



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	\$12
served on European Batard	
*Pork Egg Rolls	\$12
Portabella Sauté Bites GF	\$10
Beer Battered White Cheddar Cheese Curds	\$13
Onion Haystack	\$9
*Crab Cakes	\$14
flash fried with lemon zest sauce	
*Combo Basket	\$15
crab cake egg roll chicken fritters french fries	

Soup of the Day

Bowl - \$5 Cup - \$3

Kids Meals

Chicken Fritters	\$13
homemade applesauce french fries	
Hamburger	\$11
homemade applesauce french fries Add cheese - \$2	
Personal Pan Pizza	\$13
deep crust pepperoni homemade applesauce	

Specialty Sandwiches

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

* Texas Prime Rib Sandwich	\$16
Shaved prime rib beer butter onion 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 beer butter onion bun sautéed onions sautéed button mushrooms sautéed green pepper whiskey peppercorn bacon swiss	
* Angus Steakburger	\$13
8 oz. CAB ground beef from steak cuts seared in a cast iron pan beer butter onion roll Add cheese - \$2 Add mushroom & swiss - \$3 Add whiskey peppercorn bacon - \$3	

Pasta

Served with choice of Soup of the Day or Dinner Salad

Butternut Squash Ravioli	\$18
Large ravioli shells stuffed with roasted squash a classic blend of European cheeses amaretti cookie nutmeg & maple sauce fresh parmesan toasted walnuts homemade butternut squash on side	
* Seafood Linguine	\$24
Shredded lobster crab gulf shrimp linguine pasta house creamy alfredo sauce fresh parmesan Add broccoli - \$4	
* Florentine Chicken Alfredo	\$19
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.

Thank you for your patronage

~ Kristine Ruehl - Owner Since 2005



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

- * **House Tenderloin** | GF **\$39**
8 oz. Choice Plus center cut | chive garlic butter
Add onion haystack - \$4 | Add sautéed mushrooms
and/or onions - \$4 | Add 2 breaded jumbo shrimp - \$7
- * **Cowboy Steak** | GF **Market Price**
16 oz. CAB French cut bone-in ribeye
Add onion haystack - \$4 | Add sautéed mushrooms
and/or onions - \$4 | Add 2 breaded jumbo shrimp - \$7
- * **Steak Oscar** | GF **\$27**
Barrel cut prime sirloin | Hollandaise sauce
sautéed lobster & crab medley | garlic balsamic drizzle
Add onion haystack - \$4 | Add 2 breaded jumbo
shrimp - \$7
- * **New York Strip** | GF **\$25**
12 oz Choice Local Ebert's Harvest | garlic balsamic
drizzle | Add sautéed mushrooms and/or onions - \$4
Add onion haystack \$4 | Add 2 breaded jumbo
shrimp \$7
- * **Bruschetta Chicken** | GF **\$19**
Broiled chicken breast | bruschetta medley | swiss
fresh parmesan | garlic balsamic drizzle | house buerre
blanc sauce
- * **Chicken ala Stebbins** | GF **\$22**
Broiled sliced chicken breast | creamy crimini
mushroom & roasted red pepper sauce
- * **Bacon Wrapped Pork Tenderloin** | GF **\$23**
Two 5oz. medallions | pan seared in cast iron pan
homemade applesauce
- * **Roasted Duck** | GF **\$29**
Roasted White Pekin duck halve | house cherry sauce

From the Sea

- * **Key West Shrimp Skewers** | GF **\$22**
Two 5 ct. broiled skewers | Monterey Lime rub
- * **Jumbo Butterfly Shrimp** **\$20**
Six jumbo shrimp | lightly breaded and deep fried
till golden | choice of traditional or coconut
- * **Stuffed Shrimp** **\$24**
Succulent lobster & crabmeat | stuffed atop butterflied
shrimp | light dust of Italian breadcrumbs | prepared
under broiler in a garlic butter sauce
- * **Shrimp Lover's Platter** **\$25**
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
- * **Salmon** | GF
Ms. B's Style: **\$23**
Pan grilled | caramelized sautéed onion
best friends honey ginger sauce recipe | fresh lemon
- Basil Pesto Style:** **\$24**
Baked with homemade basil pesto atop | fresh lemon
- * **Scallops** | GF **\$38**
Pan-seared, buttery U10 scallops with a golden crust
sherry wine scampi sauce | fresh parmesan
- * **Perch Platter** **\$19**
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 | remoulade sauce

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