



FRATELLOS
WATERFRONT RESTAURANT

COLD SHARABLES

SHRIMP & CORVINA CEVICHE - 19 (S) (G)

Corvina Sea Bass | Shrimp | Orange & Cinnamon Poached Sweet Potato
Raw Red Onion | Toasted Tamale Crumbles | Leche de Tigre | Toast Points

BEEF CARPACCIO - 18

Shaved Tenderloin | Olive Oil | Parmesan
Calabrian Chili | Basil

WARM SHARABLES

TABLE BREAD - 6



Fresh bread served with compound butter

TENDERS - 14

Hand-breaded Sweet Crunch Tenders
Sweet Mustard Brew Sauce | Fries

PORK BELLY - 20

Slow Cooked Pork Belly | Kale | Asparagus
Tamarind Ginger Reduction (G)

BAM BAM SHRIMP - 17

Crispy Wild Caught Shrimp | Cilantro Lime Slaw
Toasted Sesame Seeds | Bam Bam Sauce (S)

SALMON DIP - 17

Salmon Dip | Fried Artichoke | Dill
Toast Points (S)

BRUSCHETTA - 12

Tomato | Red Onion | Balsamic
Mozzarella | Basil | Crostini (V)

OCTOPUS - 29

SERVED FLAMING TABLESIDE
Lightly Fried Octopus | Calabrian Chili Pomodoro Sauce
Parmesan Foam (S)

CHEESE CURDS - 14

Breaded & Fried Cheese Curds
Ranch Dressing

CROSTINI - 14

Braised Short Rib Milanese | Brie
Caramelized Onion | Balsamic Reduction

FRESH GREENS & HOMEMADE SOUPS

WHITE CHICKEN CHILI

Cup 4.50 | Bowl 7.50

SOUP OF THE DAY

Cup 4.50 | Bowl 7.50

CRUNCH TENDERS SALAD - 18

Crunch Chicken Tenders | Greens | Cucumbers
Tomato | Red Onion | Sweet Mustard Sauce

AVOCADO & BERRIES SALAD - 20

Spring Lettuce | Toasted Cashew
Fresh Raspberry & Blueberry | Lime Vinaigrette (V) (G)

CAESAR SALAD - 15

Romaine | House Caesar | Corn Croutons (V)
Chicken \$6 | Shrimp \$9 | Salmon \$12 (S)

WATERMELON & SALMON SALAD - 25

Seared Salmon | Spinach & Spring Lettuce
Cucumber Curls | Guava Lime Vinaigrette (S) (G)

PIZZA

10 inch light & airy hand-pressed Roman-style pizza crust

PEPPERONI - 18

Tomato Sauce | Mozzarella | Pepperoni

WILD MUSHROOM & TRUFFLE - 18

White Truffle Oil | Mozzarella | Mushrooms | Alfredo (V)

MARGHERITA - 17

Tomato Sauce | Mozzarella | Roasted Tomato | Basil

ITALIAN SHORT RIB - 18

Alfredo | Mozzarella | Short Rib | Mushroom | Onion | Pepper



PASTAS

SHORT RIB PAPPARDELLE - 32

Pappardelle | Braised Short Ribs | Onion
Wild Mushrooms | Sherry Wine Cream Sauce

SHRIMP FRA DIAVOLO - 30

Linguine | Shrimp | Calabrian Chili
Roasted Cherry Tomatoes (S)

SUNDRIED TOMATO & BASIL PESTO - 25

Garlic Roasted Cherry Tomato | Spring Peas
Freshly Grated Parmesan | Crispy House Made Bread Crumbs

CHICKEN PENNE ALA VODKA - 28

Penne | Seared Chicken Breast | Pancetta | Garlic
Creamy Vodka Pomodoro | Basil | Roasted Tomato

PORTOBELLO MUSHROOM RAVIOLI - 25

Portobello Mushroom Ravioli | Wild Mushrooms
Marsala Cream Sauce (V)

LITTLE NECK CLAM & GUANCIALE - 36

Little Neck Clams | Guanciale | Shallots
Roasted Garlic & White Wine Butter Sauce | Lemon Juice (S)

CURATED PLATES

CHARRED SWEET POTATO VEGAN - 28

Garlic & Coconut Creamed Spinach
Grilled Sweet Corn Salsa | Pumpkin Seeds (V)(G)

WALLEYE - 35

Almond Crusted Walleye | Truffle Fries
Buttered Asparagus | Seared Lemon (S)

CHICKEN - 28

Prosciutto Wrapped Frenched Chicken Breast | Summer Greens
Apple & Sweet Potato Sauce | Cherry Tomato | Pearl Onions | Broccolini (G)

SALMON - 30

Salmon | Purple Quinoa | Poblano
Mandarin Orange | Fennel (S)(G)

TENDERLOIN - 42

Beef Tenderloin | Roasted Red Pepper Pomme De Terre
Balsamic Glazed Pearl Onions | Broccolini | Beurre Rouge (G)

CORVINA SEA BASS - 38

Peruvian Corvina Sea Bass | Yuca Cauliflower Croqueta
Ginger & Smoked Pepper Butter | Fresh Relish (S)(G)

PORK RIBEYE - 28

Parmesan Polenta | Basil Marinated Roma Tomato
Buttered Asparagus | Port Wine Demi Glace

ATLANTIC SEA SCALLOPS - 40

Seared Scallops | Asparagus Puree | Prosciutto
Peas | Poached Sweet Potato (S)(G)

DUCK BREAST - 39

Pan Seared Duck | Sweet Summer Corn Hash
Purple Quinoa | Guava Reduction (G)

PERCH - *Friday Only*

LUNCH 22 | DINNER 28

Hand Breaded Fresh Lake Perch
Slaw | Truffle Fries | Tartar | Rye Bread (S)

ADD LOBSTER TAIL AND SCALLOPS

Lobster add on - 28 Scallops(2) add on - 20 (S)(G)

SIDES

VEGETABLES - 5

SIDE SALAD - 5

SEASONAL RELISH - 6

TRUFFLE FRIES - 5

SEASONAL FRUIT - 5

RICE SALAD - 5

YUCA CAULIFLOWER CROQUETAS - 6

HANDHELDS

served with truffle fries or healthy choice

FOX BURGER - 17

Ground Steakburger | Caramelized Onion | Cheddar
Tomato | Romaine | Sauce | Sesame Roll

PESTO CHICKEN PANINO - 18

Voyageurs Bakehouse Bread | Grilled Chicken Breast
Bacon | Pesto & Caesar | Tomato | Ricotta

SHORT RIB PANINO - 18

Voyageurs Bakehouse Bread | Braised Short Rib
Garlic Aioli | Caramelized Onions | Cheddar Cheese

SALMON BLT - 18

Blackened Atlantic Salmon | Romaine | Bacon
Tomato | Lemon Basil Mayo | Sesame Roll (S)

CRISPY GRILLED CHEESE - 16

White Cheddar | Mozzarella | Colby Jack
Parmesan Crust Country Bread (V)

Add mushrooms \$2 | chicken \$6 | bacon \$4

NASHVILLE HOT CHICKEN & WAFFLE SANDWICH - 18

Nashville Hot Chicken | House Pickles
Honey Truffle Butter

(G) Gluten Free

(S) Seafood

(V) Vegetarian

* Consumer Advisory: Meat and fish items that are served rare or medium-rare may be undercooked. The Management advises that eating raw or under cooked meat, poultry, eggs, seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

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