

# 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> served on European Batard	<b>\$10</b>
<b>*Pork Egg Rolls</b>	<b>\$10</b>
<b>Portabella Sauté Bites</b>	<b>\$10</b>
<b>Beer Battered White Cheddar Cheese Curds</b>	<b>\$11</b>
<b>Beer Battered Onion Rings</b>	<b>\$10</b>
<b>*Crab Cakes</b> flash fried with lemon zest sauce	<b>\$11</b>
<b>*Combo Basket</b> crab cake   egg roll   chicken tender french fries	<b>\$11</b>
<b>*House Liver Paté</b> served with crackers	<b>\$10</b>

### Soup of the Day

Bowl - \$4 Cup - \$2

### Kids Meals

<b>Chicken Tenders</b> french fries   homemade applesauce	<b>\$10</b>
<b>Hamburger</b> french fries   homemade applesauce	<b>\$9</b>
<b>Cheeseburger</b> American cheese   french fries homemade applesauce	<b>\$10</b>

### Specialty Sandwiches

Include French Fries, Homemade Chips or a cup of soup	
<b>* Texas Prime Rib Sandwich</b>	<b>\$15</b>
Shaved prime rib   Texas toast   sautéed onions sautéed button mushrooms   sautéed green pepper crumbled Italian sausage   swiss cheese	
<b>* Stebbin's Burger</b>	<b>\$12</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>\$11</b>
8 oz. CAB ground beef from steak cuts   seared in a cast iron pan   Add cheese - \$1   Add mushroom & swiss - \$2 Add bacon & American cheese - \$3	

### Pasta

Served with choice of Soup of the Day or Dinner Salad

<b>Butternut Squash Ravioli</b>	<b>\$17</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>\$18</b>
Shredded lobster   crab   shrimp linguine pasta house creamy alfredo sauce   fresh parmesan	
<b>* Florentine Chicken Alfredo</b>	<b>\$17</b>
Broiled chicken   sautéed mushroom   roasted red pepper   roasted spinach   House Florentine alfredo sauce	

### 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

<b>* House Tenderloin 8 oz</b>	<b>Market Price</b>
Prime tenderloin   lightly seasoned, broiled to your liking   Add sautéed mushrooms and/or onions \$3 Add onion haystack \$3	
<b>* Cowboy Steak</b>	<b>Market Price</b>
16 oz Certified Angus French Cut bone-in ribeye Add sautéed mushrooms and/or onions \$3 Add onion haystack \$3	
<b>* Surf &amp; Turf</b>	<b>Market Price</b>
House tenderloin   lightly breaded   deep fried jumbo shrimp (4ct)   Add sautéed mushrooms and/or onions \$3   Add onion haystack \$3	
<b>* Steak Oscar</b>	<b>\$21</b>
Barrel cut prime sirloin   Hollandaise sauce   sautéed lobster & crab medley   garlic balsamic drizzle   Add onion haystack \$3	
<b>* Braised Beef Short Ribs</b>	<b>\$23</b>
Fall off the bone short ribs   fresh garlic   carrot mushroom   onion   braised for hours in a decadent red wine sauce	
<b>* Bruschetta Chicken</b>	<b>\$17</b>
Broiled chicken breast   bruschetta medley   swiss fresh parmesan   garlic balsamic drizzle   house buerre blanc sauce	
<b>* Chicken Bacon Ranchero</b>	<b>\$16</b>
Broiled chicken   hickory smoked bacon   sautéed onions   swiss cheese   tomato   herbed ranch sauce	
<b>* Roasted Duck</b>	<b>\$24</b>
Roasted White Pekin duck halve   house cherry sauce	
<b>* Bacon Wrapped Pork Tenderloin</b>	<b>\$20</b>
Two 5 oz medallions   mom's cast iron pan recipe house cinnamon applesauce	

### From the Sea

<b>* Key West Shrimp Skewers</b>	<b>\$16</b>
Two 5 ct. broiled skewers   Monterey Lime rub	
<b>* Jumbo Butterfly Shrimp</b>	<b>\$17</b>
Six jumbo shrimp   lightly breaded and deep fried till golden   choice of traditional or coconut	
<b>* Stuffed Shrimp</b>	<b>\$17</b>
Rich   succulent crabmeat   stuffed atop butterflied shrimp   prepared under broiler in a garlic butter sauce	
<b>* Shrimp Lover's Platter</b>	<b>\$18</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>\$17</b>
Pangasius is a light, rich, white filet   dredged and pan fried   homemade shaved almond breading	
<b>* Ms. B's Salmon</b>	<b>\$17</b>
Pan grilled   best friends honey ginger sauce recipe fresh lemon	
<b>* Scallops</b>	<b>\$24</b>
Sherry wine scampi sauce   fresh parmesan   garlic balsamic drizzle   choice of pan seared or breaded and flash fried	
<b>* Perch Platter</b>	<b>\$17</b>
Three filets of Lake pike perch   deep fried to a golden brown   Add \$3 - pan fried	
<b>* Frog Legs</b>	<b>\$17</b>
Four saddles   lightly breaded   deep fried till golden fresh lemon	

Thank you for your patronage

~ Kristine Ruehl - Owner Since 2005

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

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