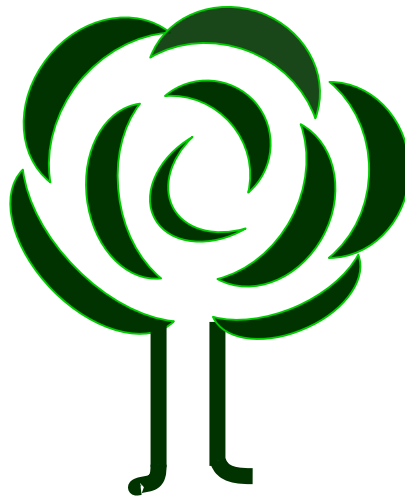


Nat's On Maple



“WHERE FOOD AND FRIENDS COME TOGETHER”

2014

JANUARY

THINGS TO SHARE

BRUSCHETTA - Vine ripened Roma tomatoes lightly drizzled with balsamic vinegar, fresh garlic and basil, served with grilled baguette bread. \$8.95

STUFFED MUSHROOMS- Cheddar and ranch cream cheese filled mushrooms fried to a golden brown, served with horseradish cream sauce. \$9.25

SWEET THAI SHRIMP - Lightly Fried shrimp tossed with a sweet Thai chili sauce. \$9.25

SOUTHERN FRIED PICKLE CHIPS- Dill pickle chips battered and Fried to a golden brown. Served with ranch dressing \$8.95

CALAMARI - Lightly floured and fried to a golden brown topped off with parmesan cheese, served with marinara. \$9.75

LOADED POTATO ROLLS- Mashed Potato, bacon, cheddar and mozzarella cheese rolled up and fried to a golden brown, served with seasoned sour cream. \$8.95

CHICKEN POBLANO OR SOUP OF THE DAY – Cup- \$3.50 Bowl - \$4.50

HOUSE SALAD- \$4.50

CAESAR SALAD- \$4.50

SALADS

SPINACH SALAD - Spinach and fresh greens tossed with almonds, Door County cherries, diced bacon and feta cheese, with a mango chardonnay dressing topped with grilled chicken. \$13.25

MAPLE STREET SALAD - Fresh greens tossed with marinated grilled chicken, Mandarin oranges, dried cranberries, crumbled bleu cheese, candied pecans and tomato in balsamic vinaigrette. \$13.99

BLACK AND BLEU SALAD- Fresh greens, red onions, red and yellow peppers, roma tomato, cucumber and bleu cheese crumbles tossed with balsamic vinaigrette dressing and topped with blackened Sirloin. \$16.99

HERBED SALMON SALAD - Herb encrusted Salmon with red and yellow peppers, red onion, feta cheese and rice noodles, mixed with fresh greens and citrus vinaigrette.

SOUTHERN FRIED CHICKEN SALAD - Fresh greens, fried chicken, carrots, roasted sweet corn, cucumber, candied pecans, grape tomato and cheddar and mozzarella cheese tossed with homemade ranch dressing. \$13.75

TRAILBLAZER SALAD- Fresh greens, arugula, spinach tossed with candied pecans, sunflower seeds, toasted almonds, dried cranberries, dried cherries, grilled chicken mixed with a mango chardonnay dressing. \$13.95

PASTAS

CHOICE OF SOUP OR SALAD

BEEF STROGANOFF - Braised beef simmered in a wild mushroom sauce over egg pasta. \$17.95

GARLIC CHICKEN PASTA- Sautéed chicken, asparagus, broccoli and roasted red peppers tossed in a garlic sauce over fettuccini. \$16.95

VEGETABLE PASTA- Broccoli, red and yellow peppers, mushrooms, and asparagus tossed in roasted tomato and garlic broth over penne pasta. \$ 14.95

TOMATO BASIL ANGEL HAIR - Roma tomatoes, fresh Basil tossed with garlic white wine sauce over angel hair pasta. \$12.95 ***Shrimp-\$16.95 Chicken - \$14.95***

CHICKEN SALTIMBOCCA - Fresh asparagus, mushrooms and Prosciutto tossed with penne pasta in a parmesan cheese sauce. \$16.95

FOUR CHEESE PASTA - Penne pasta tossed with provolone, mozzarella, parmesan and Romano cheese sauce. \$13.95 ***Shrimp-\$18.95 Chicken - \$16.95***

SEAFOOD

CHOICE OF SOUP OR SALAD

CRAB STUFFED TILAPIA- Sautéed fresh Tilapia with our fresh crab cake topped off with a Roasted Red Pepper sauce and asparagus. \$23.95

CEDAR PLANK SALMON - Atlantic salmon roasted on top of a cedar plank served with mashed potatoes, vegetables and remoulade sauce. \$21.95

CRAB CAKES - Homemade crab cakes, served with mashed potatoes, vegetables and our own remoulade sauce. \$20.95

SEARED SCALLOPS - Day Boat Scallops served with garlic lemon butter, crispy polenta and asparagus. \$24.95

ROASTED TOMATO AND GARLIC SHRIMP - Tiger Shrimp sautéed with caramelized onions, roasted garlic, peas, and fresh spinach in a roasted tomato broth served over rice. \$21.95

COCONUT SHRIMP- Lightly breaded shrimp with coconut and panko bread crumbs fried to a golden brown and served with a coconut curry sauce, mashed potato and vegetable. \$16.99

BLACKENED TILAPIA - Fresh Farm raised Tilapia lightly dusted with our own blackening spices, served with remoulade, jasmine rice and asparagus. \$19.95

STEAKS AND CHOPS

CHOICE OF SOUP OR SALAD

OUR STEAKS ARE PREMIUM BLACK ANGUS
Not responsible for med well or well done steaks

BEEF MEDALLIONS - Medallions of beef topped with a shallot wine sauce, served with a baked potato and vegetables. \$22.95 ~ **Add a skewer of grilled shrimp or coconut shrimp for \$5**

NEW YORK STRIP - Angus beef grilled and served with baked potato and vegetables. \$28.95

BLACKENED TOP SIRLOIN - Seasoned with Cajun spices and grilled, served with mashed potatoes and vegetables. \$21.95

FILET MIGNON - Served with a baked potato, vegetables and a Cabernet shallot reduction. \$35.95

PETITE FILET MIGNON - Served with a baked potato, vegetables and a Cabernet shallot reduction. \$28.95

MESQUITE RIBEYE - Encrusted with mesquite seasoning char grilled served with mashed potatoes and vegetables. \$28.95

PORK CHOP - Two center cut pork chop lightly seasoned and grilled, served with mashed potatoes, vegetables, Door County Cherries and a demi glaze. \$19.95

COMFORT FOODS
CHOICE OF SOUP OR SALAD

CAJUN CRISPY CHICKEN - Buttermilk marinated breasts of chicken served with mashed potatoes, Cajun cream sauce and homemade coleslaw. \$16.95

BRAISED SHORT RIBS - Boneless beef short ribs served with mashed potatoes and vegetables topped off with a BBQ au jus. \$28.95

SHEPPARDS PIE - Beef tenderloin tips sautéed with carrots, mushrooms, peas, onions and fresh herbs in a cabernet reduction topped off with parmesan mashed potatoes. \$19.50

POT ROAST - Slow cooked, served with mashed potatoes, carrots, onions, and celery, topped off with brown gravy and fried onion strings. \$17.95

LONDON BROIL - Sirloin steak grilled and then sliced, served with mashed potatoes, vegetable and topped off with a cabernet sauce and onion strings. \$21.95

MEATLOAF - Homemade meatloaf served with mashed potatoes and vegetables, topped with caramelized onions and brown gravy. \$16.95

CHICKEN + BISCUIT - Sautéed chicken breasts topped with carrots, peas, mushrooms and country gravy served over mashed potatoes and a biscuit. \$16.95

POULTRY / VEAL
CHOICE OF SOUP OR SALAD

VEAL SCALLOPINE– Pasture raised Veal cutlet sautéed with roasted grape tomato and spinach in a Sherry wine reduction served with Angel hair pasta. \$24.95

PROSCUITTO CHICKEN – Sautéed chicken breast topped with thinly shaved prosciutto Parma and Mozzarella in a Sherry wine reduction served with asparagus and Angel Hair. \$17.95

VEAL FRANCAISE– Pasture raised veal cutlet lightly floured and sautéed with fresh lemon juice, garlic and white wine, served with Angel Hair pasta and asparagus. \$ 24.95

CHICKEN OSCAR– Sautéed chicken breasts topped off with our homemade crab cakes and mozzarella served with mashed potato, asparagus and lemon butter sauce. \$18.95

Also try Veal Oscar for \$24.95

JAMBALAYA - Chicken, shrimp, onions, peppers, and Andouille sausage simmered in a Creole sauce, served over Jasmine rice. \$18.95

CHICKEN MADEIRA— Sautéed chicken breasts topped with fresh asparagus, mushrooms and mozzarella cheese with a Madeira wine sauce, served with mashed potatoes. \$17.95

BETWEEN THE BREAD

ALL SANDWICHES SERVED WITH HOME FRIES
ADD SWEET POTATO FRIES FOR \$1.25

ANGUS BURGER – Half pound all fresh Angus Beef with your choice of Provolone, American, Mozzarella, or Swiss cheese. \$8.95

Add Apple wood smoked bacon \$1.25

BISON BURGER– Locally farm raised Bison grilled to your specifications and topped with Door county cherry demi -glace. \$9.50

BEEF SHORT RIB SANDWICH– Shredded braised beef tossed with roasted mushrooms, onions and Gouda cheese on French bread. \$9.95

GRILLED CHICKEN AND BACON –Grilled chicken breast topped off with Apple wood smoked bacon, cheddar cheese and onion strings served on a toasted French bread. \$9.50

CHICKEN CORDON BLEU– Marinated chicken breast, honey maple ham and Swiss cheese on grilled sourdough garlic bread. \$9.50

FRIED CHICKEN SANDWICH – Buttermilk marinated chicken breast Fried to a golden brown served with spicy mayo and homemade slaw on a parker house bun. \$9.50

KIDS MENU

\$5.99

INCLUDES DRINK

MAC-N-CHEESE

MINI CHEESE BURGERS W/FRIES

MINI HAMBURGERS W/ FRIES

CHICKEN TENDERS W/ FRIES

PASTA MARINARA