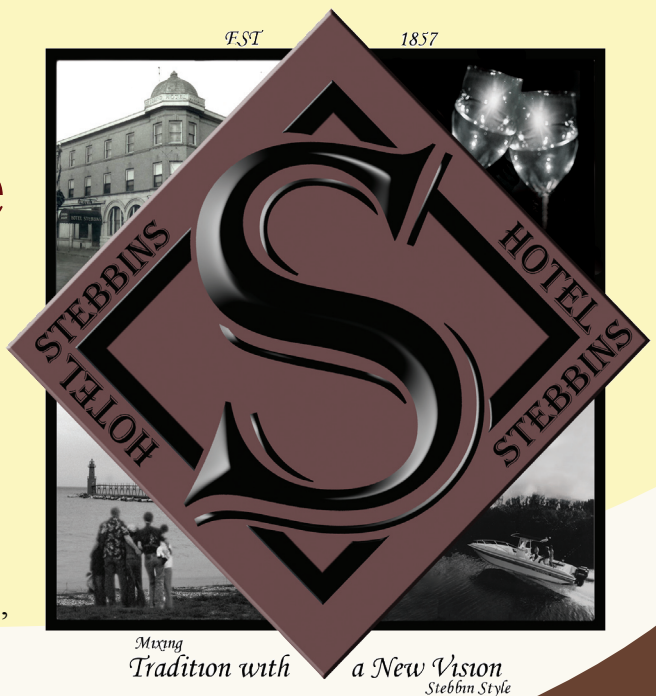


Starters & Lighter Fare

- Bruschetta served on European Batard \$7
- Pork Egg Rolls (3 ct) \$7
- Butter Breaded Mushrooms \$7
- White Cheddar Cheese Curds \$7
- Beer Battered Onion Rings \$8
One foot stack served with three sauces
- Crab Cakes (2 ct) \$6
- Homemade Chips \$3
- Combo Basket - includes 1 crab cake, 1 egg roll,
2 chicken tenders & french fries \$8



Specialty Sandwiches & Salads

Sandwiches include French Fries,
Homemade Chips or Cup of soup

Stebbin's Burger

1/2 # hamburger handmade with ground beef
Italian Sausage, mushroom, onion & green
peppers then topped with bacon & swiss - \$9

Angus Burger

1/2 # hamburger handmade patty that is
broiled with lettuce, tomato, & pickles. - \$8
Add cheese - \$0.50, Add mushrooms - \$0.50
Add bacon - \$1, Add portabella - \$3

Texas Prime Rib Sandwich

Tender, roasted prime rib served open
face on Texas toast and smothered
with sauteed onions, mushrooms,
green peppers, italian sausage
and cheese. - \$10

Portabella Mushroom

A whole portabella cap, lightly marinated,
seasoned and grilled to perfection, then
topped with melted Swiss cheese. You'll
be surprised how much you'll love this
mild and unique sandwich - \$9

Crispy Chicken Salad

Juicy fillets of crispy chicken tenders
served atop a bed of spring mix
lettuce, shredded cheese, tomatoes
and onions - \$9

Soup & Salad Bar

A meal in itself.
Adults - \$8.50 Add on - \$3.50
Kids 10 & Under - \$5.50 Add on - \$2.50

Soup of the Day

Bowl - \$2.50 Cup - \$1.75

Kids - \$6

Served with French fries
Chicken Tenders
Hamburger
Cheeseburger

Pasta

Served with Soup & Salad Bar

Butternut Squash Ravioli

Large ravioli shells stuffed with roasted squash and a classic blend of
european cheeses and amaretti cookie. Served with our own nutmeg &
maple sauce, real parmesan and toasted walnuts - \$15

LOBSTER & SHRIMP LINGUINE

A sensational and succulent serving of lobster and shrimp served atop lin-
guine tossed with a creamy alfredo sauce. - \$16 Garlic Toast - \$0.50 extra

Chicken Alfredo

Moist strips of broiled chicken breast served atop linguine tossed with
a creamy alfredo sauce. - \$14 Garlic Toast - \$0.50 extra

Add-On's

1 Crab Cake or 2 Jumbo Shrimp - \$3.00
Sautéed Mushrooms and/or Onions - \$2.50

Sizzlin' Steaks

House Tenderloin

A 8 oz. "melt in your mouth" grilled tenderloin. Lightly seasoned and served up in style on a sizzling platter - \$19

Cowboy Steak

This 16 oz. Angus cut, bone-in ribeye will be the best ribeye you'll ever have. Stebbins choice steak - \$25

Delmonico Ribeye

A 10 oz. Angus cut trimmed down to provide more beef in the cut and topped with Bacon Molasses Butter. A house favorite - \$18

The Hungry Man's Steak

When you see this 20 oz. Angus porterhouse you'll see how it got its name. A tenderloin and strip steak all in one - \$25

Honey Bourbon Whiskey Sirloin

The marinade for this steak makes for a tender and flavorful grilled Angus sirloin. Perfectly matched with sautéed mushrooms and onions - \$15

Stebbin Sizzler

Angus sirloin smothered with sautéed onions mushrooms, green peppers, spicy Italian sausage and cheese - \$16

Surf & Turf

Our House Tenderloin or 10 oz. Angus Ribeye paired with 5 lightly breaded and deep fried Jumbo Shrimp - \$29

Specialties

Roasted Duck

The highest quality White Pekin duck available. Perfectly roasted duck halve served with our signature cherry sauce - \$22

Chicken Bacon Ranchero

Broiled chicken layered with smoked bacon, sautéed onions, Swiss cheese, tomato and an herb ranch sauce served over a bed of wild rice. Excludes additional potato choice - \$13

Thai Rice Bowl ~ served with Chicken or Shrimp

Your choice of lightly battered chicken tenderloin or shrimp, fried crisp and layered over a blend of white basmati & wild rice with walnuts, fresh vegetables and a sweet red pepper sauce. Excludes additional potato choice. - \$15

Included Below:

Soup & Salad Bar and your choice of baked potato, French fries, baby reds, garlic mashed potatoes, twice baked or wild rice.

Seafood

Key West Shrimp Skewers

A taste of the Florida coast. Delicious skewered shrimp brushed with olive oil and broiled to perfection - \$14

Jumbo Butterfly Shrimp

Prepared in a light Traditional or Coconut breading and gently deep fried till crispy and golden - \$16

Stuffed Shrimp

Rich, succulent crabmeat stuffed atop butterflied shrimp and sautéed under the broiler in a garlic butter sauce - \$15

Scallop & Lobster Vermicelli

Skewered spiced Sea Scallops wrapped with bacon served over Vermicelli that is lightly tossed with a lobster and heavy cream sauce. Excludes additional potato choice. - \$16

Shrimp Lover's Platter

You'll go wild over our delightful blend of Jumbo, Coconut, Stuffed Shrimp and Key West Shrimp Skewer - \$17

Italian Parmesan Baked Cod

A moist and flavorful homemade dish that is definitely a step above your traditional baked fish - \$14

Ms. B's Salmon

Pan grilled in a honey ginger sauce that only a best friend was willing to share. The chef's choice seafood dish - \$16

Perch Platter

Lake pike perch lightly breaded and deep fried to a golden brown - \$16

Frog Legs

Prepared in light breading and deep fried. No need to say any more about this traditional favorite - \$15

Bruschetta Chicken Breast

A lightly seasoned and broiled chicken breast topped with an Italian tomato mixture, Swiss cheese and real parmesan. Your choice of side but the wild rice goes perfectly - \$14

Bacon Wrapped Pork Tenderloin

My mom's recipe that is not to be messed with. Prepared in an iron kettle griddle & served with cinnamon applesauce - \$14

Thank You For Your Patronage

Kristine Ruehl