

## PADDLING OUT

- Quantrill's Calamari** traditional tubes & tentacles lightly breaded and flash fried. 7.99
- Spinach & Artichoke Dip** served warm with toasted pita bread points. 8.29
- Shrimp Cocktail** chilled prawns served with homemade cocktail sauce and lemon wedge.
- Ahi Tuna** Sashimi style Ahi Tuna finished with a light Teriyaki glaze. 8.99
- Raw Oysters On The Half Shell** Flown in weekly from the Atlantic coast. Availability may be limited! 8.99 / 16.99
- Wings & Tenders** three homemade sauces to choose from. Classic Buffalo, Honey BBQ, or Raspberry Chipotle. 8.99 (dozen) 4.99 (1/2 dozen) \*Also available boneless style for all the flavor and less mess! 7.99 (basket)
- Sweet Potato Fries** shoestring sweet potato fries dusted with cinnamon and sugar. 5.99
- Corn Chips and Homemade Salsa** made from fresh ingredients daily. 3.99
- Bistro Side Salad** mixed Greens, garlic croutons, shredded Monterey cheese & your choice of dressing. 3.99

## GREENS & BOWLS

- Classic Cobb Salad** chopped chicken breast, bacon, tomatoes, cooked egg, avocado, bleu cheese crumbles, and garlic croutons spread over mixed greens. 9.99
- Oriental Steak Salad** beef Tenderloin tossed in a light Soy & Ginger Vinaigrette, served on mixed greens. 12.99
- Ahi Tuna Salad** seared Ahi Tuna resting on baby greens with crumbled feta. Tossed in a sweet Thai dressing. 13.99
- Southwest Chicken Salad** grilled Chicken Breast mixed with a corn and black bean salsa, Monterey Jack cheese, tomatoes, and our homemade BBQ Ranch. 9.99
- Classic Caesar Salad** romaine lettuce, fresh parmesan cheese, and garlic croutons, tossed in our caesar dressing. 5.99  
Add Grilled Chicken 2.99 / Salmon 4.99
- Canoe House Salad** mixed greens topped with jack cheese, chopped egg, tomatoes, red onion, Napa cabbage, and garlic croutons 6.99 Add Grilled Chicken 2.99 / Salmon or Mahi Mahi for 4.99
- Lobster Bisque** a creamy treasure made from scratch with the sweetness of Brandy and Sherry. 5.99 cup / 8.99 bowl

## Now Famous PHISH TACOS

Served So-Cal style on flour tortillas with marinated Tilapia (charbroiled), fresh pico de gallo, shredded jack cheese, Napa cabbage, and our homemade jalapeno cream sauce. 8.99 *order of three.*

## WANA - LOTA - SANDWICH & SUCH

*all sandwiches & wraps served with your choice of Fresh Cut Fries, Corn Chips & Salsa, or Steamed Vegetables. Sub Sweet Potato Fries or Side Salad for an additional \$1.00.*

- Canoe CLUB Sandwich** sliced Turkey breast, bacon, lettuce, tomato, cheddar cheese, and mayonnaise. Served on sourdough bread 8.99
- The Mahi Melt** grilled Mahi Mahi served on wheat berry bread with fresh pico de gallo, melted jack cheese, napa cabbage, and our jalapeno cream sauce. 9.99
- Hula Chicken Sandwich** marinated Chicken Breast with fresh avocado, melted provolone, lettuce, and tomato. 8.29
- Prime Rib Sandwich** thinly sliced Prime Rib piled high on a hoagie bun, with melted provolone cheese and Aus Jus 10.99
- The "Real Deal" Philly Steak Sandwich** grilled beef tenderloin, sautéed red and green peppers, grilled onions, topped with melted pepper jack cheese. Served on a hoagie bun. 10.99
- Gourmet Steak Burger** Eight Ounces of fresh ground, midwestern beef. Cooked over an open flame to your preference. Served with lettuce, tomato, red onion, pickle spear, and fresh cut French Fries. 8.99

### Load Up Your Burger!

Cheddar, Provolone, Swiss, Pepper Jack, or Bleu Cheese (.50) Grilled Onions, Mushrooms, Jalapenos, Avocado (.75)  
Bacon (.99)

- Teriyaki Veggie Wrap** chopped greens, corn & black bean salsa, mushrooms, avocado, tomatoes, feta cheese, and asian noodles. Tossed in our sweet Thai Dressing, wrapped in a wheat tortilla. 8.99
- Chicken Caesar Wrap** grilled or Fried Chicken breast, chopped Romaine Lettuce, Fresh Parmesan Cheese, tossed in our Caesar Dressing. 8.29 Add our Buffalo Wing Sauce for .75 cents

## USDA CERTIFIED STEAKS

All steaks are served with a fresh garden salad, with choice of baked potato or garlic mashed potatoes and seasonal vegetables. Sub wild rice or fresh cut fries for no additional cost.

### **Style Out Your Steak or Prime Rib with the following Sauces:**

*“Oscar” – lump crab and lobster tail meat in a creamy cheese sauce 4.99*

*“Marsala” – sautéed mushrooms cooked in Marsala Wine sauce 2.99*

*“Black & Bleu” – seasoned with blackening, topped with melted bleu cheese 1.99*

**Eddie’s Kansas City Strip** twelve ounces of dry-aged, Midwestern beef. 22.99

*Named after Eddie Williams, a long time Lotawana resident, who coined the “Kansas City Strip” term as owner of Williams Beef Co.*

**Filet Mignon** wrapped in thick bacon, this 8oz Filet represents the most tender cut of beef. 21.99

### **PRIME RIB (Friday & Saturday Evenings after 5pm)**

Slow cooked, oven roasted prime rib. TEN OUNCE CUT: 18.99 FOURTEEN OUNCE CUT: 23.99

## FISH & FOWL

**Pan Roasted Mahi-Mahi with Avocado & Tomato Salsa** basted with garlic and herb-infused oil, topped with avocado, vine-ripened tomato, fresh cilantro, and applewood smoked bacon salsa. 15.99

**The Blackjack Salmon** fresh Atlantic Salmon dusted with Cajun seasoning and finished with a light Teriyaki glaze for the perfect sweet and spicy combination. Served with wild rice and vegetables 16.99

**Lemon Pepper Tilapia** this mild, flaky, white fish is pan cooked and finished with lemon and pepper spices. Served with wild rice or mashed potatoes and steamed vegetables. 12.99

**Pub Style Fish & Chips** Served with homemade cole slaw and fresh cut fries. 12.99

**Chicken Marsala** a famous Italian recipe that is known by the distinct aroma of Marsala wine. Resting on mashed potatoes. 13.99

**Fettuccini Alfredo** made from scratch Alfredo sauce poured over fettuccini noodles with sautéed mushrooms and tomatoes. 11.99 *Add Chicken 2.99 / Shrimp 3.99 / Salmon 4.99 / Lobster Tail 9.99*

*Add a side garden salad or caesar salad to any entrée for 1.99*

## MINNOW MENU

for Kids ages TWELVE and under. Grilled Cheese 3.99 / Chicken Tender Basket 4.99 / Cheeseburger 4.99

*All served with fries!*

## SOMETHIN’ SWEET

**Chocolate Lovin’ Spoon Cake** warm chocolate cake, layered with ganache and topped with vanilla ice cream 5.99

**New York Style Cheesecake** classic wedge of NY cheesecake with chocolate and caramel 4.29

**Root Beer Float** A timeless summer yummy that you can enjoy all year round! Served with IBC Root Beer 4.99

*\*consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\**

*“Food without wine is a corpse, wine without food is a ghost;  
united and matched, they are as body and soul, living partners.” - Andr Simon*

*\* - denotes \$5 by the glass special on TUESDAYS 5pm-Close and SATURDAYS 8pm-Close*

## **BIG REDS**

**Hob Nob Pinot Noir** France 6.5 \*/23  
**La Crema Pinot Noir** Sonoma Coast, CA 11/39  
**Louis M. Martini Cabernet Sauvignon** Sonoma, CA 8.5 \*/31  
**Estancia Cabernet Sauvignon** Paso Robles, CA 9/33  
**Canyon Road Cabernet Sauvignon** California 6\*  
**Penfolds Shiraz/Cabernet Blend** New Zealand 7.5 \*/26  
**Irony Merlot** Napa, CA 8.5 \*/31  
**Canyon Road Merlot** California 6\*  
**Zen of Zin Zinfandel** California 6.5 \*/23  
**Calina Carmenere** Chile 7 \*/25  
**Alamos Malbec** Argentina 8 \*/29  
**Colores del Sol Malbec** Argentina 7.5 \*/27

## **DELIGHTFUL WHITES**

**Matua Valley Sauvignon Blanc** New Zealand 8 \*/27  
**Sebastiani Chardonnay** Sonoma, CA 7.5 \*/26  
**Haras Chardonnay** Chile 8 \*/27  
**Canyon Road Chardonnay** California 6\*  
**Maso Canali Pinot Grigio** Italy 9/34  
**Covey Run Riesling** Washington 6\*/22  
**Canyon Road White Zinfandel** California 5\*

## **RESERVE LIST**

**Gary Farrell Pinot Noir '06** Russian River Valley, CA 58  
**Atlas Peak Cabernet Sauvignon '05** Napa, CA 62  
**Sterling Cabernet Sauvignon '06** Napa, CA 42  
**XYZ Zinfandel (50 Yr. Vine) '07** Russian River Valley, CA 48  
**Bonterra Viognier '06** Lake County, CA 38  
**Cakebread Chardonnay '06** Napa, CA 58  
**Kunde Sauvignon Blanc '09** Sonoma, CA 36

## **BOAT DRINK BOWLS!**

*All COCKTAILS served in large 14oz stemmed globes*

### **Lotawana Mama**

*Made with multiple fruit juices, light rum and coconut rum,  
this fruitful blend of summer goodness is set to quench any lake rat's thirst. 6.00  
give your Mama an extra kick with a Meyer's Dark Rum floater for 2.00*

### **Milton's Mint Julep**

*Named after t Milton Thompson, the founder of our beloved lake,. This refreshing cocktail made with Kentucky Bourbon and fresh  
mint is too good to only be enjoyed on Kentucky Derby day. Raise your glass, and have one for Milt! 7.5*

### **Grape Lemonade**

*Made with Three Olives Grape Vodka, Triple Sec, and lemonade.  
Perfect for the deck on a summer day! 7*

### **Classic Mojito**

*One of the smoothest summer cocktails ever invented. Bacardi Light Rum, crushed mint leaves, fresh squeezed lime juice, a dash of  
sugar, topped with club soda. 7.5*

### **Sonoma Iced Tea**

*Fresh brewed iced tea with Absolut Blackberi Vodka, strained over ice. Finished with a splash of Lemonade and topping of  
Chambord premium blackberry brandy 7.5*

### **Poma-Rita**

*Experience a unique blend of mythology, seduction and forbidden fruit in this new twist of a classic summer cocktail. Herradura  
Anejo Tequila, fresh lime juice, triple-sec, splashed with premium Pomegranate brandy. 7.5*

### **The Perfect Marga-Tini**

*Patron Silver Tequila, fresh lime juice, and a splash of O.J.,  
Shaken and strained in a chilled martini glass with a salt rim. 8*