

STEAKS AND POULTRY SPECIALTIES

ALL STEAK, POULTRY AND SEAFOOD SPECIALTIES COME WITH CHOICE OF SOUP OR SALAD, ROASTED VEGETABLES, MANDERFIELDS FRESH BREAD AND CHOICE OF POTATO (UNLESS INCLUDED) - SPATS FRIES, BAKED POTATO, STEAMED BROCCOLI, CRINKLE CUT FRIES, 6 GRAIN HOUSE BLEND OR GARLIC MASHED POTATO

RIBEYE* – 28.99

16 OZ CHOICE MARBLED AND TENDER RIBEYE TOPPED WITH A DEMI-GLACE AND A THICK CUT ONION RING

CRAB TENDERLOIN* – 23.99

7 OZ GRILLED TENDERLOIN TOPPED WITH REAL CRAB AND FRESH GARLIC IN A LOBSTER CREAM SAUCE OVER GARLIC MASHED POTATO

CAJUN PASTA – 19.99

CHICKEN AND ANDOUILLE SAUSAGE, FRESH TOMATO, MUSHROOM, ONION AND GARLIC IN A CAJUN CREAM SAUCE OVER CAVATAPPI NOODLES

TENDERLOIN* – 17.99

7 OZ DRY-AGED AND BARREL CUT TOPPED WITH A THICK CUT ONION RING

CHICKEN POMODORO – 16.99

FRESH TOMATO, GARLIC, BASIL, FRESH MOZZARELLA, PARMESAN CHEESE TOPPED WITH A BALSAMIC GLAZE SERVED OVER OUR 6 GRAIN HOUSE BLEND

PHEASANT – 21.99

PHEASANT CONFIT, WILD MUSHROOM AND ONION IN A DEMI CREAM SAUCE OVER CAVATAPPI NOODLES

SPATS SEAFOOD SPECIALTIES

PERCH – 17.99

DELICIOUS LIGHTLY BREADED, GREAT LAKES PERCH SERVED WITH TARTAR SAUCE. DOUBLE ORDER \$26.99

BROILED HADDOCK – 16.99

LIGHTLY SEASONED WITH DRAWN BUTTER AND LEMON

ROSEMARY SALMON* – 17.99

BROILED WITH ROSEMARY GARLIC SEASONING AND A SIDE OF CUCUMBER GARLIC AIOLI

BOURBON ST. SHRIMP – 19.99

SHRIMP SAUTÉED WITH GARLIC, ONION AND FRESH MUSHROOMS IN A CAJUN CREAM SAUCE SERVED OVER 6 GRAIN HOUSE RICE

BLACKENED SALMON* – 18.99

TOPPED WITH FRESH TOMATO, GARLIC, BASIL AND BALSAMIC GLAZE OVER OUR 6 GRAIN HOUSE BLEND

COCONUT SHRIMP – 16.99

COCONUT BREADED WITH SWEET CHILI SAUCE

SPATS DINNER SALADS

COCONUT SHRIMP SALAD – 14.99

COCONUT SHRIMP, CANDIED WALNUTS, BLEU CHEESE AND FRESH VEGGIES SERVED OVER MIXED GREENS

TENDERLOIN SALAD* – 16.99

SLICED TENDERLOIN, CRUMBLED BLEU CHEESE, SAUTÉED MUSHROOMS AND FRESH VEGGIES OVER MIXED GREENS

WINTER GRAIN BOWL – 13.99

7 GRAINS, MIXED GREENS, WALNUTS, BEETS, ROASTED BRUSSELS SPROUTS AND BLUE CHEESE TOPPED WITH BLACK GARLIC AIOLI. ADD PROTEIN: SALMON \$9 TUNA \$9 OR CHICKEN \$5

SALMON SALAD* – 15.99

SALMON FILLET WITH ROSEMARY GARLIC SEASONING, FRESH VEGGIES ON A BED OF MIXED GREENS, SERVED WITH A SIDE OF CREAMY CUCUMBER GARLIC AIOLI