



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* \$14.99

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

+ Cheese \$1
+ Bacon \$2

Triple Stack Club \$16.99

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

Buttermilk Walleye Sandwich \$22.99

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

Trophy Tenderloin Sandwich* \$25.99

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 \$17.99

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

Chicken Bacon Ranch Wrap \$15.99

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



Maple Glazed Salmon Salad \$16.99

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 \$14.99

Chopped romaine, Parmesan cheese, croutons,
seasonings and Caesar dressing.
+ Chicken \$2
+ Salmon \$3
+ Seared Tuna \$4

Fettuccine Alfredo \$19.99

Fettuccine pasta tossed in butter, cream, and Parmesan
cheese sauce. Served with a sliced, toasted baguette.
+ Chicken \$4
+ Shrimp \$6

Tenderloin Tip Stroganoff* \$25.99

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

Tomato & Basil Chicken or Shrimp \$22.99

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

*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

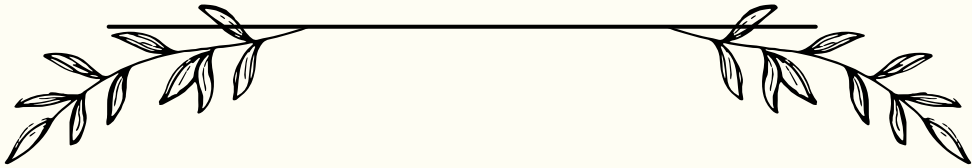
KIDS MENU

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.