

Holiday Acres

A CLASSIC
NORTHWOODS RESORT™

Three Coins Restaurant

EVERYONE WELCOME

Hospitality and delicious meals have always been a family tradition for the Zambon family and Holiday Acres staff. Consider Holiday Acres for your next event or special occasion and let us help make it a memorable one. We look forward to seeing you.

Dinners include: Warm Bread, Choice of House Salad, or our Homemade Soup. Choice of Potato, Vegetable, or Thyme Rice for entrees without a designated side listed.

Appetizers

CRAB CAKES

Pan seared and served with the Chef's Choice Aioli Sauce

PHEASANT NAPOLEON

with layered fried wontons, smoked Gouda, and Wild Mushrooms in a Glace de Canard

DUCK SPRING ROLLS

Braised duck and napa cabbage mix in hand rolled spring rolls with a sweet chili sauce

BACON WRAPPED SHRIMP

Five bacon-wrapped shrimp, grilled, and served with a chipotle and lime horseradish aioli

WILD MUSHROOM TART

Savory wild mushroom blend in a puff pastry topped with bleu cheese and drizzled with a brandy cream sauce

CALAMARI STRIPS

Fried and served with a basil vinaigrette dipping sauce

Lighter Fare

AHI TUNA SALAD

4 oz Ahi tuna steak, grilled to medium rare, layered wontons with a napa cabbage salad and drizzled with a wasabi soy vinaigrette

SALMON SALAD

Pan seared salmon filet atop a bed of mixed greens with cucumbers and heirloom tomatoes. Served with Basil Vinaigrette

CARPACCIO SALAD

Thin slices of Rare Beef Carpaccio, fresh slices of mozzarella, and tomatoes with fresh greens. With a balsamic reduction and olive oil dressing

CHICKEN SPINACH SALAD

Grilled chicken breast atop fresh spinach mix with pickled red onions, feta cheese, toasted sunflower seeds and Door County Cherries. Served with a cranberry vinaigrette

BAKED FRENCH ONION SOUP

Gluten-Free
Menu!

Pasta & Poultry

PESTO PASTA**

Penne pasta tossed with our homemade pesto cream sauce, broccoli, sundried tomatoes, and feta
Add Chicken or Shrimp

CHICKEN WILD

MUSHROOM RAVIOLI
Grilled, smoked Chicken Breast. Served with prosciutto rosemary cream sauce over Wild Mushroom stuffed ravioli

CHICKEN POMODORO

Grilled Chicken Breast with fresh mozzarella and a tomato, garlic and fresh basil pomodoro. Served over chicken and kale ravioli

½ DUCK

Crispy roasted half duck served with braised red cabbage and spinach spaetzle

FETTUCINI

ALFREDO**

Chef's own Alfredo sauce, rich and creamy
Add Chicken or Shrimp

THREE CHEESE

TORTELLINI**

Tri-colored tortellini tossed with fresh basil, artichoke hearts, garlic and tomatoes in a light cream sauce

Fish & Seafood

WALLEYE PIKE

The Northwoods favorite fish...
Pan-fried, deep-fried, or broiled. The best!

SEAFOOD PORTOBELLO

Sautéed Portobello topped with Jumbo Shrimp, Scallops, Lobster, Capers and Sweet Red Peppers with Mornay sauce. Served over Thyme Rice

FRESH SALMON

Pan seared and topped with crispy fried spinach and a beurre noisette. Served with wild mushroom risotto

JUMBO SHRIMP

Grilled, Broiled or beer-battered. Served with fresh lemon and Drawn Butter or Cocktail Sauce

FRESH SCALLOPS

Seared with a lemon caper sauce and accompanied by an artichoke heart & asparagus sauté. Served over wild mushroom stuffed ravioli

COLD WATER

LOBSTER

Celebrate with the best, with drawn butter
Two Tails or Three Tails

LOBSTER RISOTTO

Creamy risotto with lobster meat, asparagus, sundried tomatoes, garlic, and fresh basil

PETITE FILET

& SEAFOOD

6 oz filet with: Jumbo Shrimp (3)
Cold Water Lobster Tail

** VEGETARIAN OPTIONS

Steaks & Ribs

FILET MIGNON 8 oz

Center cut Choice Tenderloin, wrapped in Bacon and grilled to your liking

PORK TENDERLOIN 8 oz

Grilled and paired with an apple chutney and maple béchamel. Served with tempura fried rosemary potatoes

GRILLED ELK 6 oz

Local, farm-raised Elk. The lean red meat - grilled to medium rare. With crumbled Boursin and Draped with a Port Demi. Served with Sundried Tomato Risotto

GRILLED SIRLOIN 8 oz

Grilled to your liking and draped with a hunter sauce. Served with tempura fried rosemary potatoes

BBQ RIBS

Our Chef's succulent BBQ Baby Back Pork Ribs. Slow roasted to perfection, then basted in a tangy BBQ Sauce. Full or Half

Sunday Brunch

SERVING 9:00 A.M. - 1:30 P.M.

JUNE-OCTOBER

Friday Holiday Buffet

SERVING 5:00 - 9:00 P.M.

JUNE-OCTOBER

Breakfast in the Country

SERVING 8:00 A.M. - 12:00 P.M.

NOVEMBER - MAY

Fish Fry

SERVING 5:00 P.M. - 9:00 P.M.

NOVEMBER - MAY

MENU SUBJECT TO CHANGE

www.holidayacres.com

4060 South Shore Dr Rhinelander, WI 54501 • Reservations: 1-800-261-1500 or 715-369-1500