

## APPETIZERS

### Stuffed Mushroom Caps

A Fanny Hill Favorite! Baked Mushroom Caps stuffed with seasoned Crabmeat and Parmesan. Set atop a pool of Lemon Buerre Blanc topped with Béarnaise Sauce. 8.99

### Three Cheese Curds

Swiss, Cheddar, and Pepper Jack Cheese battered and lightly fried. 6.99

### Baked Artichoke Dip

Freshly made Artichoke dip served hot from the oven with a layer of Parmesan Cheese and Panko Bread Crumbs melted on top to seal in the flavor. 8.99

## FEATURED BEVERAGES

### His

Michael enjoys the simple things in life.  
Firefly Raspberry Vodka and Lemonade served over ice.  
*The perfect summer cooler!* 5.00

### Hers

Agnes's tastes are a little more exotic. Castillo Rum on ice with Fanny Hill's own Pina Colada mix and a splash of Cranberry Juice.  
*Like a cool breeze on a tropical night.* 6.00

### Together Forever

Absolute Vodka and Orange Liqueur combined with Cranberry Juice and a squeeze of fresh Lime. Served Cosmo style.  
*The perfect match.* 7.00

*Ask your server about our gourmet Desserts!*

*The perfect finish to a great meal.*

*(Prices vary)*

*Whether at home or dining out, raw or undercooked seafood may cause food borne illness.*

*All dinners served with freshly baked bread and a choice of our house salad or soup du jour.  
Our house dressing is Honey Poppyseed.*

## ENTRÉES

### Chicken Saltimbocca

Oven roasted Chicken topped with a sauce of Roma Tomatoes, fresh Basil, thinly sliced Proscuitto, White Wine, and Garlic Butter. 16.99  
*Suggested wine pairing:* Red Truck Pinot Noir 6.50/glass

### Linguini with Sautéed Vegetables, Olives, and Smoked Mozzarella

A heaping bowl of Pasta tossed with freshly chopped Vegetables sautéed in a White Wine and Lemon reduction sauce. Topped of with just a hint of Lemon Zest to finish it off. 14.99

*Suggested wine pairing:* Nobilo Sauvignon Blanc 6.00/glass

### Chipotle Marinated Pork Loin

Slow roasted Pork Loin marinated in-house with Garlic, Orange, Lime, a blend of Spices, and just enough Chipotle Pepper to give it a full flavor without an over the over the top spiciness. 16.99

*Suggested wine pairing:* Chateau St. Michelle Riesling 6.00/glass

### Grilled Salmon

Freshly grilled Salmon, topped with our own Pineapple and Papaya Salsa. 19.99

*Suggested wine pairing:* Red Diamond Merlot 6.50/glass

### Walleye

Canadian Walleye broiled, blackened, or battered. 24.99  
*Suggested wine pairing:* Black Stone Chardonnay 6.50/glass

### Tender Medallions

Roasted Garlic and Peppercorn crusted Tender Medallions served with crispy Steakhouse Onions. 25.99

*Suggested wine pairing:* Red Diamond Cabernet 6.50/glass

### Fanny Hill In House Cut Steak

Strip Steak cut and seasoned daily to ensure the freshest cut of meat grilled to order and served with our own special herbed butter on top. 26.99

*Suggested wine pairing:* Black Stone Syrah 6.50/glass

### Accompaniments:

*All entrees (except Linguini) are served with your choice of Roasted Yukon Potatoes, Garlic & Herb Mashed Potatoes, Seasoned Wild Rice or Baked Potato.  
Sauces may be served on the side upon request.*