

Stackner Cabaret Dinner Menu

STARTERS

Spinach and Artichoke Dip

Homemade, with toasted rosemary bread rounds. 9.25

White Pizza

Handmade dough from Wisconsin's Island Bakery (on Washington Island), layered with garlic puree and fontina cheese. Topped with a sprinkle of herbs and parmesan, and toasted with your choice of

Spinach and Red Pepper or

Turkey Sausage and Portabella Mushroom. 10.75

Warm Duck Salad

A smaller version of our entrée salad: Duck breast braised in sherry, and served sliced on a bed of arugula and frisée. With candied walnuts, shredded parmesan, grape tomatoes and a side of fat-free raspberry vinaigrette. 8.50 (Entrée Size 14.50)

Onion Rings

Homemade, haystack style. 5.95

Sweet Potato Fries

An irresistible treat! Sprinkled with cinnamon, with your choice of marshmallow or barbeque dipping sauce. 4.50

Chicken Dippers

Tender all white meat. Choose skewered and grilled or breaded and deep-fried 8.50

ENTREES

Served with a freshly baked roll and butter.

New York Strip

10 oz, grilled to your liking, topped with red wine shallot reduction. With ruby fingerling potatoes and fresh sautéed vegetables. 20.95

Cajun Catfish

Boneless catfish fillet, dusted in cornmeal and Cajun seasonings and baked until golden brown. With jasmine rice blend, fresh sautéed vegetables and homemade tartar sauce. 19.95

Scallop Sauté

Five scallops dusted with flour and sautéed to perfection in white wine and garlic butter. Served with jasmine rice blend and fresh sautéed vegetables. A Stackner favorite! 18.95

Seafood Pasta

We sauté bite-sized pieces of our chef's seafood or fish selection of the day in a light cream sauce with red peppers, capers and herbs, and serve over spinach fettuccine. 15.25

Greek Lemon Chicken

A tender grilled boneless chicken breast, topped with our homemade glaze of white wine, lemon and oregano. With jasmine rice blend and fresh sautéed vegetables. 16.25

Vegetarian Teriyaki Stirfry

Fresh broccoli, peas, cauliflower, carrots and mushrooms, sautéed in sesame oil and served atop our jasmine rice blend, with a sprinkle of sesame seeds. 15.25

SOUP AND SALADS

Served with a freshly baked roll and butter.

Soup of the Day

Homemade and delicious.

Cup 3.50 Bowl with freshly baked roll. 4.50

Mixed Greens Salad

Mixed greens, with cucumber, red and yellow bell peppers, carrots, and mushrooms. Topped with homemade garlic croutons and your choice of dressing on the side.

Side Salad 4.95 Full 8.75

Caesar Salad

Crisp romaine lettuce tossed with shredded parmesan cheese and homemade croutons, with a side of creamy Caesar dressing.

Side Salad 3.50 Full 6.50 Add chicken 2.50

Cobb Salad

A classic: Oven-roasted turkey, avocado, bacon, crumbled bleu cheese, hard boiled eggs and tomatoes, all atop a bed of romaine and frisée. With a side of Dijon vinaigrette. 14.50

Warm Duck Salad

Duck breast braised in sherry, sliced, and served warm on a bed of arugula and frisée. With candied walnuts, shredded parmesan, grape tomatoes and a side of fat-free raspberry vinaigrette. 14.50 (Half portion 8.50)

Cashew Chicken Salad

Grilled strips of chicken breast served warm on a bed of greens. With tomatoes, red pepper, hard boiled eggs, Havarti dill cheese and cashews. Your choice of dressing on the side. 13.95

SANDWICHES

Served on our challah burger bun with green leaf lettuce, tomato, pickle and your choice of french fries, sweet potato fries, fresh fruit, sautéed vegetables or a side salad.

Hamburger*

1/3 pound, 100% Angus beef, grilled to your liking. 11.25

Chicken Breast Sandwich

Boneless and tender, grilled. 12.50

Or try it Stackner Style with provolone, roasted sweet red peppers and fresh avocado. 14.25

Grilled Portabella Sandwich

Topped with roasted sweet red peppers and your choice of cheese. Served with a side of chipotle mayonnaise. 10.95

Veggie Burger

Choose your flavor: Spicy Black Bean with provolone, sweet red peppers, cucumbers and a side of ranch dressing, or Garden Burger™ Original with provolone, sweet red peppers, mushrooms and a side of chipotle mayonnaise. 10.95