

Four Season's Supper Club

Your Hosts
**Chef Chris, Neal,
& Kirk Kania**

Over 40 Wildlife Mounts

Fine Dining with a Breathtaking View on Big Arbor Vitae Lake

Starters

MINI TACOS WITH SALSA & SOUR CREAM
CRUNCHY, BITE-SIZE CHICKEN TACOS - 14 pieces
ONION RINGS - Sweet, thick cut, crunchy
CALAMARI - Half pound served with
cocktail sauce, tartar sauce and lemon
ESCARGOT - In garlic, parsley and
butter served with Baguette bread
KAHFOLD WHITE CHEDDAR CHEESE
NUGGETS - Lightly breaded
PEEL & EAT SHRIMP - 1 lb. of shrimp served hot or
cold with lemon and cocktail sauce or drawn butter

Entrée Salads

DINNER SALAD or FRESH SPINACH SALAD
CHICKEN CAESAR SALAD - Crisp Romaine,
shredded Parmesan, croutons and zesty homemade Caesar
dressing topped with char grilled organic chicken breast

A La Carte

BLUE CHEESE CRUMBLES
SAUTEED MUSHROOMS
VEGETABLE • POTATO • HEARTY GRAIN
AND WILD MUSHROOM BLEND
SOUP CUPBOWL • COFFEE, MILK, SODA, TEA

Steaks

8 OZ. FILET MIGNON - USDA Choice
center cut filet, tender and flavorful cooked your
way with Four Seasons own steak sauce
RIB EYE (14 OZ. BONE-IN) - USDA Choice
aged Angus with Four Seasons own steak sauce

Children's Menu

*All Children's Menu items come with French fries,
applesauce, soda, milk or juice and cookie*
Chicken Tenders, Peanut Butter & Jelly,
Grilled Cheese, Mac & Cheese and Kiddie Fish Fry
(2 pc) Wednesday & Friday Only

Pasta

FETTUCINI ALFREDO DINNER - Add Grilled
Chicken Breast or Shrimp for an additional charge
SPAGHETTI & MEATBALL DINNER

In House Specialties

BBQ BABY BACK RIBS AND CHICKEN - 1/2 rack
of ribs and 2 piece Four Season's pressure fried chicken
BABY BACK RIBS AND SHRIMP - 1/2 rack
of ribs and 2 pieces jumbo shrimp lightly breaded
deep fried or sauteed in garlic and butter
SURF AND TURF - 8 oz center cut USDA choice filet and 2
jumbo shrimp lightly breaded and deep fried or sauteed in butter

Combinations

**All dinners include bread stick, choice of potato
and soup or salad unless otherwise stated.*

BABY BACK RIBS AND CHICKEN - 1/2 rack of
ribs and 2 piece Four Season's pressure fried chicken
SURF AND TURF - 8 oz center cut USDA
choice filet and 2 jumbo shrimp
BABY BACK RIBS AND SHRIMP - 1/2 rack
of ribs and 2 pieces jumbo shrimp lightly breaded
deep fried or sauteed in garlic and butter

Sandwiches

All sandwiches served with fries, coleslaw and a pickle
1/2 LB CHARBROILED ANGUS BURGER -
on a toasted Kaiser roll with lettuce, tomato
BIG ARB SANDWICH - 6 oz. ribeye
with sauteed mushrooms and
Monterey Jack cheese on a toasted Kaiser roll
GRILLED ORGANIC CHICKEN SANDWICH
- with regular or Jerk seasoning served on a
toasted roll with lettuce, tomato and mayo
IMPOSSIBLE BURGER - Vegetarian. Served your way.

**The above burger and sandwiches served
with fries, coleslaw and a pickle.*

Weekday Specials

**All dinners include bread stick, choice of potato
and soup or salad unless otherwise stated.*

TUESDAY - Full menu plus Chef's Choice Meat
loaf dinner potato of choice and vegetable
THURSDAY - Chris's home baked Pot Roast
dinner with mashed potatoes, carrots and gravy
SATURDAY - Four Seasons slow baked, succulent
Prime Rib served with a bread stick soup or salad and
your choice of potato King (16 oz.) or Queen (12 oz.)
WEDNESDAY & FRIDAY - Four Season's Famous
Beer Battered Alaskan Whitefish 3 piece dinner includes
bread, coleslaw, baked beans and choice of potato
SUNDAY - 1/2 Baked chicken dinner with stuffing,
cranberries, mashed potatoes and gravy, also
includes a bread stick and soup or salad

Seafood

LAKE PERCH FILETS - Wild caught Canadian lake
perch breaded and deep fried to a golden brown
FANTAIL JUMBO SHRIMP - your choice lightly
breaded and deep fried or sauteed in garlic and butter
CANADIAN WALLEYE (Wild Caught) - 10-12 oz.
filet lightly breaded and deep fried or broiled. Served
with tartar sauce or drawn butter and lemon
SALMON - 8 oz lemon dill poached
LOBSTER DINNER - Sweet, cold water,
fresh and firm One Tail or Two Tails
POOR MAN'S LOBSTER - 3 pieces of Atlantic Cod broiled
in white wine and paprika, served with drawn butter and lemon,
also served deep fried or omit butter for a healthy choice
SCALLOPS - seasoned, pan seared jumbo sea scallops on
bed of hearty grain wild rice served with drawn butter
PEEL & EAT SHRIMP DINNER - One pound of shrimp
served hot or cold with lemon and cocktail sauce or drawn butter
ADD A LOBSTER TAIL - You may add a lobster
tail to any dinner for an additional charge

Desserts

Please check with your server for our seasonal desserts.

Consuming raw or undercooked foods may increase risk of food borne illness! Menu Subject to Change.

HOURS: Summer, open 6 days a week • Call for seasonal changes and hours (715) 356-5095
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