

Four Season's Supper Club

Your Hosts:
Neal &
Chris Kania

Over 40 Wildlife Mounts

Fine Dining with a Breathtaking View on Big Arbor Vitae Lake

Starters

- BUTTERNUT SQUASH RAVIOLI - with Dill Aoli
- MINI TACOS WITH SALSA & SOUR CREAM
- CRUNCHY, BITE-SIZE CHICKEN TACOS - 14 pieces
- ONION RINGS - Sweet, thick cut, crunchy
- DEEP FRIED CLAM STRIPS - Half pound jumbo size served with cocktail sauce, tartar sauce or lemon
- FRESH MUSHROOMS - Deep fried, covered with melted cheddar
- ARTICHOKE DIP - Served hot with garlic toast
- KAHFOLD WHITE CHEDDAR CHEESE NUGGETS - Lightly breaded
- BRUSCHETTA WITH MOZERELLA ON TOASTED BAGUETTE BREAD
- PEEL & EAT SHRIMP - 1 lb. of shrimp served hot or cold with lemon and cocktail sauce or drawn butter

Entrée Salads

- DINNER SALAD (your choice of dressing) or FRESH SPINACH SALAD (with hot bacon dressing)
- CHAR GRILLED STEAK SALAD - Thin sliced steak served on a bed of romaine, red onions, tomatoes, raisins, pecans, croutons and blue cheese crumbles with Balsamic Vinaigrette (*Omit the steak for a tasty vegetarian option)
- CHICKEN CAESAR SALAD - Crisp romaine, shredded Parmesan, croutons and zesty caesar dressing topped with char grilled chicken breast

A La Carte

- BLUE CHEESE CRUMBLES
- SAUTEED MUSHROOMS
- VEGETABLE • POTATO • HEARTY GRAIN AND WILD MUSHROOM BLEND
- SOUP CUPBOWL • COFFEE, MILK, SODA, TEA

Steaks

- 8 OZ. FILET MIGNON - USDA Choice center cut filet, tender and flavorful cooked your way with Four Seasons own steak sauce
- RIB EYE (14 OZ. BONE-IN) - USDA Choice aged Angus with Four Seasons own steak sauce

Pasta

- PORTOBELLA MUSHROOM RAVIOLI - 6 pieces with mushroom sauce (vegetarian)
- FETTUCINI ALFREDO DINNER - Add Grilled Chicken Breast or Shrimp for an additional charge
- RICOTTA & SPINACH RAVIOLI - 6 pieces with basil Pesto sauce (vegetarian)
- SPAGHETTI & MEATBALL DINNER

In House Specialties

- BBQ BABY BACK RIBS - Slow baked, tender baby back ribs, baked with our homemade BBQ sauce Half Rack or Full Rack
- DUCK SERVED AL LA ORANGE - Served on bed of stuffing accented by pecans and raisins served with orange sauce and cranberries
- FOUR SEASON'S PRESSURE FRIED CHICKEN - Crisp, juicy, tasty and tender ½ chicken served with cranberries, coleslaw and your choice of potato

Combinations

**All dinners include bread stick, choice of potato and soup or salad unless otherwise stated.*

- BABY BACK RIBS AND CHICKEN - ½ rack of ribs and 2 piece Four Season's pressure fried chicken
- SURF AND TURF - 8 oz center cut USDA choice filet and lobster tail
- BABY BACK RIBS AND SHRIMP - ½ rack of ribs and 2 pieces jumbo shrimp lightly breaded deep fried or sauteed in garlic and butter

Sandwiches

All sandwiches served with fries, coleslaw and a pickle

- ½ LB CHARBROILED ANGUS BURGER - on a toasted Kaiser roll with lettuce, tomato
 - BIG ARB SANDWICH - 6 oz. ribeye with sauteed mushrooms and Monterey Jack cheese on a toasted Kaiser roll
 - GRILLED CHICKEN SANDWICH - with regular or jerk seasoning served on a toasted Kaiser roll with lettuce, tomato and mayo
- *The above burger and sandwiches served with fries, coleslaw and a pickle.*

Weekday Specials

**All dinners include bread stick, choice of potato and soup or salad unless otherwise stated.*

- TUESDAY - Chef's Choice
- THURSDAY - Chris's home baked Pot Roast dinner with mashed potatoes, carrots and gravy, also includes a bread stick and soup or salad
- SATURDAY - Four Seasons slow baked, succulent Prime Rib served with a bread stick soup or salad and your choice of potato King (16oz.) or Queen (12oz)
- WEDNESDAY & FRIDAY - Four Season's Famous Beer Battered Alaskan Whitefish 3 piece dinner includes bread, coleslaw, baked beans and choice of potato
- SUNDAY - ½ Baked chicken dinner with stuffing, cranberries, mashed potatoes and gravy, also includes a bread stick and soup or salad

Seafood

- LAKE PERCH FILETS - Wild caught Canadian lake perch breaded and deep fried to a golden brown
- FANTAIL JUMBO SHRIMP - your choice lightly breaded and deep fried or sauteed in garlic and butter
- CANADIAN WALLEYE (Wild Caught) - 10-12 oz. filet lightly breaded and deep fried or broiled. Served with tartar sauce or drawn butter and lemon
- LOBSTER DINNER - Sweet, cold water, fresh and firm One Tail or Two Tails
- POOR MAN'S LOBSTER - 3 pieces of Atlantic Cod broiled in white wine and paprika, served with drawn butter and lemon, also served deep fried or omit butter for a healthy choice
- SCALLOPS - seasoned, pan seared jumbo sea scallops on bed of hearty grain wild rice served with drawn butter
- PEEL & EAT SHRIMP DINNER - One pound of shrimp served hot or cold with lemon and cocktail sauce or drawn butter
- ADD A LOBSTER TAIL - You may add a lobster tail to any dinner for an additional charge

Desserts

Please check with your server for our seasonal desserts.

*Consuming raw or undercooked foods may increase risk of food borne illness!
Menu and Prices Subject to Change.*

HOURS: Summer, Closed Mondays • Call for seasonal changes and hours (715) 356-5095
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