

# INDULGE YOUR SENSES.



## APPETIZERS

### Bacon Wrapped Jalapeños

Broiled fresh jalapeños stuffed with cream cheese, wrapped in smoked bacon and glazed with honey. Served with bleu cheese dressing. 7.99

### Boneless Chicken Wings New

A dozen boneless chicken wings, tossed in hot sauce. Served with celery and bleu cheese dressing for dipping. 9.99

### Fried Goat Cheese

Iowa farm fresh goat cheese, rolled in crushed soybean nuts and fried to a golden brown. Served with warm honey. 9.99

### Spinach & Artichoke Dip

Spinach, artichokes, and sautéed red onions blended with sour cream and cream cheese. Served with fried pita chips dusted with cumin and powdered sugar. 7.99

### Walleye Fingers & Chips

Strips of walleye lightly dusted with a blend of cornmeal, a touch of cayenne and other spices, fried to a golden brown. Served with remoulade dipping sauce and a generous portion of our seasoned homemade potato chips. 9.99

### Coconut Shrimp Cocktail

Enjoy these jumbo prawns rolled in a coconut breading, served with sweet and spicy strawberry-horseradish sauce. 9.99

### Chips & Rings

A platter piled high with our seasoned homemade potato chips and thinly sliced onion rings. Served with chipotle ranch dressing and barbecue sauce. 6.99

### Chicken Fajita Quesadilla

Two flour tortillas stuffed with fajita seasoned grilled chicken, sautéed onions, tomatoes, and bell peppers with melted pepper jack cheese. Served with sour cream and picante sauce. 6.99

### Sampler Platter

Choose any of your three favorites: walleye fingers, bacon wrapped jalapenos, chips, quesadilla, or rings. 10.99

## SOUPS AND SALADS

### Soup of the Day

Our chef's creation made fresh daily. Cup 3.99 or Bowl 4.49

### Soup & Salad 6.99

### Classic Caesar Salad

Crisp garden fresh romaine lettuce, garlic herb croutons and asiago cheese tossed in a creamy Caesar dressing. 6.75  
Add cajun blackened chicken breast. 8.75  
Add chargrilled steak prepared to your specification. 9.99  
Add balsamic marinated pork loin. 8.75

### Far East Spinach & Salmon Salad

A ginger-soy marinated 7oz salmon filet, broiled and placed on top of a bed of fresh spinach and cashews, mandarin oranges, and chow mein noodles in an oriental vinaigrette. 12.99

### Forest Mushroom Bisque

A rich and creamy soup with woodland mushrooms, wild rice and fresh herbs. Cup 3.99 or Bowl 4.49

### Classic Shrimp & Crab Louis Salad

Bay shrimp and tender crab meat tossed in a classic Louis sauce with beef steak tomatoes and fresh mozzarella on a bed of mixed baby greens. 12.99

### Iowa Cobb Salad New

Mixed greens topped with smoked pork loin, applewood turkey breast, caramelized sweet corn, hard boiled eggs, green peppers and Maytag bleu cheese. 11.99

A split plate charge for all gourmet salads is 2.50.

### Signature Item

18% Gratuity will be added to parties of 8 or more.

\*Consumer Advisory. Our kitchen cooks the following items to order: steaks, ground beef and eggs. Please be advised that under cooking these foods increases the risk of food-borne illness.

## ENTREES

All entrees are served with a garden salad, fresh dinner rolls, Chef selected fresh vegetable, and choice of Yukon gold garlic mashed potatoes, baked potato or rice pilaf. You may upgrade to a Caesar salad for a 1.50.

### New York Strip\*

A Certified Angus Beef 12oz. New York strip charbroiled to your specification. 19.99

### Steak De Burgo\*

Four petite tender medallions of Certified Angus Beef, seared on cast iron with garlic oregano basil butter sauce. 15.99

### Top Sirloin\* *New*

A 14oz. Certified Angus Beef top sirloin broiled to your specification. 16.99

### Pork Parmesan

Two pork loin cutlets rolled in bread crumbs and fried golden brown. Topped with a zesty marinara sauce and melted Italian cheeses. 13.99

### Pesto Crusted Walleye

A pan seared filet of walleye crusted with fresh basil, garlic, pine nuts, and bread crumbs with a white wine butter sauce. 15.99

### Coconut Shrimp

Six jumbo prawns rolled in a coconut breading, served with sweet and spicy strawberry-horseradish sauce. 15.99

### Chicken Italiano *New*

Two sautéed chicken breasts stuffed with prosciutto and ricotta cheese, smothered in smokey sundried tomato sauce. 14.99

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### Ribeye\*

A Certified Angus Beef 14oz. ribeye charbroiled to your specification. 22.99

### Maytag Filet\* *New*

An 8oz. USDA choice bacon wrapped beef tenderloin filet broiled to your specification, and topped with Maytag bleu cheese. 24.99

### Iowa Chop

A thick cut Iowa chop charbroiled and oven finished with sautéed granny smith apples. 15.99

### Cajun Pork

A spicy yet sweet dish of pork tenderloin medallions, coated with cajun spices and blackened on cast iron. Complimented with a honey-balsamic cream sauce. 13.99

### Gooseberry Broiled Salmon

A 7oz. broiled salmon filet lightly seasoned and cooked to perfection, with a tangy gooseberry-lemon sauce. 14.99

### Roasted Red Pepper Chicken *New*

Two grilled chicken breasts with melted provolone cheese, topped with sweet roasted red bell pepper cream sauce. 14.99

### Grilled Vegetable Stack

Layers of marinated zucchini, yellow squash, and eggplant, drizzled in a balsamic glaze with broiled Parmesan tomatoes. Served on a bed of rice. 10.99

# SANDWICHES

All sandwiches are served with a pickle spear and our seasoned homemade potato chips. Fries or fresh fruit cup may be substituted.

## The Bridgeview

A toasted sandwich with a charbroiled chicken breast topped with lettuce, tomatoes, fresh basil, provolone cheese, and red pepper pesto on a focaccia roll. 8.99

## The Southfork\*

A charbroiled 6oz. ribeye with sautéed mushrooms, served open-faced on grilled sourdough bread with horseradish cream sauce. 9.99

## The Rathbun\* New

The classic reuben with thinly sliced corned beef, piled high on griddled rye bread, with sauerkraut, Thousand Island dressing, and Swiss cheese. 7.99

## The Honey Creek

Thinly sliced maple smoked turkey, crispy bacon, tomatoes and leaf lettuce on toasted potato bread, with sweet chipotle mayonnaise. 7.99

## The Rolling Cove\*

A premium 8oz. Angus cheeseburger charbroiled to perfection. Topped with leaf lettuce, tomatoes, and onions on a toasted Kaiser bun. Choose from cheddar, provolone, Swiss or Maytag bleu cheese. 7.99 Add bacon for a 1.00.

# PIZZAS

All of our pizzas are served with a fresh garden salad. Pizzas serve 1-2 people.

## BYOP

Build your own pizza with up to four toppings: bell peppers, black olives, Italian sausage, ground beef, pepperoni, mushrooms, onions, artichokes, and Roma tomatoes. 11.99

## Chicken Alfredo

Strips of grilled chicken breast, artichoke hearts, and Roma tomatoes, with creamy Alfredo sauce. Topped with a blend of Italian cheeses and fresh basil. 12.99

## Smoked BBQ Chicken New

Topped with smoked chicken and red onions, sweet barbeque sauce and a blend of Italian cheeses. 12.99

## Andouille & Mushroom

Andouille sausage and woodland mushrooms with zesty marinara sauce and a blend of Italian cheeses. 12.99

# PASTAS

All pastas are served with a garden salad. You may upgrade to a Caesar salad for 1.50.

## Uptown Mac & Cheese

A grown up version of a kid's classic. Sautéed portobello, oyster and shiitake mushrooms, tossed in a rich Italian four cheese sauce, with elbow macaroni, prosciutto and sundried tomatoes. 12.99

## Chicken Fettuccine New

Sautéed chicken tenderloins and fresh asparagus on a bed of fettuccine, tossed in a creamy basil artichoke Alfredo sauce. 14.99

## Shrimp & Scallops Linguine

Tiger shrimp and bay scallops sautéed with mushrooms, fresh spinach and tomatoes. Tossed with linguine in a shallot tarragon white wine sauce. 16.99

## Green Tomato Parmesan

Green tomatoes coated in bread crumbs and fried to a golden brown. Smothered with melted Italian cheeses and zesty marinara sauce. Served over a bed of angel hair pasta. 10.99

A split plate charge for all pastas is 2.50.

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## DESSERTS

**Bread Pudding** with templeton rye cream sauce. 4.99

**Chocolate Molten Cake** with fresh berries and white chocolate sauce. 5.99

**Carrot Cake** with cream cheese frosting. 5.25

**Ice Cream Sundae** with chocolate sauce. 1 scoop 2.99 2 scoops 3.99

**Cheesecake of the Month** ask your server for details. 5.99

**Apple Pie Tartlet** with cinnamon ice cream 5.99

## SIGNATURE DRINKS

### Tanned Coconut

This tropical blend of Malibu Coconut Rum and Kahlua will satisfy your sweet tooth. 5.25

### Beach Bum

A perfect combination of Absolut Vodka, Malibu Coconut Rum, Blue Curacao, and our citrusy lemonade topped with pineapple and a cherry. 5.75

### One Legged Parrot

This collective arrangement of Absolut Citron Vodka, Midori and Sweet Vermouth combined with freshly squeezed lemon juice, will leave you begging for more. 5.75

### Tickle Me Pink Cosmo

This marvelous combination of champagne, cranberry juice, and orange juice will take your breath away. 4.25

### Pirates Punch

Get ready for Honey Creek's version of a sweet sangria. Canyon Road Cabernet and Shakka Red Apple will highlight this burst of flavor and leaving you craving another glass. 5.75

### International Delight

A coffee blend known 'round the world. Your choice of a hint of Italy (Amaretto), Ireland (Jameson, Baileys & Frangelicos), France (Grand Marnier) or Mexico (Kahlua) topped with whipped cream and served with your choice of regular or decaf coffee. 5.25

### Mud Slide

A frozen chocolate sensation loaded with Stolli Vanilla Vodka and Light Crème de Cocoa is guaranteed to hit the spot. 5.25



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