

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

Bruschetta	\$11
served on European Batard	
*Pork Egg Rolls	\$11
Portabella Sauté Bites	\$10
Beer Battered White Cheddar Cheese Curds	\$12
Onion Haystack	\$8
*Crab Cakes	\$12
flash fried with lemon zest sauce	
*Combo Basket	\$14
crab cake egg roll chicken fritters french fries	

Soup of the Day

Bowl - \$4 Cup - \$2

Kids Meals

Chicken Fritters	\$12
homemade applesauce french fries	
Hamburger	\$10
homemade applesauce french fries	
Cheeseburger	\$12
American cheese french fries homemade applesauce	

Specialty Sandwiches

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

* Texas Prime Rib Sandwich	\$16
Shaved prime rib toasted French roll sautéed onions sautéed button mushrooms sautéed green pepper swiss cheese cabernet au jus	
* Stebbin's Burger	\$14
Hand pattied 1/2 # hamburger ground beef Italian sausage sautéed onions sautéed button mushrooms sautéed green pepper hickory smoked bacon swiss	
* Angus Steakburger	\$12
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

Butternut Squash Ravioli	\$17
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	
* Seafood Linguine	\$20
Shredded lobster crab shrimp linguine pasta house creamy alfredo sauce fresh parmesan Add broccoli - \$3	
* Florentine Chicken Alfredo	\$18
Broiled chicken sautéed mushroom roasted red pepper roasted spinach House Florentine alfredo sauce Add broccoli - \$3	

*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 or steamed veggie)

From the Land

- * Cowboy Steak \$42**
16 oz Certified Angus French Cut bone-in ribeye
Add sautéed mushrooms and/or onions \$3
Add onion haystack \$3 | Add 3 breaded jumbo shrimp \$7
- * Steak Oscar \$25**
Barrel cut prime sirloin | Hollandaise sauce | sautéed lobster & crab medley | garlic balsamic drizzle
Add onion haystack \$3 | Add 3 breaded jumbo shrimp \$7
- * New York Strip \$24**
12 oz Choice Local Ebert's Harvest | garlic balsamic drizzle | Add sautéed mushrooms and/or onions \$3
Add onion haystack \$3 | Add 3 breaded jumbo shrimp \$7
- * Bruschetta Chicken \$17**
Broiled chicken breast | bruschetta medley | swiss fresh parmesan | garlic balsamic drizzle | house buerre blanc sauce
- * Chicken Bacon Ranchero \$18**
Broiled chicken | hickory smoked bacon | sautéed onions | swiss cheese | tomato | herbed ranch sauce
- * Roasted Duck \$27**
Roasted White Pekin duck halve | house cherry sauce

From the Sea

- * Key West Shrimp Skewers \$18**
Two 5 ct. broiled skewers | Monterey Lime rub
- * Jumbo Butterfly Shrimp \$18**
Six jumbo shrimp | lightly breaded and deep fried till golden | choice of traditional or coconut
- * Stuffed Shrimp \$20**
Succulent lobster & crabmeat | stuffed atop butterflied shrimp | light dust of Italian breadcrumbs | prepared under broiler in a garlic butter sauce
- * Shrimp Lover's Platter \$22**
Traditional deep fried jumbo | deep fried coconut | stuffed shrimp | broiled key west shrimp skewer (2ct/ea)
- * Parmesan & Almond Encrusted Fish \$19**
Pangasius is a light, rich, white filet | dredged and pan fried | homemade shaved almond breading
- * Ms. B's Salmon \$19**
Pan grilled | best friends honey ginger sauce recipe fresh lemon
- * Scallops \$28**
Sherry wine scampi sauce | fresh parmesan | garlic balsamic drizzle | choice of pan seared or breaded and flash fried
- * Perch Platter \$18**
Three filets of Lake pike perch | deep fried to a golden brown | Add \$3 - pan fried
- * Frog Legs \$19**
Four saddles | lightly breaded | deep fried till golden fresh lemon

Thank you for your patronage

~ Kristine Ruehl - Owner Since 2005

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