



THE
Maiden Lake
SUPPER CLUB

Welcome

to the Maiden Lake Supper Club!

In 1978, Mike and Georgia Dinkelman took a gamble in life and moved to the great north to own a supper club. They left successful careers behind, but felt they could not pass up a dream of theirs. Through hard work and courageous moves they built quite a reputable business. In 2003, the torch was passed to their son MJ (Michael Jon), and daughter-in-law Trina. With that same dedication passed on, MJ and Trina have managed to continue the consistency and success of Maiden Lake. Only time will tell if the third generation of hard working Dinkelmans will continue on this journey. For now, just enjoy the experience that we offer and thank you for appreciating it!



Find us on Facebook or at
maidenlakesupperclub.com

Full Entrees Will Include: cheese and relish tray, soup or juice, salad, choice of potato, rice or vegetable.

Steak & Ribs

After long consideration, we have decided to upgrade our commercial grade steaks to USDA Choice or higher grade.

GF PORTERHOUSE*

The king of steaks. This one is 20-oz of USDA choice Certified Angus Beef. Market Price

GF TENDERLOIN*

Center cut tenderloin in your choice of

King Cut (9-oz) 45.99

Queen Cut (6-oz) 38.99

GF BARBECUE RIBS*

Meaty baby back ribs, slow roasted and smothered in Sweet Baby Rays barbecue sauce.

Full Rack 29.99 | Half Rack 26.99

GF RIBEYE*

A 13/14-oz cut of the steak lover's steak. USDA choice Certified Angus Beef and aged to perfection. 38.99

GF GORGONZOLA TENDERLOIN*

Center cut beef tenderloin topped with aged Italian blue cheese.

King Cut (9-oz) 47.99

Queen Cut (6-oz) 40.99

Add

sauteed mushrooms

\$4.00

Want a Little of Both?

Make it a gorgonzola tenderloin and top your steak with Italian blue cheese for an additional charge.

CENTER-CUT TENDERLOIN

King Cut 51.99

Queen Cut 44.99



MAKE YOUR OWN COMBO

Choose one of the following to complete your combo

SCALLOPS | WALLEYE | SHRIMP | RIBS

Or include a **LOBSTER TAIL** at Market Price.

Seafood

TOMATO CREAM SHRIMP

"The Sergio"

Signature hand-breaded shrimp in a tomato cream sauce on a bed of rice. 26.99

FROG LEGS

Lightly hand-breaded, served with drawn butter. Market Price

SHRIMP DE JONGHE

Sweet shrimp sauteed in garlic butter and topped with seasoned bread crumbs. 25.99

ATLANTIC COD

North Atlantic cod, mild and flaky. Choose from broiled, or hand-breaded. 25.99

Broiled option is *GF*

GF COLD WATER LOBSTER TAILS

These are the area's finest. 2 or 3 5-oz South African Tails. Market Price

SEAFOOD ALFREDO

Lobster, scallops, shrimp, and pasta, served in a rich and creamy alfredo sauce. 35.99

Gluten Free pasta add 2.00

MAIDEN LAKE COMBO

A terrific combination of walleye and scallops lightly hand breaded, or try this combo with broiled walleye and sauteed scallops. 31.99

ALASKAN SALMON

Baked Wild Alaskan sockeye salmon 27.99

Make this "Oscar style" by adding jumbo lump crab asparagus spears, and a hollandaise sauce over multi-grain pasta 36.99

Gluten Free pasta add 2.00

SEA SCALLOPS

Slowly sauteed to perfection, or we highly recommend you try them hand-breaded in our seasoned house breading. 32.99

Sautee option is *GF*

SEAFOOD SUPREME

A seafood lover's dream come true. Broiled lobster, sauteed scallops and shrimp de jonghe. 39.99

PERCH

Lightly breaded and deep fried. 29.99

SHRIMP

Your choice of lightly hand-breaded and deep fried, or baked stuffed.

Full Order (7) 24.99 | Half Order (4) 22.99

WALLEYE

A Maiden Lake favorite for decades.

Pin-boned and served either hand-breaded or broiled. Regular Portion 28.99 | Hearty Catch 32.99

Broiled option is *GF*

GF = Gluten Free

* = Steak/Meats may be cooked to order - Please be advised that consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Maiden Lake Favorites

Traditional and unique dishes that have become favorites at Maiden Lake

BOURBON BACON CHICKEN

Boneless chicken breast with bacon and onions, lacquered in a sweet bourbon sauce, topped with cheddar jack cheese and served over rice. 24.99

WILD MUSHROOM RAVIOLI

Tossed in a truffle, black garlic, parmesan sauce, complimented with fresh asparagus spears. 26.99

FETA BRUSCHETTA CHICKEN

Boneless chicken breast sauteed in olive oil with fresh bruschetta, garnished with feta cheese, and served over multi-grain pasta. 26.99

CHICKEN ALFREDO

Tender strips of chicken breast sauteed with pasta in an alfredo sauce. 24.99
Make it a little spicy 25.99

GF ROAST DUCK

Slow roasted Hudson Valley duck with a raspberry lime citron sauce and served over rice. 31.99

*** ASK ABOUT OUR DAILY SPECIALS ***



Lite Fares

Lite Fare includes cheese and relish tray, choice of baked potato french fries, cottage fries or the vegetable of the night.

OPEN-FACED STEAK SANDWICH*

4.5-oz center cut tenderloin. 25.99

GF BBQ RIBS

9/10-oz of our slow roasted baby back pork ribs. 19.99

ML BURGER*

All natural Wagyu beef burger served with a side of creamy gorgonzola cheese. 17.99

PERCH

5-oz lightly hand-breaded. 19.99

SHRIMP

Four lightly hand-breaded or five baked stuffed shrimp. 16.99

WALLEYE MEDALLIONS

5-oz of lightly breaded skinless pieces of Maiden Lake's favorite walleye. 20.99

Friday Fish

Friday Fish menu items include cheese and relish tray, choice of baked potato, french fries, cottage fries, or potato pancakes as well as coleslaw and rye bread

FRESH WATER PERCH

From the cool waters of Lake Erie in your choice of beer batter or hand-breaded. 20.99

WALLEYE PIKE

Our popular pin-boned Walleye served hand-breaded, broiled or beer battered. 21.99

ATLANTIC COD

North Atlantic cod, mild and flaky. Choose from broiled, hand-breaded or beer battered. 18.99

GF = Gluten Free

An extra plate charge and substitution charge may be initiated at the discretion of management.



MJ and Trina would like to
Thank You
for sharing the evening with us.
Come back soon!