

# HAYDN ZUG'S DINNER MENU

## Appetizers

### **Tenderloin Tip Shepherds Pie**

Baby Carrots, Pearl Onions and Crimini Mushrooms in a Rich Cabernet Reduction with Truffle Potato Puree

10.95

### **Blackened Ahi Tuna**

Hijiki, Baby Spinach Salad and Orange Tea Honey Drizzle

13.95

### **Day Boat Scallops Wrapped in Smokehouse Bacon**

Sweet and Sour Duck Sauce

9.95

### **Brown Butter Lobster Pappardelle**

Lobster Tail Meat Sautéed in Brown Butter, tossed with Pappardelle Noodles and Lobster Cream Sauce

12.95

### **Haydn's Style Clams Casino**

Red onion, Red and Green Bell Peppers, Parmesan Cheese and Smokehouse Bacon

9.95

### **Grilled Australian Lamb Tenderloin**

Fresh Sautéed Garlic-Rosemary Mushrooms and Dijonnaise Sauce

13.25

## Soups & Salads

### **Haydn's Famous Cheesey Chowder**

Our signature Wisconsin Cheddar and Vegetable Cheese Soup

Cup 4.50 ~ Bowl 7.25

### **Gratinee French Onion Soup**

topped with Croutons, Parmesan, Jarlsberg and Provolone Cheeses

Cup 4.25 ~ Bowl 7.25

### **Seafood Bisque**

Scallops, Shrimp & Crab

Cup 5.25 ~ Bowl 7.95

### **Caesar Salad**

Romaine Lettuce tossed with Croutons Caesar Dressing and Parmesan Cheese

6.95

### **Haydn's House Garden Salad**

House Lettuce Mix, Carrots, Grape Tomatoes and Red Onion

5.25

### **Spinach Salad**

Spinach tossed with Croutons, Almonds, Mushrooms, Grape Tomatoes and

Sweet and Sour Dressing topped with Bacon and Red Onion

6.95

## Entrees

**\*\*Our chefs will be happy to accommodate any special menu Requests or dietary restrictions.**

### **Braised Beef Short Rib Osso Bucco**

“Longs” Horseradish Mashed Potatoes and Red Wine Demi  
**36.95**

### **Grilled Australian Lamb Tenderloin**

Fresh Sautéed Garlic-Rosemary Mushrooms and Dijonnaise Sauce  
Half portion **25.25** Whole portion **36.95**

### **Certified Angus Prime Rib**

**(Available Friday and Saturday Only)**

Garlic Red Skin Mashed Potatoes, “Longs” Fresh Horseradish and Au Jus  
12 Ounce ~ **27.95** 16 Ounce ~ **34.95**

### **Pan Seared Canadian Breast of Duckling**

Wheat Berry and Dried Cherry Pilaf with Port Wine Peppercorn Demi  
Half portion **21.25** Whole portion **30.25**

### **Grilled Bourbon Glazed Bistro Steak**

Garlic Red Skin Mashed Potatoes with Brandied Onions and Mushrooms  
**28.95**

### **Medallions of Beef Tenderloin Chesapeake**

Twin 4 Ounce Filet Mignons topped with Jumbo Lump Crabmeat and Lobster Sauce  
Half portion **25.95** Whole portion **36.95**

### **Medallions of Veal Vienna**

Tender Scaloppini of Veal in a Rich Roquefort and Marsala Sauce with Button Mushrooms  
Half portion **21.95** Whole portion **31.95**

**\*\* All entrees are served with rolls, house baked date-nut bread, potato and vegetable.**

## **Butcher's Corner**

**\*\*Our Steaks are all fresh, hand cut to the ounce,  
served with Garlic Red Skin Mashed  
Potatoes and Vegetable**

### **Certified Angus Delmonico**

12 Ounce ~ **27.95**    16 Ounce **34.95**

### **Grilled Filet Mignon (6 Ounce minimum)**

**3.95 Per Ounce**

### **Grilled New York Strip (8 Ounce minimum)**

**3.50 Per Ounce**

## **Steak Additions**

Red Wine Demi	4.00
Sauce Au Poivre	4.00
Sautéed Onions	2.95
Roquefort Cheese	4.95
Sautéed Mushrooms	2.95
Sauce Béarnaise	4.00
Sautéed Mushrooms & Onions	4.95

## **Fresh Ocean Selections**

### **Grilled Wild Norwegian Salmon Filet**

Chianti Sauce with Wild Rice and Baby Malibu Carrots

Half portion **16.95**    Whole portion **26.95**

### **Jumbo Lump Crab Cakes**

Our house specialty served with Caper-Dill Remoulade

Half portion **21.95**    Whole portion **29.95**

### **Seafood Bouillabaisse**

An array of Shrimp, Salmon, Scallops, Mussels, Clams & Seasonal Vegetables  
in a Rich Roasted Tomato-Saffron Broth with Herbed Crostini

Half portion **18.95**    Whole portion **29.95**