

Friday Seafood Features

(Only Available on Friday)



CRAB DIP

Tender crab blended with a creamy combination of select cheeses, red onion, garlic and a touch of lemon. Served with our fresh baked Focaccia points. 9.99



SALMON WRAP

Salmon grilled to perfection then rolled into a savory flatbread accompanied by freshly shredded lettuce, tomatoes, cilantro, spicy sherry chipotle mayo and finished off with Grazies own black bean and corn salsa. Served with fresh roasted carrots, squash and zucchini. 12.49



COD

A Grazies Fish Fry favorite. Tender filets of cod, perfectly battered in our own home-made beer batter. Served with cole slaw and your choice of a side.

2 piece 9.99 3 piece 10.99 3 piece baked 11.99



LAKE PERCH

Hand breaded lake perch comes to life with Grazies signature seasoned breading. Every delicious piece is prepared to order. Coleslaw and your choice of one of our signature sides finish the entrée. 15.99

The following entrées served with your choice of soup or house salad.



SPICY GARLIC SHRIMP

We've taken our most popular pasta dish and recreated it for the seafood lover in you. Shrimp marinated in olive oil, garlic, basil and parmesan cheese, sautéed to perfection, and accompanied by our own Grazies spicy garlic and mushroom risotto. 18.99

SUGGESTED WINE: CHARDONNAY



GRILLED NORWEGIAN SALMON

Grilled with our own sweet and spicy Jack Daniels Whiskey glaze. A great twist on an old favorite. Served with your choice of French fries, fresh roasted baby red potatoes, broccoli, fresh roasted carrots, squash and zucchini, or sweet potato fries 1.50 extra. 19.99

SUGGESTED WINE: MOSCATO



SEARED BLACKENED TUNA

Ahi Tuna caught in the wild, seared medium rare with blackening spices and caramelized soy, served atop a bed of bleu cheese walnut risotto.

No potato choice. 23.99

SUGGESTED WINE: CHARDONNAY



SHRIMP RAVIOLI

Large ravioli stuffed with shrimp and roasted garlic, then tossed in a creamy sauce with garlic, shrimp, roma tomatoes, spinach, and melted mozzarella cheese to make it even creamier, then we finish it up in the oven. 16.99

SUGGESTED WINE: RED BLEND



CABIN WALLEYE

Lightly breaded and delectably seasoned walleye, pan-fried to perfection. 18.99

Broiled walleye also available. 18.99

SUGGESTED WINE: CHARDONNAY



Grazies

Italian Grill

