

# 680 North

A Northwoods Dining Experience In Beautiful Green Lake

## Appetizers

<i>Duck Tenders</i> Breaded in almond flour & deep fried 6	<i>Potato Skins</i> Cheddar, Monterey Jack cheese, bacon, onion & sour cream 6
<i>Spinach &amp; Artichoke Dip</i> Spinach & artichoke dip with pita bread 8	<i>Bruschetta</i> French bread, Boumain cheese, tomatoes, thyme & parmesan Reggiano 8
<i>Crab Cake</i> Maryland style crab cake, remoulade sauce 9	<i>Shrimp Cocktail</i> Jumbo shrimp, house cocktail sauce 10

## Gourmet Salads

<i>Grilled Lemon Pepper Salmon</i> Grilled lemon pepper salmon salad with marinated red onion & cucumbers 10
<i>Greek Salad</i> Mixed greens, cucumbers, red onion, Kalamata olives, Feta cheese, oregano, cherry peppers, pepperoncini & pita bread 9
<i>Berry Chicken</i> Grilled chicken breast, red onion, strawberries, mandarin orange and toasted pecans nestled on a bed of greens with raspberry poppy seed dressing 9

## Entrées

<i>Pasta Primavera</i> Penne pasta Alfredo with seasonal vegetables Add chicken 3 Add shrimp 6 14	<i>Sautéed Jumbo Shrimp</i> Jumbo shrimp sautéed in fresh thyme & garlic over penne pasta in a Marinara sauce 16
<i>Chicken al' Limone</i> Scalloped chicken, sautéed with grilled Portabella mushroom, capers, lemon & tomato 16	<i>Grilled Center Cut Pork Chop</i> White Marble center cut pork chop with apple butter sauce 17
<i>Citrus Crusted Salmon</i> Citrus crusted Salmon filet in ginger lime sauce 17	<i>Club House Trophy Filet</i> Broiled six ounce filet in chasseur sauce, chef's choice of potato & vegetable Eight ounce 20 17
<i>Baked Stuffed Flounder</i> Baked Flounder stuffed with crab meat Remick sauce Nantua 18	<i>Broiled / Sautéed Canadian Walleye</i> Broiled or sautéed fresh water walleye with lemon & capers grenobloise 18
<i>Breast of Chicken Roulade</i> Chicken breast stuffed with spinach, crabmeat, sun dried tomatoes, cheese, rice, champagne mustard sauce & balsamic glaze 19	<i>680 North Crab Cakes</i> 680 North Crab Cakes pan fried with a champagne mustard sauce & balsamic glaze 20
<i>Rib Eye Steak</i> Aged to perfection, fourteen ounce broiled rib eye steak, Mat re d' Hotel 20	<i>Barbeque Baby Back Pork Ribs</i> Baby back pork ribs glazed in our house barbeque sauce Half rack 15 20
<i>T-Bone Steak</i> Sixteen ounce T-bone steak, grilled portabella mushrooms, fried onions 23	

Entrée includes soup or salad, chef's potato and vegetable du jour

## Land & Sea

<i>Steak &amp; Shrimp</i> Six ounce petite filet served with four jumbo shrimp 23
<i>Steak &amp; Crab Cake</i> Six ounce petite filet served with Maryland style crab cake 24

## Dessert

5

## Beverages

Milk, Juice, Coffee or Tea

2

Raw eggs, Caesar salad and steaks, hamburger or other animal foods on our menu that are ordered rare or medium rare may be undercooked and may be only served upon Customer request. Whether dining out or preparing foods at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.