

DINNER MENU

218.562.7161

www.breezypointresort.com



STARTERS

PRIME RIB FLATBREAD

Tender prime rib, roasted tomato, fresh herb, mozzarella and aged balsamic 9.95

CHEESE CURDS

Deep fried and served with marinara 9.95

*SHRIMP COCKTAIL

Four jumbo shrimp served with cocktail sauce and lemon 11.95

CHICKEN WINGS

Served Regular, Hot or just plain angry... 9.95

DEEP FRIED CALAMARI

Flash fried and served with cocktail sauce and lemon wedge 9.95

BACON & BRIE

Savory bacon & onion jam, broiled with brie cheese and served with grilled baguette 9.95

SZECHUAN DUCK WINGS

Crisp fried and tossed in sweet chili sauce 9.95

**FRESH HAND ROLLED SUSHI

Served with pickled ginger, wasabi and soy. Made with Sashimi grade seafood. Ask your server about today's options. 9.95

BRUSCHETTA

Garlic crostini topped with herb tomatoes & a balsamic glaze 9.95

SALADS

Served with a basket of warm bread and your choice of dressing.

*HOUSE SIDE SALAD

Fresh baby greens with tomato, cucumber & croutons 4.95

DINNER SALAD

Fresh baby greens with tomato, cucumber & croutons 7.95
Add Chicken or Shrimp | 11.95 -14.95

ASIAN CHICKEN SALAD

Asian salad blend with green onions, carrots, radishes, cucumbers & sesame seeds. Topped with oriental noodles & orange ginger vinaigrette. 14.95

SPECIALTIES

Served with our bottomless house salad or a cup of soup, & warm bread. SIDE CHOICES: Baked Potato, AuGratin Potato, French Fries, Mashed Yukon Gold, or Vegetable du Jour

*FULL RACK BBQ RIBS

Baby-back ribs slow roasted with essence of hickory & apple. Your choice of side dish. 22.95

*1/2 RACK BBQ RIBS

Slow roasted with essence of hickory & apple. Your choice of side dish. 22.95

CHICKEN MARSALA

Sauteed airline breast of chicken served with sauteed mushrooms and a marsala cream reduction served with choice of side dish 25.95

*GRILLED CHICKEN BREAST

Flame-grilled airline chicken breast finished with BBQ sauce, Cajun or Lemon Pepper seasonings served with your choice of side dish 21.95

*GRILLED DUCK BREAST

Pan-seared, breast of duck cooked to medium, with a raspberry demi glaze. With your choice of side dish. 26.95

WILD MUSHROOM RAVIOLI

Topped with homemade parmesan cream sauce and shredded parmesan. Served with garlic toast. No side dish. 19.95

FETTUCCHINI ALFREDO

Wide pasta tossed with our homemade parmesan cream sauce. Served with garlic toast. No side dish. 17.95

Add Chicken or Shrimp | 21.95-24.95

*ZOODLE ANTI-PASTA

Homemade zucchini noodles tossed in a tomato sauce with mushrooms, peppers, onion. Served with garlic toast. No side dish. 19.95

Add Chicken or Shrimp 4.00 - 6.00

SOUPS

Soups are made fresh daily!

**FRENCH ONION

A crock of sweet Vidalia onion soup with a crostini and melted Swiss cheese 6.50

SOUP OF THE DAY

Ask your server about today's homemade soup 5.00/6.00

Although we have many wonderful Gluten-free options and have trained our staff to carefully prepare them for you, we cannot guarantee that they are 100% Gluten-free. *GLUTEN-FREE **GLUTEN-FREE UPON REQUEST

ALL ENTREES INCLUDE OUR BOTTOMLESS HOUSE SALAD OR A CUP OF SOUP, WARM BREAD AND CHOICE OF SIDE DISH.

SIDE CHOICES: Baked Potato, AuGratin Potato, French Fries, Mashed Yukon Gold or Vegetable du Jour

MARINA II STEAKS

*RIBEYE

12 oz. cut from the prime rib and grilled the way you like it 31.95

*PEPPERED RIBEYE

With sauteed onions & mushrooms finished in a browned-butter peppercorn sauce 34.95

*PETITE FILET

5 oz. tenderloin filet grilled to perfection 25.95

*TWIN FILETS

Two 5 oz. tenderloin filets grilled to perfection 34.95

*NEW YORK STRIP

14 oz KC brand, dry-aged. The King of Steaks! 33.95

CAJUN PRIME RIB

10oz cut crusted with Cajun spices and grilled 27.95

*PRIME RIB SERVED NIGHTLY!

10 oz. cut: 26.95 14oz. Cut: 33.95

Specially seasoned and slow-roasted served with au jus & creamy horseradish sauce



FROM THE WATERS

*BROILED LOBSTER DINNER

12 oz. cold water lobster tail broiled to perfection 46.95

CANADIAN WALLEYE

Served *broiled almandine, Amber Bock beer-battered or pan-fried 27.95

SHRIMP

Five large shrimp offered Scampi-style or Amber Bock beer-battered 25.95

*AHI TUNA

Black pepper encrusted ahi tuna served medium rare & topped with a fresh mango salsa. Served with your choice of side dish. 29.95

COMBINATIONS

Our combinations are prepared as described.

SORRY NO SUBSTITUTIONS.

*STEAK & SHRIMP

Petite tenderloin with three large scampied shrimp 33.95

*STEAK & LOBSTER

Petite tenderloin with a 6 oz. broiled lobster tail 44.95

*PRIME & LOBSTER

10 oz. prime with a 6 oz. broiled lobster tail 43.95

*PRIME & SHRIMP

10 oz. prime with three large scampied shrimp 35.95

*STEAK & TUNA

Black pepper encrusted ahi tuna served medium rare & topped with fresh mango salsa. With your choice of side dish. 33.95

PUB FARE

GRILLED CHICKEN SANDWICH

Grilled chicken breast with lettuce and tomato, served with French fries 13.95

WALLEYE SANDWICH

Lightly breaded and golden fried served on a hoagie with fries and tartar sauce 17.95

BREEZY BURGER

1/2 lb. Angus beef patty topped with bacon, cheese, lettuce & tomato served with fries 12.50

FISH TACOS

Ahi tuna grilled medium rare, with slaw, avocado, roasted tomatoes & topped with a lime cilantro Aioli. Served with tortilla chips & mango salsa. 15.95

TONIGHT'S DESSERT SELECTION WILL BE PRESENTED BY YOUR SERVER

Package Guests: Service Charge is the property of Breezy Point Resort and will be distributed at the discretion of management.

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