



# Hotel Stebbins

## RESTAURANT MENU

The Hotel Stebbins started life as the Ahnapee House in 1857 built from materials shipped in from Racine, Wisconsin and has always operated as a hotel and bar. In 1905, the restaurant was added to create what is now Algoma's only full-service hotel.

### Starters

<b>Bruschetta</b>	<b>\$12</b>
served on European Batard	
<b>*Pork Egg Rolls</b>	<b>\$11</b>
<b>Portabella Sauté Bites</b>   GF	<b>\$10</b>
<b>Beer Battered White Cheddar Cheese Curds</b>	<b>\$12</b>
<b>Onion Haystack</b>	<b>\$9</b>
<b>*Crab Cakes</b>	<b>\$13</b>
flash fried with lemon zest sauce	
<b>*Combo Basket</b>	<b>\$15</b>
crab cake   egg roll   chicken fritters french fries	

### Soup of the Day

**Bowl - \$4   Cup - \$2**

### Kids Meals

<b>Chicken Fritters</b>	<b>\$13</b>
homemade applesauce   french fries	
<b>Hamburger</b>	<b>\$11</b>
homemade applesauce   french fries	
<b>Cheeseburger</b>	<b>\$13</b>
American cheese   french fries homemade applesauce	

### Specialty Sandwiches

Include French Fries, Sweet Potato Steak Fries  
or a cup of soup

<b>* Texas Prime Rib Sandwich</b>	<b>\$16</b>
Shaved prime rib   toasted French roll   sautéed onions sautéed button mushrooms   sautéed green pepper swiss cheese   cabernet au jus	
<b>* Stebbin's Burger</b>	<b>\$14</b>
Hand pattied 1/2 # hamburger   ground beef   Italian sausage   sautéed onions   sautéed button mushrooms sautéed green pepper   hickory smoked bacon   swiss	
<b>* Angus Steakburger</b>	<b>\$13</b>
8 oz. CAB ground beef from steak cuts   seared in a cast iron pan   Add cheese - \$2   Add mushroom & swiss - \$3 Add bacon - \$2	

### Pasta

Served with choice of Soup of the Day or Dinner Salad

<b>Butternut Squash Ravioli</b>	<b>\$18</b>
Large ravioli shells   stuffed with roasted squash a classic blend of European cheeses   amaretto cookie nutmeg & maple sauce   fresh parmesan   toasted walnuts   homemade butternut squash on side	
<b>* Seafood Linguine</b>	<b>\$21</b>
Shredded lobster   crab   shrimp linguine pasta house creamy alfredo sauce   fresh parmesan Add broccoli - \$4	
<b>* Florentine Chicken Alfredo</b>	<b>\$19</b>
Broiled chicken   sautéed mushroom   roasted red pepper   roasted spinach   House Florentine alfredo sauce   Add broccoli - \$4	

Gluten Free | GF

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.



## Entrées

Served with choice of side and Soup of the Day or Dinner Salad  
(french fries, boiled baby reds, baked, twice baked, garlic mashed, wild rice or steamed veggie)

### From the Land

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|---|---------------|
| <b>* Cowboy Steak</b>   GF  | <b>Market</b> |
| 16 oz Certified Angus French Cut bone-in ribeye<br>Add sautéed mushrooms and/or onions \$3<br>Add onion haystack \$3   Add 3 breaded jumbo shrimp \$8             |               |
| <b>* Steak Oscar</b>   GF   | <b>\$25</b>   |
| Barrel cut prime sirloin   Hollandaise sauce   sautéed lobster & crab medley   garlic balsamic drizzle<br>Add onion haystack \$3   Add 3 breaded jumbo shrimp \$8 |               |
| <b>* New York Strip</b>   GF  | <b>\$24</b>   |
| 12 oz Choice Local Ebert's Harvest   garlic balsamic drizzle   Add sautéed mushrooms and/or onions \$3<br>Add onion haystack \$3   Add 3 breaded jumbo shrimp \$8 |               |
| <b>* Bruschetta Chicken</b>   GF  | <b>\$18</b>   |
| Broiled chicken breast   bruschetta medley   swiss fresh parmesan   garlic balsamic drizzle   house buerre blanc sauce  |               |
| <b>* Chicken Bacon Ranchero</b>   GF  | <b>\$19</b>   |
| Broiled chicken   hickory smoked bacon   sautéed onions   swiss cheese   tomato   herbed ranch sauce  |               |
| <b>* Roasted Duck</b>   GF  | <b>\$28</b>   |
| Roasted White Pekin duck halve   house cherry sauce   |               |

### From the Sea

- |  |             |
|--|-------------|
| <b>* Key West Shrimp Skewers</b>   GF  | <b>\$20</b> |
| Two 5 ct. broiled skewers   Monterey Lime rub  |             |
| <b>* Jumbo Butterfly Shrimp</b>  | <b>\$19</b> |
| Six jumbo shrimp   lightly breaded and deep fried till golden   choice of traditional or coconut   |             |
| <b>* Stuffed Shrimp</b>  | <b>\$21</b> |
| Succulent lobster & crabmeat   stuffed atop butterflied shrimp   light dust of Italian breadcrumbs   prepared under broiler in a garlic butter sauce |             |
| <b>* Shrimp Lover's Platter</b>  | <b>\$23</b> |
| Traditional deep fried jumbo   deep fried coconut   stuffed shrimp   broiled key west shrimp skewer (2ct/ea)   |             |
| <b>* Parmesan &amp; Almond Encrusted Fish</b>  | <b>\$19</b> |
| Pangasius is a light, rich, white filet   dredged and pan fried   homemade shaved almond breading  |             |
| <b>* Ms. B's Salmon</b>   GF   | <b>\$20</b> |
| Pan grilled   caramelized sautéed onion<br>best friends honey ginger sauce recipe   fresh lemon  |             |
| <b>* Scallops</b>   GF   | <b>\$29</b> |
| Sherry wine scampi sauce   fresh parmesan   garlic balsamic drizzle   choice of pan seared or breaded and flash fried                                |             |
| <b>* Perch Platter</b>   | <b>\$19</b> |
| Three filets of Lake pike perch   deep fried to a golden brown   Add \$3 - pan fried   |             |
| <b>* Frog Legs</b>   | <b>\$19</b> |
| Four saddles   lightly breaded   deep fried till golden<br>fresh lemon   remoulade sauce   |             |

*Thank you for your patronage*

~ Kristine Ruehl - Owner Since 2005

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