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## **Favor the First**

### **Calamari**

Fried or sautéed, and served with either cocktail sauce or extra virgin olive oil and fresh basil

### **Trio Crostini**

A trio of creamy cheeses folded together on top of freshly baked baguette with caramelized onions and a savory olive tapenade

### **Beer Battered Onion Rings**

Hand-cut sweet yellow onions in Spotted Cow beer batter, with Cajun mayo dipping sauce

### **Wisconsin Fried Curds**

Traditional Wisconsin white cheddar, lightly breaded and fried, with spicy chipotle sauce

### **Mussels Mariniere**

Rope-grown mussels sautéed in white wine, garlic, and cream, served with grilled baguette

### **Chicken Satay**

Skewered then grilled with a spicy peanut sauce

## **Seek the Second**

### **Mushroom & Green Peppercorn Burger**

Hearty mushroom and green peppercorn sauce topped with Swiss cheese makes this Ben's favorite, French fries

### **The Voyager Classic**

As classic as can be, mayonnaise, lettuce, tomato, & American cheese atop a seared burger, French fries

### **Beer Battered Fish Tacos**

Spotted Cow battered and fried fish with Cajun mayo and tangy slaw piled into warm flour tortillas and served with refried beans

### **Alaskan Salmon Salad**

Grilled or pan seared salmon, tempura fried veggies, and the house vinaigrette on a bed of mixed baby greens, with freshly baked baguette

### **House Side Salad**

A tossed salad of baby greens, red cabbage, red onion and carrot with the house vinaigrette and warm baguette

### **Soups & Stews**

The Voyager house soup is Sweet Tomato & Basil, and your server will tell you of our daily specials

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Please alert your server if you have any restrictions due to a food allergy or intolerance. Also note that the consumption of undercooked seafood and meats may increase the risk of food borne illness.

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## Try the Third

### **Caramelized Onion Meatloaf**

Creamy blue cheese and savory caramelized onions folded into our thick sliced meatloaf served over mushroom peppercorn sauce and smashed potatoes

### **Blushing Penne**

Grilled chicken and chorizo sausage with sautéed peppers, onions, and mushrooms with the house-favorite blend of marinara & white sauce blushing together over penne pasta

### **Village Pot-Pie**

Flaky puff pastry atop a hearty pie of chicken or prime rib, your server will let you know what the chef has chosen for the evening, with seasonal & root vegetables

### **Chicken & Bruschetta**

A breaded and seared breast over our house potatoes with fresh garlic and tomato Bruschetta

### **Stuffed Portabella**

Seared then stuffed with feta cheese, spinach, and sautéed veggies, served with smashed potatoes

## Fancy the Fourth

### **Lake Superior Fins**

Pan seared or broiled, Bodin Fisheries of Bayfield, Wisconsin's fresh white fish or lake trout, tartar sauce, and house potato

### **Sugar Grilled Salmon**

Alaskan salmon in a simple brown sugar and fresh lemon marinade grilled and served with Yukon mashed potatoes and buerre blanc

### **Cider & Bourbon Pork Tenderloin**

Apple cider and bourbon reduced to a rich sauce over garlic rubbed and grilled pork tenderloin with Yukon mashed potatoes

### **Trio Stuffed Tender**

A trio of blue, feta, and cream cheese stuffed into an eight ounce garlic and char rubbed terres major, grilled and served with a red wine reduction and smashed potatoes

## Steaks

### **Terres Tender**

### **New York Strip**

### **Ribeye**

Steaks are grilled and served with the house smashed potato and the chefs choice of vegetable for the evening.

## Steak Accessories

**Blue Cheese   Sautéed Mushrooms   Caramelized Onions   Trio Stuffing**  
**Red Wine Reduction   Cider & Bourbon Reduction   Char Rub   Horseradish**

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## **Finish with Fifths**

### **Crème Brulee**

Vanilla bean crème brulee topped with fresh berries and fresh whipped cream

### **Spiced Bread Pudding**

Lightly rum spiced bread pudding with warm caramel, served with vanilla ice cream

### **Drew's Sweet Side**

Drew shows his sweet side with anything in season. Your server will tell you what he has in mind for this evening!

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## **Nightly Specials**

**Wednesday 1.50 Burgers**

**Friday Night Fish Fry**

**Saturday Night Prime Rib**

**Sunday Broasted Chicken**

Ask your server for further information about catering and special events with  
the Voyager Village

### Available Venues

The Legends Bar & Grill \* The Dining Room \* The Voyager Room  
The Kilcare Lodge \* The Stables \* Tented Out-Door Events