



Three Coins Restaurant

Open Tuesday-Saturday | Closed Sunday and Monday | 5 pm – 9 pm | holidayacres.com

Starters

CRAB CAKES Pan seared and served with Napa cabbage and chefs choice aioli 11.95

PHEASANT NAPOLEON Layered fried wontons, boursin cheese and wild mushrooms in a pheasant reduction sauce 10.95

PORTOBELLO FINGERS** Tempura fried with a chipotle remoulade 8.95

DUCK SPRING ROLLS Hand rolled braised duck and Napa cabbage with a sweet chili sauce 8.95

BACON WRAPPED SHRIMP Grilled and served with a lime horseradish aioli 11.95

WILD MUSHROOM & BRIE TART** Savory wild mushroom blend in a puff pastry topped with brie cheese and a brandy cream sauce 8.95

CALAMARI STRIPS Fried and served with a basil vinaigrette 6.95

FIRECRACKER SHRIMP Sautéed in a spicy tomato butter sauce and served with toast points 10.95

BEEF CARPACCIO Sliced rare tenderloin with tomatoes, fresh mozzarella and balsamic reduction 11.95

Steak & Ribs

Add Sautéed Mushrooms \$2.95

FILET MIGNON 8oz choice Tenderloin wrapped in bacon. Served with roasted garlic smashed potatoes 29.95

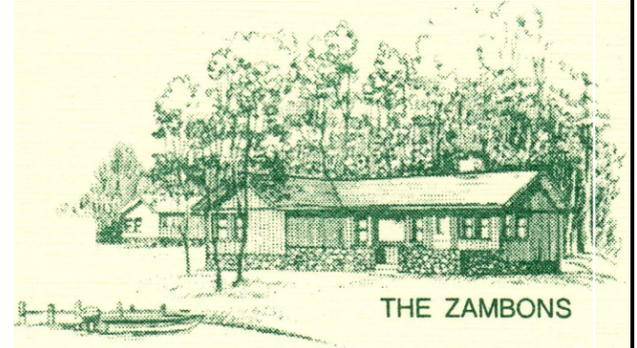
PISTACHIO ENCRUSTED PORK Pork tenderloin, pistachio encrusted with a roasted red pepper sauce. Served with tempura fried rosemary potatoes 20.95

GRILLED ELK Locally raised elk. Grilled to medium rare. Served with sun-dried tomato risotto 22.95

NEW YORK STRIP 12oz topped with caramelized bleu cheese, wild mushroom blend and haystack onions. With tempura fried rosemary potatoes 24.95

MOULARD DUCK Duck confit and grilled moulard duck breast with a plum sauce reduction. Served with roasted garlic smashed potatoes 25.95

BBQ RIBS Succulent baby back pork ribs, slow roasted then basted in a tangy BBQ sauce. Full Rack 22.95 Half Rack 15.95



Entrée Salads

SALMON SALAD 6 oz salmon filet atop mixed greens with cucumbers, tomatoes, pickled red onions, and a basil vinaigrette 16.95

STEAK SALAD New York Strip Steak with haystack onions, tomatoes, and roasted garlic cloves. Served with a caramelized onion balsamic dressing 15.95

THAI PEANUT CHICKEN SALAD Napa cabbage & romaine mix with chicken and topped with crispy fried rice noodles. Tossed with a Thai peanut dressing 16.95

CHICKEN SPINACH SALAD Grilled chicken breast with pickled red onions, feta cheese, sunflower seeds and door county cherries with a cranberry vinaigrette. Garnished with a Parmesan crisp 15.95

CAPRESE SALAD** Field greens with tomatoes, fresh mozzarella cheese, fresh basil, and a balsamic reduction 12.95

Add Chicken 16.95



Dinners include: Warm bread, choice of house salad or our home-made soup. Substitute Baked French Onion for \$2.95

Choice of potato, vegetable, or rice for entrees without a designated side.

Fish & Seafood

WALLEYE PIKE The Northwoods favorite fish. Pan-fried, deep-fried, or broiled. Served with choice of side 20.95

SEAFOOD RISOTTO Lemon risotto with lobster, jumbo shrimp, scallops, capers, and sweet bell peppers 32.95

FRESH SALMON With crispy fried spinach and a brown butter sauce. Served with wild mushroom risotto 22.95

BLACKENED SALMON Topped with creole shrimp and served over rice. With cornbread and honey butter 24.95

FRESH SCALLOPS Seared with a lemon caper sauce and accompanied by an artichoke heart & asparagus sauté. Served over wild mushroom stuffed ravioli 22.95

JUMBO SHRIMP Broiled or Deep fried and served with your choice of side 20.95

HADDOCK TAPENADE North Atlantic Haddock baked with an olive, caper, and sun-dried tomato tapenade. Served over lemon risotto 18.95

COLD WATER LOBSTER Celebrate with the best, with drawn butter. Served with choice of side Two Tails 34.95 Three Tails 46.95

PETITE FILET & SEAFOOD 6 oz filet with:
Jumbo Shrimp 32.95 Cold Water Lobster Tail 36.95

Pasta & Poultry

CHICKEN PARMESAN Breaded, lightly fried chicken breast topped with marinara and mozzarella cheese. Served over fettuccini 16.95

PESTO PASTA** Penne tossed with our homemade creamy pesto sauce, broccoli, sun-dried tomatoes, and feta cheese 14.95 Add Chicken 18.95 Add Shrimp 20.95

CHICKEN WILD MUSHROOM RAVIOLI Smoked chicken breast atop wild mushroom stuffed ravioli with a prosciutto rosemary cream sauce 18.95

FETTUCCHINI ALFREDO** Homemade alfredo sauce, rich and creamy 14.95 Add Chicken 18.95 Add Shrimp 20.95

THREE CHEESE TORTELLINI** Tri-colored tortellini tossed with garlic, basil, artichoke hearts, and fresh vegetables 15.95

Homemade Signature

Desserts

TEXAS CHOCOLATE CAKE

CREME BRULEE A classic baked creamy custard

GRASSHOPPER PIE Piled high made with Creme de Menthe

FUDGE GANACHE LAVA CAKE Warm and gooey chocolate center

CALIFORNIA LEMON CREME PIE Cool creamy lemon with a ginger crust

HOLIDAY ACRES CHEESE CAKE Smooth and creamy. Add strawberries

TEXAS HOT FUDGE SUNDAE Our Texas cake with ice cream, hot fudge, whipped topping, and a cherry

WARM MAPLE SYRUP SUNDAE Wisconsin maple syrup-simply wonderful!

ICE CREAM SUNDAE With hot fudge or butterscotch

BEST ICE CREAM DRINKS IN THE NORTHWOODS Full selection of after-dinner liqueurs

Friday Night Fish Fry

Served 5 pm to 9 pm

October 18th, 2019 to Late Spring 2020

1/2# Cod Dinner \$14.95

AYCE Cod Dinner (Deep Fried or Baked) \$16.95

Lake Perch (Deep Fried or Broiled) \$16.95

All dinners include either a house salad with Red Wine Vinaigrette or a cup of New England Clam Chowder. Entrees served with your choice of Potato Pancakes or French fries, homemade dill bread and corn muffins and creamy coleslaw.

Holiday Acres

**Denotes vegetarian items

Note: eating raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk of foodborne illness.