



The Spinnaker Dining Room  
at the  
Wagon Wheel

## Appetizers

### Potato Dippers

Topped with jack, cheddar and bleu cheeses and served with bacon-scallion sour cream and a cucumber-wasabi sauce. \$6.99

### Jumbo Stuffed Mushrooms

Baked jumbo mushroom caps stuffed with Italian sausage and topped with provolone cheese and marinara sauce. \$7.99

### Spinach and Artichoke Dip

A creamy dip of spinach, artichoke hearts, onion and romano cheese served with crispy flatbread. \$6.99

### Shrimp Cocktail

Chilled jumbo shrimp served with a spicy cocktail sauce and lemon. \$7.99

### Calamari

Calamari rings, flour dusted and fried golden brown. Served with Bistro Sauce or our homemade Marinara Sauce. \$6.99



### Blooming Onion

Jumbo Sweet Onion, batter dipped and fried to a golden brown. Served with a spicy remoulade sauce. \$7.99

## Soup and Salads

### French Onion Soup

Homemade french onion soup, served in a crock with garlic croutons and melted cheese. \$4.50



### Autumn Salad

Fresh field greens, dried cranberries, candied walnuts, bleu cheese crumbles and homemade croutons tossed with honey vinaigrette dressing. \$6.99 Add Grilled Chicken or Glazed Salmon \$8.99

### Garden Vegetable Salad

Mixed greens with grape tomatoes, onions, cucumbers, red onion, sweet bell peppers, garlic croutons, mozzarella cheese and your choice of dressing. \$6.99

### Grilled Caesar Salad

Crisp romaine, garlic croutons, parmesan cheese and creamy Caesar dressing, topped with your choice of grilled chicken, steak or shrimp. \$8.99

### Soup du jour

Ask your server for today's selection. Cup \$2.99 Bowl \$4.29

### Caesar Side Salad \$3.99

### Tossed Side Salad \$3.29

## Entrees

All dinners are served with fresh baked bread and a house salad. All dinners are listed with the chef's choice of accompaniments. Baked Potato, Yukon Mashers, Rice Pilaf, French Fries or Sweet Potato Fries are available upon request.

### Slow Roasted Pork Tenderloin

Blackberry balsamic glaze, sweet potato fries and seasonal vegetables. \$13.99

### Delmonico Steak

Garlic Butter, Yukon Mashers and seasonal vegetables. \$17.99

### Beef Pot Roast

Tender beef with onions, celery, carrots and gravy. Served with Yukon Mashed Potatoes and seasonal vegetables. \$10.99

### Flat Iron Steak

Grilled flat iron steak with texas rub, topped with wild mushroom madeira sauce and served with sweet potato fries and seasonal vegetables. \$13.99



### Sweet BBQ Ribslets

Slow roasted ribslets dripping with our honey bbq sauce. Served with sweet potato fries and seasonal vegetables. \$12.99

### Meatloaf Stacker

Homemade meatloaf stacked high with Yukon Mashers and jumbo mushrooms, topped with gravy. \$10.99



### Chicken and Broccoli Pasta

Penne pasta tossed with alfredo sauce, tender broccoli florettes and grilled chicken breast. \$12.99

### Chicken Cordon Bleu

Tender chicken breast stuffed with ham and swiss cheese, lightly breaded and baked. Served with rice pilaf and seasonal vegetables. \$11.99

### Grilled Wild Caught Sockeye Salmon

Lemon wine sauce, rice pilaf and seasonal vegetables. \$16.99

### Salsa Verde Shrimp

Shrimp sauteed with cilantro, jalapenos, garlic, cream and a splash of lime. Served over fettucine with seasonal vegetables. \$12.99

### Lake Erie Walleye

Served broiled or breaded. Served with your choice of potato or rice and seasonal vegetable. \$15.99

### Fettucine del Mar

Fettucine, shrimp, scallops, clams and mussels in a creamy alfredo sauce. \$16.99

## Desserts

### Chocolate Lava Cake

Dark chocolate cake served warm with a melted "lava" center. Presented with raspberry sauce and fresh berries.

\$4.59

### Crème Brulee Cheesecake

A baked graham crust filled with Vanilla Bean crème brulee cheesecake and caramelized sugar topping.

\$4.59

### Chocolate Peanut Butter Silk Pie

Peanut Butter Filling over a fudge brownie crust. Topped with whipped cream and milk chocolate curls

\$3.99

### Apple Dumpling ala mode

Rich pastry crust filled with cinnamon apple filling and served with vanilla bean ice cream.

\$3.99

## The Spinnaker Dining Room

### House Specialties

#### Prime Rib au jus

Slow roasted USDA Choice ribeye. Served with fresh baked bread, house salad and your choice of potato with seasonal vegetables.

Queen Cut: \$14.99 King Cut: \$17.99

#### Veal Oscar

Sliced veal cutlets with a light Italian breading, topped with fresh crabmeat, hollandaise sauce and asparagus spears. Served with rice pilaf and seasonal vegetables.

\$16.99

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### The Spinnaker Seafood Platter

The BEST of Everything! Indulge!

1 pound of Crab Legs

1/2 pound of Mussels

1 pound of Clams

Peel & Eat Shrimp

Baby Bakers & Fresh Corn

For One: \$24.99 For Two \$27.99

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### Our Famous Crab Legs

One Pound of our steamed crab legs with drawn butter, choice of potato and seasonal vegetables.

\$16.99