JJ ASTOR
Restaurant | Lounge | View

Dinner Menu
Served daily 5:00 - 10:00 PM

Small Plates

Astor Burger | 18
Half pound, hand-crafted ground chuck patty, served with lettuce,
tomato and onion on a brioche bun. Accompanied by French fries and pickles.

Wild Rice Burger | 18
Vegetarian and gluten free patty of Minnesota wild rice, egg, cheese and special seasonings.
Served with lettuce, tomato & onion on a brioche bun, French fries and pickles.

Roasted Forest Mushrooms | 12
Sautéed mushrooms in red wine sauce

Steak Tips with Mushrooms | 16
Blackened steak tips sautéed with mushrooms, garlic, shallots and red wine

Crab Cakes | 16
Baltimore style crab cakes with roasted red pepper coulis

Fresh Sea Scallops | 18
Three jumbo pan-seared scallops served in a brie cream sauce

Fried Prawns | 18
Four lightly battered prawns served with tri-citrus rémoulade

Salads | Soups

Blackberry Salad | 8
Mixed greens, feta cheese, bacon, cashews with balsamic vinaigrette

Caesar Salad | 8
Chopped romaine, Parmesan cheese and croutons tossed in creamy Caesar dressing

Garden Salad | 6
Mixed greens, tomato, red onion, croutons and dressing choice

Salad Additions
Chicken Breast | 7   Three Grilled Shrimp | 9   6 oz Steak | 9

Our House Specialty Soup
JJ's Walleye Wild Rice Chowder | Bowl 8   Cup 5

JJ's Soup of the Day | Bowl 8   Cup 5
Our Chef also creates a soup of the day. Ask your server for today's creation

Side Orders | 6
Garlic Mashed Potatoes, French Fries, Wild Rice, Chef's Special House Vegetables

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Entrées

**Entrees served with French baguette & butter, seasoned vegetable
du jour and your choice of garlic mashed potatoes or wild rice**

MEAT & FOWL

New York Strip | 35
12 oz. New York center cut strip steak with Cabernet butter

Filet Mignon | 39
8 oz. filet with crispy black & tan onions

North Shore Chicken | 24
Pecan & Wild Rice encrusted chicken breast with blackberry chutney

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FISH & SEAFOOD

Seafood Platter | 38
Pan-seared Walleye filet, three jumbo shrimp and three seared jumbo scallops,
served with red pepper coulis and tri-citrus remoulade

Pan Seared Scallops | 36
Five jumbo pan seared scallops, served in a brie cream sauce

Northwoods Walleye | 29
Pan-seared Walleye filet with citrus herb butter

Chamomile Salmon | 29
Pan-seared Salmon filet with chamomile syrup

Pastas

Served with baguette & butter. Gluten free pasta available for an additional $2

Smoked Duck Fettuccine | 28
Smoked duck, mushrooms, bacon and sun-dried tomatoes tossed in a creamy gouda sauce

Farfalle Primavera | 22
Bow tie pasta with seasonal vegetables, pine nuts & fresh herbs sautéed in white wine butter sauce
Can be prepared dairy free upon request

Chèvre Pasta | 22
Fettuccine with pan-roasted tomatoes in a creamy goat cheese sauce

Top of the Harbor Fettuccine | 30
House-made Alfredo sauce with Parmesan cheese, marinated grilled chicken and two jumbo shrimp

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Entrée or Pasta Additions
Chef's Special House Vegetables | 6   Chicken Breast | 7
Three Grilled Shrimp | 9   Three Scallops | 18