

# *Sky Club*

Steaks & Seafood

skyclubdining.com

## **“Heavenly Food Served by “Angels”**

**In 1951 the Sky Club became the home of the FIRST ever salad bar...**

### **Three generations of fine dining**

In 1940, a new business ventured its way in to the small town of Plover, WI. Boasting its lunch specials consisting of homemade sandwiches and oven - baked chicken, it attracted many hungry tourists who also had the opportunity to spend the evening at the business camping facilities offered at no expense. A gas and oil service station was included for those who may have been on their way to a more distant location. Marion Nall started this unique combination of services set among stately oaks offering a quiet country setting. The original building not only housed a bar and a restaurant, but also served as a home to the operators. It didn't take long for this wayside to become an identifiable spot for travelers heading through Plover and Stevens Point. Near the end of the war, the tourist season seemed to grow along with the restaurant, whose service was becoming more extensive, hence the term “supper club”. Post war booming the 40's and 50's came rather quickly. It was in those years changes were made to the wayside restaurant which helped identify the present Sky Club. In 1951 an innovative self-service, all – you – can – eat salad bar, believed to be the first ever was introduced. It became an identifying benchmark of the Sky Club. Around this time, the slogan, “Heavenly Food Served by Angels” was introduced, and is said to have been started by Tom Leach, a part – time owner/customer in the early 1940's. The restaurant's history of owners, in order is: Marion Nall, Louie Jacobs, John Rocco, Louie and Evelyn Schnittger and finally, in 1961, John Freund. Freund, from Neenah purchased the restaurant and operated it until 1965, but died suddenly. It was then his sons, Doug and Terrol who purchased the restaurant and took over where their father left off. In May of 1966, another son Dennis, fresh out of the Air Force, joined his brothers in the business. Age was their only asset, but in no time, the business was on its way to success. In 1969, Doug decided to pursue other interests, and left the Sky Club. In late November, the restaurant dealt with a severe setback from a fire forcing the business to close until June, 1970. Dennis and Terry responded to the challenge and rebuilt the restaurant again. With the help of loyal customers, dedicated employees, and a few years time, an additional dining room was added in 1979. In order to do this, the owner's home located next to the business was moved. Additions were added in 1981 and in 1994. With tremendous pride, the Freund's are able to look back at the history of their business. Dennis Freund retired in the summer of 1999 and Terry Freund retired to his other restaurant “Headwaters” in Boulder Junction Wisconsin in the summer of 2007, passing the tradition down to his two son's Patrick and Eric. The Freund's continue the tradition of the Sky Club and want to thank our past and present patrons and employees, for helping us make the first years successful...

And we've only just begun....Once again.

Patrick & Eric Freund

## **Daily Features**

## Starters

*A Great Start to Your Evening*

**Stuffed Mushrooms \$10**

Crab, garlic, mushroom and spinach

**Chicken Livers \$9**

Our famous pan-fried chicken livers

**Escargot \$11**

Mushroom caps, garlic and butter

**Fresh Battered Cheese Curds \$6.50**

**Homemade Chicken Tenders \$6.50**

**Battered Mushrooms \$6.50**

French fried in our famous Point Amber beer batter

**Stuffed Shrimp \$12**

Crab, garlic, mushroom and spinach

**Shrimp Cocktail \$9**

Made fresh to order

**Dirkskis "Bill's" favorite \$5**

Deep fried potato skins & sour cream

**Baked Stuffed Jalapeños \$8**

**Chicken Wings \$6.50**

**Battered Onion Rings \$6.50**

**Fresh Broiled Sea Scallops \$15**

## From Old and New Proven Recipes

*All Dinners Include: Tomato Juice or Soup, Our World Famous Salad Bar, Homemade Bread, Wisconsin Baked Potato, McCain French Fries, Homemade Twice Baked  
Add ala cart Steamed vegetables \$4*

**Chicken Alfredo \$19**

Our homemade Alfredo sauce served over fettuccini served with garlic toast

**Sautéed Chicken Livers \$18**

Our famous chicken livers pan-fried fresh and plump. A Rembrandt  
Of the range, even better with bacon & onions

**Weiner Schnitzel \$18**

Veal breaded served with demi glace & pan-fried Spätzle & raspberry braised cabbage

**Baked Lasagna \$15**

Chef Fred's Italian recipe served with garlic toast

**Breast of Chicken \$15**

Served on a bed of brown & wild rice and chicken gravy

**BBQ Ribs**

Chef Fred's fall off the bone Mesquite smoked loin back pork ribs smothered in our own BBQ sauce  
Smoked in Sky Club's soon to be famous smokehouse

Half Pound \$17

Full Pound \$22

## **Steak Round Up**

*All Sky Club's Steaks Are Hand Cut U.S.D.A. Choice Quality*

*All Dinners Include: Tomato Juice or Soup, Our World Famous Salad Bar, Homemade Bread, Wisconsin Baked Potato, McCain French Fries, Homemade Twice Baked  
Add ala cart Steamed vegetables \$4*

### **New York Strip \$23**

This USDA Choice cut has a full-bodied texture that is slightly firmer than a Ribeye

### **Ribeye \$25**

An outstanding example of USDA Choice at its best. Well marbled for peak flavor, deliciously juicy

### **Filet Mignon \$29**

The tenderest cut of corn-fed Midwestern beef

### **Petite Filet \$24**

A smaller, but equally tender filet

### **Sirloin Steak \$18**

This USDA Choice cut is a smaller version of our NY strip steak

### **Ground Sirloin \$15**

Fresh ground sirloin grilled to order

### **Flaming Chateaubriand for Two \$45**

Large beef tenderloin for two served with steamed vegetables and flamed tableside

Fresh sautéed mushrooms with garlic \$4

Fresh sautéed onions \$3

Tom Katt \$6

Blackening spice \$3

Bleu cheese crumbles \$3

Sicilian garlic rub \$3

Fresh garlic, olive oil and our famous herbs

## **Combinations**

### **Shrimp & Red Lake Walleye \$22**

Walleye from the cool waters of Red Lake Minnesota & Jumbo gulf shrimp served broiled with drawn butter or French fried in our famous Point Amber beer batter

### **Chicken Breast and BBQ Ribs \$21**

Grilled chicken breast & Chef Fred's fall off the bone Mesquite smoked loin back pork ribs smothered in our own BBQ sauce, smoked in Sky Club's soon to be famous smokehouse

### **Tenderloin & Shrimp \$24**

Beef tenderloin grilled to order & Jumbo gulf shrimp served broiled with drawn butter or French fried in our famous Point Amber beer batter

### **Tenderloin & BBQ Ribs \$27**

Beef tenderloin grilled to order & Chef Fred's fall of the bone Mesquite smoked pork ribs smothered in our Own BBQ sauce, smoked in Sky Club's soon to be famous smokehouse

### **Tenderloin & Atlantic Scallops \$29**

Beef tenderloin grilled to order & Atlantic scallops off the coast of Massachusetts  
Broiled with garlic and served with drawn butter or  
French fried in our famous Point Amber beer batter

### **Tenderloin & Lobster \$34**

Beef tenderloin grilled to order & one cold water South African lobster tail  
The best lobster in the world

## Seafood

*Only the freshest and finest available*

*All Dinners Include: Tomato Juice or Soup, Our World Famous Salad Bar, Homemade Bread, Wisconsin Baked Potato, McCain French Fries, Homemade Twice Baked  
Add ala cart Steamed vegetables \$4*

### **Red Lake Walleye \$20**

From the cool waters of Red Lake Minnesota served Amandine, Key West (Lemon, Thyme and Basil),  
French fried in our famous Point Amber beer batter

### **Crab Stuffed Shrimp \$22**

Jumbo gulf shrimp stuffed with snow crab & Surimi, spinach, mushrooms and garlic dressing

### **Parmesan Grouper \$19**

Panko bread crumbs krusted with SarVecchio Parmesan cheese

### **Jumbo Gulf Shrimp \$19**

Jumbo gulf shrimp served broiled with drawn butter or  
French fried in our famous Point Amber beer batter

### **Seafood Platter \$31**

Over A pound of the best seafood available from our lakes and oceans  
Atlantic Haddock, Red Lake walleye, Fresh Atlantic scallops, Gulf shrimp and Cold water lobster tail  
Broiled or French fried in our famous Point Amber beer batter

### **Frog Legs \$19**

Our Kermit legs served broiled or  
French fried in our famous Point Amber beer batter

### **Fresh Atlantic Scallops \$26**

Fresh Atlantic scallops off the coast of Massachusetts broiled with garlic and served with drawn butter or  
French fried in our famous Point Amber beer batter

### **Atlantic Haddock \$17**

Our North Atlantic Haddock from the cool waters of Iceland served with Parmesan bread crumb topping or  
French fried in our famous Point Amber beer batter

### **Grouper Florentine \$22**

Grouper filet stuffed with snow crab & Surimi, spinach, mushrooms and garlic dressing

### **Alaskan King Crab \$43**

Red king crab from the deep waters of the Bering Sea, We split them so you don't have too

### **Fresh Atlantic Salmon \$20**

Fresh Norwegian salmon, served Amandine, Key West (Lemon, Thyme and Basil) or plain

### **South African Lobster**

Cold water 4oz South African lobster tails, the best lobster in the world served with drawn butter

Two tails \$34

Four tails \$59

## How to order your steak

**Rare** — the outside is grey-brown and the middle of the steak is red and slightly warm.

**Medium rare** — the steak will have a fully red, warm center.

**Medium** — the middle of the steak is hot and red with pink surrounding the center. The outside is grey-brown.

**Medium well** — the meat is light pink surrounding the center.

**Well** — the meat is cooked throughout and no pink

## **Friday Fish Affair**

*All Dinners Include: Homemade Bread, Baked Potato*

*All Dinners Include: Homemade Bread, Cole Slaw, Wisconsin*

*Baked Potato or McCain French Fries*

*Add ala cart Steamed vegetables \$4*

**Add Our World Famous Salad Bar for only \$3**

### **French Fried Haddock 10.50**

A Traditional Wisconsin fish fry French fried in our famous Point Amber beer batter

### **Baked Haddock \$13**

Mushroom cream, cheese sauce, bread crumbs or plain

### **Jumbo Gulf Shrimp \$14**

Jumbo gulf shrimp served broiled with drawn butter or  
French fried in our famous Point Amber beer batter

### **Freshwater Lake Perch \$15**

Lake Perch French fried in our famous Point Amber beer batter

### **Norwegian Salmon \$15**

Fresh farm raised Norwegian salmon, served Amandine, Key West (Lemon, Thyme and Basil) or plain

### **Fresh Atlantic Scallops \$18**

Atlantic scallops off the coast of Massachusetts broiled with garlic and served with drawn butter or  
French fried in our famous Point Amber beer batter

### **Red Lake Walleye \$15**

From the cool waters of Red Lake Minnesota served Amandine, Key West (Lemon, Thyme and Basil) or  
French fried in our famous Point Amber beer batter

### **New England Clam Chowder \$4**

Best chowder in Portage County

## **A la Carte**

### **Sky Club's World Famous Soup and Salad Bar \$9**

Endless trips to the first ever salad bar

### **Baked French Onion Soup \$4**

With Swiss cheese and crouton

### **Sirloin Burger \$8.50**

French fries or baked potato

### **French Dip \$11**

Shaved Prime Rib smothered with Swiss cheese and served with As Jus  
French fries or baked potato

### **Tenderloin Steak Sandwich \$11**

French fries or baked potato

## **Beverages**

### **Superior Coffee \$2**

Fresh ground and a bottomless cup

Milk Chocolate, Skim or 2% Small \$2.50 Large \$3

### **We feature Coca-Cola® \$2**

Coca-Cola, Diet Coke, Sprite, Diet Sprite,  
Mellow Yellow, Sour, Seltzer and Tonic sodas

### **Point Root Beer \$2.50**

*18% service charge added to parties of 8 or more*

# Fall Features

*All Dinners Include: Tomato Juice or Soup, Our World Famous Salad Bar, Homemade Bread, Wisconsin Baked Potato, McCain French Fries, Homemade Twice Baked  
Add ala cart Steamed vegetables \$4*

## Tuesday

### **Sirloin Steak & Shrimp \$18**

This USDA Choice cut is a delicious choice sirloin steak & three batter fried gulf shrimp

## Wednesday

### **Prime Rib \$15**

Simply the best prime rib you have ever had, an 8oz cut, larger cuts are available

## Thursday

### **New York Strip \$16**

This USDA Choice cut 8oz New York Strip has a full-bodied texture that is firmer than a Ribeye

## Friday

### **Parmesan Grouper \$16**

Krusted with SarVecchio Parmesan cheese

## Saturday

### **Prime Rib \$18**

Simply the best prime rib you have ever had, an 8oz cut, larger cuts are available

### **Chicken Sky Club \$18**

Sky Club's famous chicken breast stuffed with fresh garlic, cream cheese and wrapped in a puff pastry dough

## Sunday

### **South African Lobster \$21**

Cold water South African lobster tail, the best lobster in the world served with drawn butter

## **Desserts**

### **Ice Cream 2.50**

Vanilla or mint chocolate chip

### **Homemade Cheesecake 5.00**

Plain, turtle or cherry

### **Chocolate Confusion Cake 6.00**

A chocolate cake lover's dream with an Oreo® crust

### **Crème Bruleé 6.00**

Chef Michael's homemade custard served with a splash of vanilla Cognac

Ask about our banquet facilities.

We can accommodate any function from 10 to 600 people



When in Boulder Junction stop in and visit our father Terry  
At Headwaters Restaurant & Tavern on the Manitowish River

We Honor: Visa, Master Card, American Express and Discover card

Not Responsible for lost or stolen articles

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,  
Especially if you have certain medical conditions. These items may contain raw or undercooked ingredients

Prices subject to State sales tax November '11