

*Gutheries*  
Restaurant & Bar

# Appetizers

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## *Cajun Scallops*

Jumbo sea scallops lightly dusted with cajun seasonings, blackened and served with cajun mayonnaise. \$6.25

## *Peel and Eat Shrimp*

Buy 'em by the quarter pound, peel, then dip in zesty cocktail sauce. \$5.25

## *Escargot*

Imported french snails seasoned with garlic butter in giant mushroom caps. \$5.95

## *Fettucine with Lobster*

Sauteed cold water lobster tossed with imported pasta, butter, parmesan cheese, garlic and sweet cream. \$5.95

## *Stuffed Mushrooms*

Jumbo mushroom caps filled with our spicy crabmeat mixture. Hollandaise sauce. \$4.75

# Salads

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## *Chicken Almond Salad*

Chicken breast chunks, slivered almonds, mayonnaise, celery and chopped egg in a pineapple shell, served with fresh fruit. \$7.95

## *Caesar Salad*

Traditional preparation . . . olive oil, wine vinegar, garlic, anchovies, coddled egg, homemade croutons, fresh ground pepper, parmesan cheese and crisp romaine lettuce.

*With Soup* \$7.95

*With Your Meal* \$3.75

## *Baked Brie*

Soft, double cream brie baked with butter and almonds. Served with crusty french bread and fresh fruit. \$5.35

## *Fried Havarti*

Strips of havarti cheese with seasoned breading, deep-fried and served with sauce for dipping. \$3.95

## *Jack Daniels Cheese*

A blend of tangy cheeses and aged Jack Daniels whiskey. Served with gourmet crackers. \$3.95

## *Texas Style Chicken*

Skewered chunks of chicken breast grilled and dipped in Gutheries own barbecue sauce. \$3.95

## *Munchskins*

Baked potato skins seasoned and deep-fried. Topped with three cheeses, crumbled bacon, scallions and served with Gutheries dressing. \$4.65

## *Soup and Salad*

Enjoy unlimited homemade soup from our soup bar, served with our own house salad. \$6.45

With Your Meal . . .

**The Soup Bar**

"Our House Specialty" Choose from three homemade soups and fresh toppings  
or  
our house salad of selected greens & vegetables, choice of dressing  
or  
Gutheries potato or cooked fresh vegetables  
and  
a basket of fresh baked bread.

# Beef

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**Medallions with Lobster**

Medallions of tenderloin topped with lobster meat. Choron sauce. **\$17.95**

**New York Strip**

Flavorful, choice aged beef, closely trimmed and char-broiled to order. Topped with sauteed mushrooms. **\$15.45**

**Prime Rib**

Generous slice of slow roasted, aged Iowa beef. Served au jus. Regular cut. **\$12.95**

**Top Sirloin**

Choice cut of aged sirloin, broiled to order. **\$10.95**

**Twin Filets Wrapped in Bacon**

The tenderest of beef, broiled to order. **\$15.85**

**Beef Stroganoff**

Sauteed strips of tenderloin blended with mushrooms, onions, natural au jus, sour cream, burgundy wine and spices. Served over fresh cooked noodles. **\$13.95**

# Seafood

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**Canadian Walleye**

Fresh northern walleye lightly breaded and pan-fried in seasoned butter. **\$13.95**

**Shrimp Scampi**

Extra large white gulf shrimp, sauteed in seasoned garlic butter. Served over rice pilaf. **\$15.95**

**Lake Perch**

Fresh lake perch fillets lightly breaded and seasoned. Deep-fried until golden brown. Homestyle tartar sauce. **\$11.85**

**Cold Water Rock Lobster**

The best lobster we can buy. One large tail steamed, served with drawn butter. **\$19.95**

**Turbans of Sole**

Fresh sole fillets wrapped around sherried crabmeat and swiss cheese stuffing. Hollandaise sauce. **\$10.95**

**Blackened Red Snapper**

Boneless fillet dusted in cajun spices and blackened in a cast iron skillet. "Caution . . . authentic and hot!" **\$13.65**

**Deep-Fried Shrimp**

Jumbo butterflied shrimp, hand-breaded, deep-fried and served with homemade cocktail sauce. **\$10.95**

**Catalan Scallops**

Fresh sea scallops sauteed with fresh garlic, tomatoes, peppers and parsley. Deglazed with wine and served in a puffed pastry shell. **\$13.95**

# Favorites

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**Veal Interlochen**

Medallions of veal tenderloin lightly floured, sauteed with shallots, garlic and morel mushrooms. Deglazed with rich stock and finished with sweet cream. Served over fettucine. **\$15.75**

**Chicken Martinique**

Two boneless chicken breasts char-broiled, served on rice pilaf with an orange champagne sauce. **\$10.95**

**Chicken Divan**

Boneless chicken breast baked with fresh broccoli, duchess potatoes, havarti cheese and mushroom herb sauce. **\$10.25**

**Michigan Duck**

Boned leg stuffed with swiss cheese, dijon mustard and seasoned bread crumbs, roasted crisp and served over rice pilaf. Boneless breast marinated with tart cherry juice, olive oil and port wine. Grilled and served with cherry and port wine flavored stock. **\$15.45**

**Baby Back Ribs**

Premium Henry House baby back ribs braised in fresh orange juice and beer. Dipped in our own sauce and broiled. **\$13.95**

**Lamb Chops**

Four choice double-thick rib chops, pressed with garlic and herbs, grilled and served with homemade minted chutney. **\$18.95**

**Cajun Medley**

Grilled cajun sausage combined with blackened breast of chicken and two jumbo shrimp. Served with cajun dirty rice. A true cajun favorite. **\$14.95**

**Apple Smoked Pork Loin**

Center cut boneless loin chops, grilled and served with a fresh ginger and apple cider sauce. **\$11.75**

**Fettucine A 'La Gutheries**

Choose from chicken tenderloins, cold water lobster or gulf shrimp. Stir-fried with imported pasta, sweet butter, parmesan cheese, fresh cream, chopped spinach and garlic.

**Chicken \$10.65**

**Shrimp \$13.95**

**Lobster \$15.95**