

WABASHA CREEK RESTAURANT

DINNER MENU

SERVED 4PM TO CLOSE

Appetizers

for starters

STUFFED MUSHROOMS

Mushroom caps sautéed in Sherry wine, then filled with crab meat and cream cheese. Baked and laced with Bearnaise sauce \$10

JUMBO SHRIMP COCKTAIL

Chilled and served with lemon and cocktail sauce \$10

COCONUT SHRIMP

Butterfly shrimp breaded with panko and shredded coconut. Served over pineapple brulee with pina colada dip and orange marmalade horseradish sauce \$10

Salad & Soup

fresh & delicious

SOUP DU JOUR

Cup \$4 Bowl \$5

HOUSE CREEK SALAD

Crisp hearts of romaine, grape tomatoes, cucumbers, shredded carrots and feather red onions \$6

Flat Bread

crisp & tasty

Flat bread is brushed with olive oil, fresh crushed garlic and baked to perfection

BUFFALO CHICKEN

Grilled chicken breast gently tossed in buffalo sauce on a perfect crust. Topped with Mozzarella cheese, feather red onions, cherry tomatoes, Parmesan cheese and parsley \$10

BBQ PORK

Slow cooked pulled pork drizzled with our house made BBQ sauce on a perfect crust. Topped with Mozzarella cheese, breaded onions and roasted bell peppers \$10

CHICKEN MARGHERITA

Grilled chicken breast on a perfect crust. Topped with Buffalo Mozzarella cheese, sliced tomatoes, fresh basil chiffonade, Parmesan cheese and crushed peppers \$10

THAI BEEF

Grilled skirt steak, bell peppers and onions tossed in sriracha sauce on a perfect crust. Topped with Mozzarella cheese and chopped cilantro \$10



Coconut
Shrimp

Entrées

warm & filling

All entries served with soup or salad
and assorted rolls

FOUR CHEESE CHICKEN LASAGNA

Baked chicken breast, seasoned Italian sausage, Ricotta cheese, spinach, mushrooms, zucchini layered over pasta with Marinara sauce, Provolone, Mozzarella and Parmesan cheese \$16

CAJUN SEAFOOD PASTA PRIMAVERA

Andouille sausage, jumbo shrimp, scallops and walleye sautéed in butter and our house recipe Cajun spices. Fresh vegetables in pasta with a touch of cream and Parmesan cheese \$21

LOBSTER TAIL & TOP SIRLOIN

4oz. baked lobster tail and an 8oz. sirloin grilled and laced in a mushroom sauce. Served with a baked potato and sautéed baby vegetables \$23

TERIYAKI SALMON

Fresh Atlantic Salmon sautéed in sesame seed oil and fresh ginger, garlic, mirin and stir fry vegetables. Laced with teriyaki sauce, broiled pineapple and Soba noodles \$18

LEMON CAPER WALLEYE

Lightly breaded walleye sautéed in butter, wine, lemon juice, capers and a touch of cream. Served over pasta and sautéed baby vegetables \$18



Teriyaki Salmon

PORK CHOP MARSALA

Grilled 12oz. center cut pork chop seasoned with herbs of Provenance and marsala wine. Laced with mushrooms marsala sauce, whipped potatoes and sautéed baby vegetables \$17

RIB EYE WITH MERLOT REDUCTION

Grilled 12oz. Rib Eye steak seasoned with fresh cracked black pepper, kosher salt and thyme. Served with a Merlot wine reduction, baked potato and sautéed baby vegetables \$25

BRAISED SHORT RIBS

Slow braised short ribs in an aromatic tomato beef thyme broth. Served with whipped potatoes and sautéed baby vegetables \$20

NAPOLEON CHICKEN

Fresh breasts of chicken sautéed in butter, white wine, fresh garlic and herbs. Served tower style with wilted spinach, maple bacon, roasted peppers, Provolone and Mozzarella cheese. Accompanied by Alfredo pasta and sautéed baby vegetables \$16



Pecan Carrot
Cake

Dessert

Sweet & Tasty

Our desserts are made in house
by our culinary staff

CREME BRULEE WITH BERRIES \$6

TRIPLE CHOCOLATE CHEESECAKE \$6

PECAN CARROT CAKE WITH PINA COLDA SAUCE \$6