo or teriyaki served with celery 14

White Cheddar Cheese Curds

Lightly breaded and fried, served with sweet chili aioli sauce 13

Cajun Beef Tips

Sirloin and tenderloin medallions, onion strings and Bleu cheese steak sauce 18

Bacon Wrapped Scallops

Broiled to a golden brown and accompanied by our apricot horseradish 18

Steamed Mussels

Bermuda onions, basil, white wine garlic cream sauce 18

Truffle Fries

Tossed with parmesan and garlic, served with truffle aioli 14

FLAGSHIPS

Jay's Surf n' Turf

56

(2) 4 oz. filet medallions topped with lobster meat and a peppercorn garlic cream sauce



All steaks include two of the following: Island vinaigrette salad, dinner salad (your choice of dressing), baked potato, garlic mashed potatoes, brown potato, cole slaw, fries, or vegetable du jour. Ala Carte: 3.95

Large Filet Mignon

48

8 oz. hand cut, roasted garlic butter

Small Filet Mignon

42

5 oz. hand cut, roasted garlic butter

Al's Signature New York Strip

44

12-14 oz. hand-cut, pepper crusted, red wine reduction

New York Strip

40

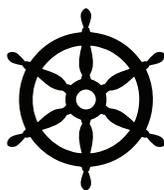
12-14 oz. hand-cut, roasted garlic butter

Add to any steak selection:

- Lobster mac & cheese 9
- Jumbo shrimp: scampi or beer battered 8
- Red wine reduction 4
- Bleu cheese sauce 3
- Sauteed onions and mushrooms 3
- Pepper crusted 3

Legendary Hand-Cut Steaks

We proudly source and serve Sterling Silver U.S.D.A. Prime Aged Beef.



THE MAIN HAUL

All entrees include two of the following: Island vinaigrette salad, dinner salad (your choice of dressing), baked potato, garlic mashed potatoes, brown potato, cole slaw, fries, or vegetable du jour. Ala Carte: 3.95

Al's Famous BBQ Pork Ribs

A full rack of our slow cooked pork ribs in Al's famous BBQ sauce
full rack 30 3/4 rack 27

Al and Alma's Famous Campstyle Walleye

Cracker crumb encrusted and pan fried in a cast iron skillet, just like shore lunch 29

Beer Battered Jumbo Shrimp

Served with homemade tartar or cocktail sauce 23

Jumbo Shrimp

Sautéed in roasted garlic butter or buffalo style 23

BBQ Pork Ribs and Fried Chicken

Two of the classics 23

Broiled Walleye

A lighter version of the favorite 29

Liver & Onions

Sautéed beef liver, onions and crispy bacon 15

WEEKLY SPECIALS

Wednesday

WEDNESDAY WALLEYE

Enjoy one of your favorites since 1956! Cracker crumb encrusted and pan fried in a cast iron skillet, served with your choice of two sides 25

Thursday

CHICKEN WELLINGTON

Marinated chicken sauteed with wild mushrooms and seasonings wrapped in puff pastry, baked and served on fresh asparagus and our homemade lingonberry, peppercorn sauce served with your choice of soup, salad or coleslaw 22

Friday

FISH SPECIAL

Chef's choice on the featured fish of the day, guaranteed to reel you in! Price varies

Saturday

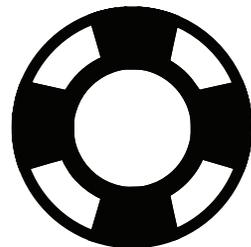
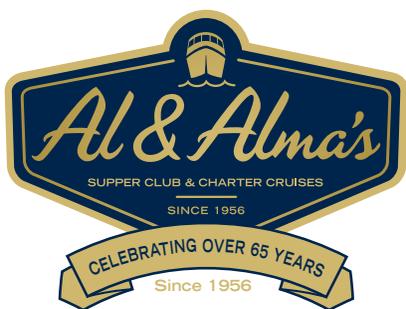
PRIME RIB

Saturdays are prime time! 14 oz. hand cut and slow roasted to perfection with a blend of aromatic herbs and seasonings and served with au jus and your choice of two sides 36

Sunday

PASTA SUNDAY!

A chef-inspired pasta dish featuring fresh, seasonal ingredients and a flavorful sauce. Ask your server for today's selection! Price varies —AND— 1/2 price bottles of wine (up to \$50 bottle)



FULL SPEED AHEAD

All selections include a choice of dinner salad or coleslaw.

Teriyaki Vegetable Stir-fry 16

Served over white rice

Steak 23 Shrimp 23 Chicken 19

Scallop Risotto 26

Seared scallops over creamy mushroom risotto and topped with sweet onion jam

Lobster Mac & Cheese 26

Sautéed lobster, rigatoni pasta and red pepper flakes in our homemade cheese sauce

Salmon Florentine 24

Seared salmon served over angel hair pasta tossed in a light garlic cream sauce with spinach and fire roasted tomatoes

Shrimp 23 Chicken 19

 **Spicy Italian Sausage Rigatoni** 22

Mushrooms, roma tomatoes, chopped garlic, green onions and cream sauce

 **Pomodoro** 16

Diced roma tomatoes, broccoli, fresh basil, roasted garlic, over angel hair pasta

Salmon 24 Shrimp 23 Chicken 19



HALF THROTTLE

Served with choice of cole slaw, fries or kettle chips.

Substitute a house salad or potato for 1.50

Shrimp Tacos 21

Sautéed Cajun shrimp topped with avocado, black bean and corn salsa served with citrus sour cream

Al's Steak Sandwich 17

Sirloin strips, sautéed mushrooms, onions, Swiss cheese on a toasted potato hoagie

 **Walleye Sandwich** 16

Hand-breaded and deep fried, lettuce, tomato, cheddar cheese and tartar sauce on a toasted potato hoagie

The Outlaw Burger 18

½ pound handmade patty, cheddar, Applewood smoked bacon, spicy onion strings, chipotle BBQ

Wagyu Smash Burger 22

½ pound wagyu beef, cheddar cheese, and Al's Secret Sauce

Cooks Bay Burger 16

½ pound handmade patty done to perfection with choice of cheese, lettuce, tomato, onion

Chicken Sandwich Buffalo, BBQ, or Cajun 14

Served with lettuce, tomato and onion

Chicken Strips 12

Served with Al's BBQ sauce (5)

SET SAIL

 **Sirloin Island Salad**  21

Mixed greens, Bleu cheese crumbles, tomatoes, black olives, and onions tossed with our homemade rosemary vinaigrette

Substitute Ahi tuna 19 Substitute chicken 17

Southwest Chicken Bowl  18

Grilled Cajun chicken, sautéed peppers and onions, black beans, roasted corn, chopped tomatoes, avocado and shredded cheddar cheese served with cilantro lime rice and Cajun ranch dressing

Cajun Chicken Cobb  18

Mixed greens, diced Cajun chicken, Bleu cheese, chopped applewood bacon, cheddar cheese, avocado, diced tomato and hard boiled egg. Your choice of dressing

Salmon Super Food Salad 20

Seared salmon served over fresh kale slaw with julienned carrots, shaved red cabbage radicchio, shaved brussel sprouts, five grain quinoa blend, dried cherries, and feta with a Yuzu citrus vinaigrette dressing

 **Tuna Poke Bowl** 21

Seared sesame encrusted tuna tossed with avocado, edamame, green onions, shredded carrots, radishes, and cucumbers in a sesame ginger glaze. Served over jasmine rice and drizzled with Yum Yum sauce

Substitute Cajun beef tips 23

HOMEMADE DESSERTS

Key Lime Pie

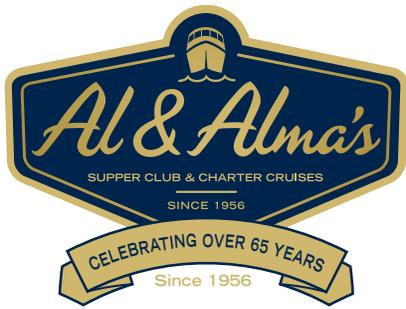
A smooth and zesty filling on a buttery graham cracker crust with a dollop of whipped cream—a perfect balance between sweet and tart 8

Turtle Ice Cream Pie

This sharable indulgence begins with an Oreo cookie crust with layers of creamy praline ice cream, toasted pecans and generously drizzled with rich caramel and chocolate fudge 14

Snickers Brownie Bar

Our fudgy homemade brownie is loaded with Snickers chunks topped with vanilla ice cream, creamy caramel and rich chocolate fudge 8



WINES BY THE GLASS

REDS

Red Blend , <i>Two Birds One Stone, Rouge, France</i>	8
Pinot Noir , <i>Seaglass, Santa Barbara County</i>	9
Malbec , <i>Anko, Argentina</i>	10
Merlot , <i>Parducci Merlot</i>	11
Klinker Brick , <i>Zinfandel, Lodi</i>	12
Cabernet , <i>Bonanza, California</i>	12
Cabernet , <i>Foxglove, Paso Robles</i>	12

ROSÉ

Rosé , <i>Two Birds One Stone, France</i>	8
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WHITES

Pinot Grigio , <i>Cinta, Italy</i>	8
Riesling , <i>Starling Castle, Germany</i>	8
Chardonnay , <i>Hess, Monterey</i>	10
Chardonnay , <i>Aviary, California</i>	11
Sauvignon Blanc , <i>Kim Crawford, Marlborough</i>	13

MOCKTAILS

Shandy Mule

Ginger beer, lemonade
5

Strawberry Lime Spritz

Strawberry, lime, sparkling water
5

Sunrise Twist

Lemon lime soda, grenadine, splash of OJ
4

Apple Cider Spritzer

Apple cider, Ginger Ale, cinnamon
5



BOTTLED BEER

Alaskan Amber	Labatt Blue
Angry Orchard Hard Cider	Labatt Blue Light
Blue Moon	Leinenkugel's Summer Shandy
Coors Banquet	Michelob Golden Draft Light
Coors Light	Michelob Ultra
Corona	Miller Lite
Deschutes Fresh Squeezed IPA	Modelo Especial
Excelsior Big Island Blonde	Northeast
Excelsior Bridge Jumper	O'Doul's Amber
Grainbelt Premium	Sam Adams
Guinness	Summit Extra Pale Ale

BEER ON TAP

Back Channel (rotating)
Castle Danger Cream Ale
Coors Light
Deschutes Fresh Squeezed IPA
Hoey Hazy IPA
Kona Big Wave



SELTZERS

High Noon, *pineapple*
White Claw, *black cherry*



RED WINES BY THE BOTTLE

CABERNET

Charles & Charles, Washington	30
Black Cabra, Argentina	32
Hess, Mendocino/Lake/Napa	38
Bonanza, California	39
Robert Hall, Paso Robles	40
Foxglove, Paso Robles	42
Klinker Brick, Lodi	42
Silver Ghost, Napa Valley	58
Justin, Paso Robles	62
Dusted Valley, Columbia Valley	76
Silver Oak, Alexander Valley	125
Caymus, Napa Valley	130

MERLOT

J. Lohr, Paso Robles	29
Parducci, California	31
Napa Cellars, Napa Valley	41

PINOT NOIR

Seaglass, Santa Barbara County	28
Oregon Territory, Oregon	39
Carmel Road, Monterey	41
A by Acacia, California	41
Huntington, Santa Barbara County	42

INTERESTING REDS

Montevina, Zinfandel, Amador County	25
Ménage a Trois, Red Blend, California	27
Two Birds One Stone, Rouge, France	29
Zinphomaniac, Zinfandel, Lodi	30
Layer Cake, Malbec, Argentina	34
Anko, Malbec, Argentina	36
Piattelli, Premium Malbec, Argentina	36
Klinker Brick, Zinfandel, Lodi	39
Threadcount, Red Blend, California	44
Rombauer, Zinfandel, Napa Valley	64

WHITE WINES BY THE BOTTLE

CHARDONNAY

Hess, Monterey	30
Aviary, California	34
Kendall-Jackson, Vintner's Reserve, California	36
Fox Glove, Central Coast	37
La Crema, Monterey	39
Sonoma-Cutrer, Russian River	44
Rombauer, Carneros	64

PINOT GRIGIO

Cinta, Italy	26
Boomtown, Columbia Valley	32
Santa Margherita, Italy	46

ROSÉ

Two Birds One Stone, France	25
Hampton Water Rose, Monterey County	39

INTERESTING WHITES

Starling Castle, Riesling, Germany	26
The Crossings, Sauvignon Blanc, New Zealand	29
Joel Gott, Sauvignon Blanc, California	32
Kim Crawford, Sauvignon Blanc, Marlborough	40
Piatelli, Premium Reserve, Torrontes, Argentina	42

CHAMPAGNE & SPARKLING

Veuve Du Vernay Brut, France	Split 8 /Bottle 26
Veuve Du Vernay Brut Rosé, France	Split 8 /Bottle 26
Zonin Prosecco	Split 9
Luccio Moscato d'Asti, Italy	24
Ménage à Trois Prosecco, Italy	32
Korbel Brut, Sonoma	32
Mumm Sparkling Brut Rosé, California	39
Roederer Brut Estate, Mendocino	42

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