



APPETIZERS

Trophy Wings \$13.99

Signature bone-in, dry rubbed chicken wings
Sauces: Buffalo, BBQ, Sweet Thai Chili,
Oyster, Garlic Parmesan, Dry Rub.

Trophy Trio \$22.99

Two jumbo shrimp, two beef tenderloin tips,
and two chicken bites served with beurre
blanc sauce.

Trophy Tenderloin Steak Bites* \$19.99

Marinated and grilled steak served with
blue-cheese mousse or red wine demi-glace.

Ahi Tuna Crisps \$14.99

Blackened, seared & sliced ahi tuna served
on crispy wontons with wasabi and soy-
sesame sauce.

Fish Tacos \$16.99

Three battered Pollock soft shell tacos
topped with coleslaw & jalapeno dill
cream sauce.

Cajun Walleye Fingers \$18.99

Hand-battered walleye fingers with
homemade spicy lime tartar sauce.

Vegetable Spring Rolls \$12.99

Cabbage, celery, carrots, green onions,
Chinese noodles in a crispy wonton
wrapper.

Chicken Tenders \$14.99

Three Chicken tenders and French fries
served with choice of one sauce.

Cheese Curds \$12.99

Wisconsin hand breaded cheese curds fried to
perfection served with choice of one sauce.

Onion Rings \$9.99

Breaded onion rings served with choice of
one sauce.



SERVED WITH KETTLE CHIPS

SUB FRIES + \$2

CHEESE CURDS OR ONION RINGS + \$5

ALL SANDWICHES CAN BE MADE INTO WRAPS

Catelli Brothers Wagyu Burger* \$17.99

Crafted from 100% pure Wagyu beef, celebrated for its luxurious marbling and rich, buttery flavor. Char-grilled to perfection and served with lettuce, tomato, and onion on a toasted brioche bun.

+ Cheese \$1

+ Bacon \$2

Trophy Hamburger*

1/3 lb. fresh Angus patty grilled to temperature and served on a brioche bun.

+ Cheese \$1

+ Bacon \$2

Triple Stack Club

Ham, turkey, bacon, lettuce, tomato, Swiss & American cheese, and mayo on toasted sourdough bread.

Buttermilk Walleye Sandwich

Hand breaded & fried 6 oz. walleye, lettuce, tomato, onion, house-made tartar sauce on a toasted hoagie bun.

Trophy Tenderloin Sandwich*

6 oz. grilled Tenderloin, melted provolone cheese, and sautéed onions, Mont Du Sauce on a toasted hoagie bun.

Truffle Aioli Sauce \$1

Grilled Chicken Sandwich

Marinated and grilled chicken breast, bacon, Swiss cheese, mayo, honey mustard, lettuce, and tomato on a toasted brioche bun.

Chicken Bacon Ranch Wrap

Grilled chicken breast, bacon, shredded cheese, lettuce, tomato and ranch dressing served in spinach wrap.



Maple Glazed Salmon Salad

Tender greens, toasted almonds, dried cranberries, red onion, crumbled goat cheese, topped with grilled salmon. Served with a house-made Balsamic Maple Vinaigrette.

Caesar Salad

Chopped romaine, Parmesan cheese, croutons, seasonings and Caesar dressing.

+ Chicken \$2

+ Salmon \$3

+ Seared Tuna \$4

Fettuccine Alfredo

Fettuccine pasta tossed in butter, cream, and Parmesan cheese sauce. Served with a sliced, toasted baguette.

+ Chicken \$4

+ Shrimp \$6

Tenderloin Tip Stroganoff*

Sautéed beef & mushrooms finished in a creamy sour cream sauce, served over egg pappardelle pasta.

Tomato & Basil Chicken or Shrimp

Sautéed chicken or shrimp, finished in white wine garlic-butter sauce over penne pasta.

\$17.99

\$14.99

\$16.99

\$22.99

\$25.99

\$17.99

\$15.99

\$16.99

\$14.99

\$19.99

\$25.99

\$22.99

***Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.**



Sides

Garlic Mashed Potatoes	\$6.99
Wild Rice	\$6.99
Brussels Sprouts	\$6.99
Baby Red Potatoes	\$6.99
Caesar Salad	\$6.99
Garden Salad	\$6.99
Fries	\$6.99
Garlic Sautéed Green Beans	\$6.99

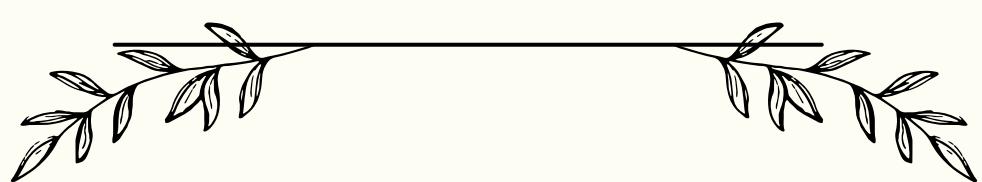
KIDS MENU

ALL MEALS ARE SERVED WITH FRENCH FRIES

Grilled Cheese	\$8.99
Mac & Cheese	\$8.99
Chicken Tenders	\$11.99
Hamburger*	\$9.99

DESSERT

Chocolate Lava Cake	\$9.99
Cheesecake	\$7.99
Gluten-Free Chocolate Torte Cake	\$8.99
Trophy Chocolate Hazelnut Mousse	\$7.99



FRIDAYS AND SATURDAYS

CHEF'S SPECIAL

MARKET VALUE
SERVED 5PM TO 8PM

All entrées are served with your choice of two sides.

AIR

Chicken Piccata \$25.99

Hand-breaded chicken breast served with a lemon, caper cream sauce.

Skyline Marsala Chicken \$28.99

A boneless chicken breast with attached wing joint, pan-seared until the skin is crisp, finished with Marsala mushroom sauce.

LAND

12 oz. Ribeye* \$39.99

Hand-cut, well-marbled and chargrilled to a rich crust, finished with sea salt and cracked black pepper.

6 oz. Tenderloin Filet* \$34.99

Center-cut, exceptionally tender and delicately flavored. Chargrilled to perfection and finished with herb butter.

SEA

Seared Barramundi \$29.99

Saltwater sea bass native to the Indo-West Pacific Ocean, found near Southeast Asia and northern Australia. Served with beurre blanc sauce.

Grilled Salmon \$24.99

8 oz. salmon filet chargrilled and topped with house-made dill crème fraîche.

Sesame Ahi Tuna \$25.99

8 oz. seared tuna steak with wasabi, ginger, and soy-sesame sauce.

Shrimp \$27.99

Seasoned shrimp served with clarified butter, your choice, grilled or sautéed.

Walleye \$29.99

Walleye fillet sautéed or fried, served with house-made tartar sauce.