TAPAS

CRAB, MANGO AND AVOCADO STACK*
lump crab, remoulade, mango and avocado with crispy sesame wontons - 6.49

PICK UP STICKS
vegetable sticks served with sweet garlic and avocado ranch sauce - 2.99

SPICY TUNA NACHOS*
sushi grade tuna seared rare on sesame won tons with wasabi cream, sliced avocado and sweet chile sauce - 5.99

CHICKEN CHORIZO QUESADILLA
wood fired chicken and spicy chorizo grilled crisp in a flour tortilla with pico de gallo, sour cream and tequila lime glaze - 4.99

CRISPY CALAMARI*
calamari with our classic dipping sauce - 6.99

BLACK IRONED TUNA*
sushi grade tuna seared rare and with wasabi creme and chile oil - 4.99

POP POP SHRIMP*
shrimp fried and tossed in Thunder Bay's own spicy sauce - 6.99
or try beer battered shrimp with horseradish cocktail sauce - 5.99

TANGLED STRINGS
thin Cajun style onion strings with ranch dressing - 4.49

MATCH STICKS*
shrimp, wrapped in tortilla and served with tequila creme and sweet chili sauce - 6.49

WINGS
6 wings served with celery, carrot sticks and choice of ranch or blue cheese dressing - 6.99

OLD BAY SHRIMP COCKTAIL*
shrimp Old Bay style served on ice with fresh horseradish cocktail sauce - 6.49

MUSSELS*
mussels from Prince Edwards Island in a smoky tomato vinaigrette served with crusty bread -5.99

CORN BREAD CRAB CAKE
crab cake with sweet mango salsa and remoulade - 5.99

OUR FAMOUS SEAFOOD FONDUE*
shrimp and crawfish in a rich sherried mushroom Mornay sauce served with crusty bread - 10.49

SHRIMP TOSTADA*
shrimp, chipotle cream, corn, pico de gallo, with Mozzarella and feta cheese - 5.99

CHICKEN CHORIZO TACO
wood fired chicken, chorizo, cilantro, and southwest slaw in a tortilla. served with pico de gallo - 2.49

CAJUN FISH TACO*
crispy fish in a corn tortilla topped with southwest slaw and fresh cilantro. drizzled with remoulade sauce and served with pico de gallo - 3.49

CRISPY GOAT CHEESE
pecan crusted goat cheese, with honey balsamic glaze - 5.49

HOMEMADE EGG ROLLS
shrimp and vegetable egg rolls with sweet chili sauce - 5.99

GUACAMOLE AND CHIPS
chunky avocado with tomatoes, cilantro and onions with homemade corn tortilla chips - 5.99

QUESA FUNDIDO
creamy black bean, chorizo and cheese dip - 6.49

CRAB CAKE SLIDERS
two lump crab cakes with remoulade sauce, lettuce and tomato - 5.99

BEEF SLIDERS*
two angus beef sliders with bacon, Cheddar, lettuce and tomato - 5.99

BLACK AND BLUE BISON SLIDERS*
two bison sliders with cracked black pepper and Maytag blue cheese - 6.99

BLUE DEVILS ON HORSEBACK
Maytag blue cheese stuffed Medjool dates wrapped in bacon - 5.99

RED DEVILS ON HORSEBACK
chorizo stuffed Medjool dates wrapped in bacon - 4.99

SMOKED SALMON CROSTINI*
smoked salmon lox and wasabi cream, garnished with radish and green onion - 5.49

TUNA CROSTINI*
sushi grade Ahi tuna and wasabi cream garnished with radish and green onion - 5.49

STEAK SKEWERS*
steak marinated and glazed in bourbon barbeque sauce - 3.99

CAPRESE MARTINI
fresh Mozzarella and grape tomatoes tossed with fresh basil, olive oil and balsamic vinegar served with crusty bread - 3.99

CRAB STUFFED SHRIMP*
large shrimp stuffed with our crab cake stuffing with remoulade sauce - 3.99

SHRIMP SCAMPI*
three jumbo shrimp baked in rich garlic Parmesan butter - 3.49

COCONUT SHRIMP*
shrimp Caribbean style with real coconut with a cool mango salsa - 5.99

SCALLOPS SCAMPI*
two sea scallops baked with Parmesan garlic butter - 3.99

SEAFOOD SCAMPI PLATE*
shrimp and scallop combination with fresh balsamic greens - 7.99

MACARONI & CHEESE
gourmet cheese, bowtie pasta and crispy prosciutto - 4.99

CRAWFISH RANGOON*
crawfish, cream cheese and mild Cajun spiced filling. served with a sweet n spicy mustard sauce and wasabi crème - 5.49

FLATBREADS

SOUTHWESTERN CHICKEN
grilled chicken, cilantro, barbeque sauce, red onion, Mozzarella - 6.99

KALAMATA OLIVE AND FETA
with fresh basil and roasted red onion - 6.99

HOT TOMATO
Roma tomatoes, fresh basil, garlic, Mozzarella and Asiago - 6.99

PEPPERONI
pepperoni, smoky tomato sauce, Mozzarella and Asiago - 6.99

CHICKEN PESTO
grilled chicken, pesto, yellow squash, zucchini, red onion, mushrooms, red pepper, Mozzarella and Asiago - 6.99

SALADS

TRY OUR SALAD BAR - 9.99 OR ADD TO ANY ENTRÉE - 3.99

EDAMAME CHICKEN SALAD
grilled chicken, edamame, peanuts, avocado, peanut sauce, Napa cabbage and Romaine with sesame ginger dressing and a crispy wonton - 10.49

GINGER SESAME AHI SALAD*
thin sliced seared tuna, fresh greens, homemade sesame ginger dressing topped with shredded carrots and radishes with a crispy wonton - 11.99

WARM GOAT CHEESE SALAD
pecan crusted goat cheese with shredded green apple and carrots on a bed of mixed greens with a sprinkling of Maytag blue cheese. served with balsamic vinaigrette -11.49

SOUTHWEST SALAD
smoked chicken in a crispy tomato basil shell filled with fresh greens and topped with black beans, corn relish, tomato, Cheddar cheese, chorizo, diced egg and pico de gallo. served with avocado ranch dressing on the side - 10.99

PEPPER SEARED SALMON SALAD*
fresh Atlantic salmon atop balsamic greens with Parmesan crostini, goat cheese, red onion and tomato - 13.49

STEAK SALAD*
spiced 6 oz top sirloin on fresh greens tossed with Maytag blue cheese, tomatoes, crisp bacon and sweet mustard vinaigrette, topped with red onion - 13.49

CAESAR YOUR WAY*
crisp Romaine tossed with garlic croutons, Asiago cheese with traditional Caesar dressing - 8.99 with grilled chicken breast - 10.99 with shrimp - 12.99 with salmon - 13.49

CHOP CHOP SALAD
grilled chicken, iceberg lettuce with homemade Italian dressing, bacon, Maytag blue cheese, tomato, scallions, avocado and red onion - 11.49

* Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Our steaks are premium, USDA Choice hand selected and aged 21 days.

All steaks accompanied with your choice of today's fresh vegetable, potato or Chieftain® wild rice.

LOAD YOUR POTATO FOR 1.99

STEAK TOPPERS

Grilled Onions - 99¢
Sauteed Mushrooms - 1.99
Parmesan Butter Crust - 1.99
Alaskan Style - 3.99
Smothered - 3.99
Pan Blackened - n/c

RARE
Red, cool center

MEDIUM RARE
Red, warm center

MEDIUM
Pink center

MEDIUM-WELL
Slightly pink center

WELL
Cooked throughout

ALA CARTE SIDES

Loaded Baked Potato - 3.99
Loaded Mashed Potato - 3.99
Loaded Mashed Sweet Potato - 3.99
Grilled Vegetable - 2.99
Macaroni & Cheese - 4.99

OFF THE GRILL & OTHER KITCHEN PLACES

each entree includes your choice of tossed or Caesar salad.

DRUNKEN STEAK*
top sirloin marinated in Samuel Adams® beer, garlic and fresh herbs, with garlic cream sauce
6 oz -15.49 • 9 oz - 17.99

BEEF TENDERLOIN FILET*
7 oz charbroiled filet - 24.99

TOP SIRLOIN*
top sirloin, the choice center cut - 6 oz - 13.99 • 9 oz - 16.99

NEW YORK STRIP*
11 oz strip cut from the center of the loin - 24.99

RIBEYE*
10 oz Delmonico style - 21.99

TOP SIRLOIN & SHRIMP*
top sirloin steak and your choice of coconut, beer breaded shrimp or shrimp scampi - 18.99

SLOW ROASTED PRIME RIB*
Prime rib roasted for eight hours in a special oven to seal in the juices.
8 oz - 18.99 • 12 oz - 21.99 • 16 oz - 24.99

OUR BLACK AND BLUE FILET*
two filet medallions peppercorn seared and simmered in a blue cheese demi glaze and topped with Maytag blue cheese crumbles - 26.99

DRUNKEN SIRLOIN TIPS*
grilled sirloin tips, onions, mushrooms and drunken sauce, topped with Provolone cheese and baked. served with mashed potatoes - 13.99

SIGNATURE CHICKEN TCHOUPITOULAS
chicken breast Cajun spiced and grilled over Cajun potatoes, ham and green onions, with a mild tarragon Bearnaise sauce, fresh steamed broccoli and corn bread - 12.99

CHICKEN JAMBALAYA
grilled chicken breast, mild sausage with tomatoes, green peppers, onions and spices in a hearty rice blend. served with corn bread -13.49

VEGETABLE LINGUINE
a variety of fresh vegetables sauteed in olive oil, garlic, lemon and white wine with linguine and Asiago cheese. served with crusty bread - 11.49

CHICKEN LINGUINE
grilled chicken breast and fresh vegetables sauteed in olive oil, garlic, lemon and white wine tossed with linguine and Asiago cheese. served with crusty bread - 12.99

CHICKEN ALFREDO
grilled chicken breast simmered in our homemade Alfredo sauce and tossed with linguine. served with crusty bread -12.99

CHIPOTLE CHICKEN
chicken, bacon and bow tie pasta, with southwestern vegetables in a light chipotle cream sauce - 13.99

WOOD FIRED

WOOD FIRED CHICKEN*
wood fired chicken with Yukon Gold mashed potatoes - 12.99

BABY BACK RIBS*
baby back ribs with tangy barbeque sauce. with French fries.
full rack - 22.99 • half rack - 16.99

HARVEST PORK CHOP*
bone in chop hardwood smoked, topped with garden vegetable demi-glaze. with Yukon Gold mashed potatoes - 14.49

DIJON PORK CHOP*
bone in chop, hardwood smoked, apricot dijon sauce with Yukon Gold mashed potatoes -14.49

CHICKEN AND RIBS*
1/4 of a woodfired chicken and 1/3 of a rack of baby back ribs. served with French fries - 17.99

SANDWICHES

all sandwiches are served with choice of French fries, homemade chips or substitute fresh fruit for 99¢

BLACK ANGUS BURGER*
Angus steak, fresh ground and seasoned. served on grilled Brioche - 10.49

BIG BLACK ANGUS BURGER*
two Angus patties seasoned and charbroiled, with lettuce, tomato, pickles, Cheddar and Swiss cheese on grilled Brioche topped with tangled strings - 12.99

BISON BURGER*
bison burger from the Dark Hallow Bison Company seasoned and served on grilled Brioche - 10.99

GRILLED CHICKEN SANDWICH*
breast of chicken, portabella mushrooms, Swiss cheese and bacon on grilled Brioche - 9.99

*Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SEAFOOD

each entree includes your choice of tossed or Caesar salad.

FRESH ATLANTIC SALMON*
salmon fillet, seasoned and charbroiled topped with Chardonnay dill sauce with Chieftain® wild rice blend and steamed broccoli - 16.99

FRESH CEDAR PLANKED SALMON*
Atlantic salmon seasoned with mild barbeque spice, brushed with our special glaze and baked on a real cedar plank for extraordinary flavor. served with Chieftain® wild rice blend and steamed broccoli - 17.99

SUNBURNED AHI TUNA*
tuna pan blackened and served with pico de gallo, tequila creme and jambalaya rice - 16.49

SIGNATURE SEAFOOD JAMBALAYA*
large shrimp, mild sausage, tomatoes, green peppers, onions and spices in a hearty rice blend - 15.49

KILLER BOUILLABAISSE*
(boo-ya-base) don't be scared off by the name! its just French for fishermen's stew. big shrimp, scallops, clams, whitefish, mussels and vegetables all stewed together with the flavor of the French Quarter - 16.99

SHRIMP - THREE WAYS*
a combination of coconut, breaded and shrimp scampi. served with steamed broccoli - 18.49

WALLEYE*
your choice of blackened, pan seared or deep fried. Served with red potatoes and steamed broccoli - 20.99

PECAN CRUSTED WALLEYE*
Walleye topped with a pecan crust and cinnamon butter sauce. with Chieftain® wild rice blend and broccoli - 20.99

SHRIMP ALFREDO*
large shrimp simmered in homemade Alfredo sauce and tossed with linguine. served with crusty bread - 14.49

SHRIMP LINGUINE*
shrimp and fresh vegetables sauteed in olive oil, garlic, lemon and white wine tossed with linguine and Asiago cheese. served with crusty bread - 14.49

SMOKED TUNA OSCAR*
marinated yellowfin tuna steak, grilled asparagus, topped with lump crab meat and our smoky tomato vinaigrette - 17.49

OOLONG HALIBUT*
halibut marinated and baked served atop sauteed baby corn and spinach, served with Asian vegetables. you'll say Oooolong! - 23.99

THAI SESAME MAHI MAHI*
mahi mahi spiced with sesame and chili, steamed and served over stir fry vegetables - 17.49

FISH FRY FRIDAYS*
a Wisconsin favorite (Friday only) - 10.99

ask about our fresh fish features. we may or may not have some depending on the current availability and quality of fresh water and sea fish. our chefs make the call, but honestly they love creating new features.

SOUPS

made from scratch • cup - 3.99 or bowl - 4.99

AVAILABLE EVERYDAY
French Onion • Baked Potato • Chicken Tortilla

WE CATER

Thunder Bay caters from relatively simple functions to the very elegant. let our chefs strut their stuff to make your event memorable.

BANQUETS

we love hosting your special event. let's plan something together soon.

PRIVATE DINING

Thunder Bay offers private dining areas, from curtained areas to completely private rooms. to ensure availability please reserve ahead.

* Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.