

# DINNER MENU

218.562.7161

www.breezypointresort.com



## STARTERS

### PRIME RIB FLATBREAD

Tender prime rib, roasted tomato, fresh herb, mozzarella & aged balsamic. 12.95

### CHEESE CURDS

Deep fried & served with marinara. 9.95

### \*SHRIMP COCKTAIL

Four jumbo shrimp served with cocktail sauce & lemon. 11.95

### CHICKEN WINGS

Served regular, hot or just plain angry... 11.50

### DEEP FRIED CALAMARI

Flash fried & served with cocktail sauce and lemon wedge. 9.95

### SZECHUAN DUCK WINGS

Crisp fried & tossed in sweet chili sauce. 10.95

### \*\*FRESH HAND ROLLED SUSHI

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

## SALADS/SOUPS

Served with a basket of warm bread & your choice of dressing.  
Dressing choices: French, Ranch, Bleu Cheese, Parmesan  
Peppercorn, Oil & Vinegar.

### \*\*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

### SOUP OF THE DAY

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

### \*\*FRENCH ONION

A crock of sweet vidalia onion soup with a crostini & melted Swiss cheese. 6.50

## SPECIALTIES

Served with a cup of Soup or our bottomless House Salad, & Warm Bread. SIDE CHOICES: Baked Potato, AuGratin Potato, French Fries, Mashed Yukon Gold, or Vegetable du Jour.

### \*BBQ RIBS

Baby-back ribs slow roasted with essence of hickory & apple. Your choice of side dish. 1/2 22.95 - Full 29.95

### CHICKEN MARSALA

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

### \*GRILLED CHICKEN BREAST

Flame-grilled chicken breast finished with BBQ sauce, Cajun or Lemon Pepper seasonings served with your choice of side dish & the Vegetable du jour. 21.95

### \*LONG ISLAND DUCK

Roasted duckling topped with a raspberry demi-glaze served with your choice of side dish. 29.95

### WILD MUSHROOM RAVIOLI

Topped with an alfredo cream sauce & shaved 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 & shaved parmesan. Served with garlic toast. No side dish. 19.95

Add Chicken or Shrimp 4.00 - 6.00

### MISO GLAZED AHI BOWL

Miso glazed ahi tuna with sauteed kale & ancient grains. 23.95

### SPICE RUBBED WALLEYE BOWL

Served on Lemon Cous Cous with a cucumber herb yogurt sauce. 22.95



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

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

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## 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

### \*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

### \*TWIN TAILS

Two 6 oz. cold water lobster tails broiled to perfection. 46.95

### CANADIAN WALLEYE

Served \*broiled almandine, Summit EPA beer-battered, or pan-fried. 27.95

### SHRIMP

Five large shrimp offered scampi-style or Summit EPA 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. 45.95

### \*PRIME & SHRIMP

10 oz. prime with three large scampied shrimp. 37.95

### \*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. 18.95

### BREEZY BURGER

1/2 lb. Angus beef patty topped with bacon, cheese, lettuce, & tomato served with fries 13.50

### 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

### FRENCH DIP

Sliced roast beef on a grilled hoagie, served with au jus & horseradish sauce. 14.95 add Swiss & mushrooms 2.00

## 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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