

## ***Appetizers***

### ***Oysters on the Half Shell***

*-Freshly shucked Delaware Bay oysters*

***Half Dozen***

***Dozen***

### ***Oysters Rockefeller***

*-Oven-baked with chopped spinach and parmesan cheese*

***Half Dozen***

***Dozen***

### ***Mussels***

*-A bowl full of Prince Edward Island mussels sautéed in your choice of our homemade red sauce or wine, garlic, and scallions*

### ***Crawfish***

*-Steamed in Cajun seasonings*

### ***Stuffed Mushrooms***

*-Oven-baked mushrooms stuffed with your choice of crab or spinach-artichoke*

### ***Shrimp Cocktail***

*-Served chilled with Dutch's homemade cocktail sauce and a lemon wedge*

### ***Spinach and Artichoke Dip***

*-A delicious, homemade creamy blend of spinach, artichoke hearts, and Italian cheeses*

### ***Calamari Steak***

*-Pan-fried and served on a bed of House marinara and topped with Italian cheeses*

### ***Haystack Onion Rings***

*-Thinly sliced yellow onions dipped in Dutch's homemade seasonings*

***Small***

***Large***

### ***Dutch's Favorites (Choose One)***

*-Jalapeno Poppers, Mozzarella Sticks or Cheese Cauliflower*

### ***Sampler Platter***

*-A combination of Dutch's Favorites listed above*

***Small***

***Large***

## ***Specialty Salads***

*Add a grilled chicken breast to any salad. Add blue cheese to any salad.*

### ***House Salad***

*-Mixed greens with cucumbers, purple onions, tomatoes, shredded carrots, and red cabbage*

### ***Caesar Salad***

*-Romaine lettuce with creamy, homemade Caesar dressing, croutons, and parmesan cheese  
Anchovies available upon request*

### ***Spinach Salad with Hot Bacon Dressing***

*-Fresh spinach leaves, mushrooms, tomatoes, and hard-boiled egg  
drizzled with hot bacon dressing*

### ***Dutch's Favorite Salad***

*-Mixed greens, cranberries, mandarin oranges, almond slivers and  
vinaigrette dressing sprinkled with feta cheese*

## **Soups**

*All soups are made in-house using the finest ingredients and seasonings.*

### **Soup of the Day**

*-Ask your server for today's selection*

### **Specialty Soups**

*-Baked French Onion, New England Clam Chowder, or Wisconsin Beer Cheese*

## **Entrées**

*All entrées include the soup of the day or a dinner salad and your choice of a side. .*

## **Sides**

*All entrées come with one side. Load your side item with bacon and cheese.*

***Dutch's Mashed Potatoes***

***Mashed Sweet Potatoes***

***French Fries***

***Long Grain Wild Rice***

***Dutch's Twice Baked***

***Baked Potato***

***American Fries***

***Vegetable of the day***

***Risotto of the day***

***Coleslaw***

## **Fowl**

### ***Pecan Crusted Chicken Breast***

*-Chicken breast sautéed and finished in our homemade bourbon sauce*

### ***Chicken Alfredo***

*-Chicken breast tossed in our own Alfredo sauce and served on a bed of pasta*

### ***Chicken Marsala***

*-Chicken breast sautéed and finished in a reduction sauce of Marsala wine, mushrooms, and onions*

### ***Chicken Parmesan***

*-Chicken breast sautéed to a golden brown, topped with Parmesan cheese and marinara sauce and served on a bed of pasta*

### ***Roast Duck***

*-One half roasted duck served on a bed of wild rice with an orange plum sauce on the side*

# **Beef**

*We serve only the finest USDA Choice Angus beef.*

<b>Ribeye</b> <i>-Well-marbled great-tasting cut!</i>	<b>Petite 7-9</b> <b>Large 12-14 oz.</b>	<b>King 18-20 oz.</b>
<b>Porterhouse</b> <i>-The king! Need we say more!</i>		<b>20-22 oz.</b>
<b>Filet Mignon</b> <i>-The most tender of them all!</i>	<b>Petite 7-9 oz.</b>	<b>Large 11-13 oz.</b>
<b>Tenderloin Tips</b> <i>-Tender slices served with au jus</i>	<b>Petite 8 oz.</b>	<b>Large 12 oz.</b>
<b>New York Strip</b> <i>-The steak for people who love steak.</i>		<b>13-15 oz.</b>

## **Combinations**

<b>Filet Mignon with Shrimp or Scallops</b> <i>-8 oz. filet with your choice of shrimp or scallops</i>	<b>Filet Mignon with Crab Legs</b> <i>-8 oz. filet with one pound of Snow Crab Legs</i>
<b>Filet Mignon with Lobster Tail</b> <i>-8 oz. filet with 7-8 oz. tail</i>	<b>Ribeye with Half Rack of Ribs</b> <i>-9 oz. steak with half rack of ribs</i>

## **Pork**

<b>Boneless Pork Chops</b> <i>-Center cut chops served grilled or lightly dusted and deep-fried</i>	<b>8 oz.</b>	<b>12 oz.</b>
<b>Pork Tenderloin Medallions</b> <i>-Tender slices of pork tenderloin sautéed in butter and wine</i>	<b>8 oz.</b>	<b>12 oz.</b>
<b>BBQ Ribs</b> <i>-Slow-cooked, fall off the bone tender and flavorful. Basted in our House BBQ sauce.</i>	<b>Half Rack</b>	<b>Full Rack</b>

# Seafood

## **Pan Fried Walleye**

-Canadian fillet of fresh walleye served hand-breaded and pan-fried

## **Scallops**

-Choose sautéed with wine, garlic, and scallions or oven-broiled with butter and wine

## **Shrimp**

-Choose sautéed with wine, garlic and scallions, oven-broiled with butter and wine or dipped in our seasoned House batter and deep-fried golden brown

## **Haddock**

-Choose oven-broiled or dipped in our seasoned House batter and deep-fried golden brown

## **Salmon**

-Choose grilled or oven-broiled and finished off with our homemade cucumber-dill sauce on the side

## **Seafood Alfredo**

-Choose scallops or shrimp tossed in our own Alfredo sauce and served on a bed of pasta

## **Seafood Platter (Shrimp, Haddock, and Scallops)**

-Dipped in our seasoned House batter and deep-fried golden brown or oven broiled

## **Bayou Pasta**

-Shrimp, scallops, crawfish, and andouille sausage, served on a bed of pasta

## **Crab Legs**

-Two pounds of Canadian Snow Crab clusters

## **Lobster Tail**

-Choose one or two 7-8 oz. South African Cold Water tails

## **Friday Night Fish Special**

### **Perch Dinner**

2 Piece

3 Piece

5 Piece

-Choose hand-breaded and pan-fried or dipped in our seasoned House batter and deep-fried golden brown

## **Saturday Night Special**

### **Prime Rib**

Petite 10-12 oz.

Large 15-17 oz.

King 21-23 oz.

-Slow roasted and seasoned to perfection!

## ***Kid's Menu (10 and under)***

*All kids' meals include french fries or applesauce.*

***Grilled Cheese***

***Chicken Tenders***

***Hamburger***

***Mini Corn Dogs***

***Mac & Cheese***

## ***Sandwiches***

*All sandwiches are served open-face on a Sheboygan hard roll and include french fries.*

***Beef Burger***

*-8oz. grilled and served with lettuce, tomato, and onion*

***Chopped Top Sirloin***

*-8 oz. grilled to your preference*

***Ribeye***

*-6 oz. grilled to your preference*

***Chicken Breast***

*-6 oz. grilled and served with lettuce, tomato, and mayonnaise*

***Turkey Patty***

*-7 oz. grilled and served with lettuce, tomato, and onion*

***Prime Rib*** (when available)

*-6 oz. served with au jus*

***Perch***

*-Deep-fried or pan-fried and served with lettuce and tartar sauce*

## ***Desserts***

*Check out our variety of delicious desserts.*

***Cheesecakes and Crème Brulee***

***Homemade Pies and Cakes***

***Come back to the bar for one of your favorite ice cream  
or after dinner drinks.***



Dining & Banquet Hall

*Kitchen Hours:*

*Tuesday – Thursday: 4:30 – 9 pm (closed Mondays)*

*Friday & Saturday: 4:30 – 10 pm*

*Sunday Brunch: 9 – 1 pm; Sunday Dinner: 1 – 8 pm*

- *Bar stays open later*

*Hours are subject to change*

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*On behalf of Rod, his family, and all the staff of Dutch's of Elkhart, we would like to thank you for choosing to dine with us. We hope you will enjoy your experience here and we look forward to serving you again soon.*