

The Krueger's

Fⁱⁿ & F^{eather}



UNLEASHED

**A CASUALLY REDEFINED
SUPPER CLUB**

APPETIZERS

Almond Crusted Duck Breast Strips

Just like the chicken, only, better. Duck breast lightly breaded with almond crust, served with a raspberry Vinaigrette - 7.75

Spinach Artichoke Dip

Spinach and artichokes, perfectly combined with mozzarella cheese and served with pita chips - 7.25

Bruschetta

Garlic French bread, topped with fresh pico de gallo salsa & pepper jack cheese, you gotta try em! - 6.95

Fin's Famous Haystack Onion Rings

Try what we believe are the best onion rings around! Hand breaded in our cracker meal breading, served with our haystack sauce

Full Order - 6.95 Half Order - 4.95

Wisconsin Cheese Combo

An awesome combination of two of Wisconsin's favorites, wonton wrapped mozzarella sticks and breaded cheddar cheese curds, served with marinara sauce - 6.95

Crab Stuffed Portabella Mushrooms Caps

Our signature crab stuffing in a portabella mushroom cap, then topped with parmesan cheese - 7.95

FNF Wings

A full pound of our boneless wings, tossed in a Wild Turkey Bourbon Struttin Sauce. Need ranch or bleu cheese ala carte, ask your server - 8.25

3 Cheese Toasted Ravioli

Just like it sounds! A blend of 3 cheeses in a ravioli, lightly breaded and fried, served with marinara sauce - 5.50

Chicken Tenders

All breast meat chicken strips, served with your choice of our Smokin Trigger BBQ, honey mustard OR ranch dipping sauce - 6.25

PANZINIS

What's a Panzini? It's a garlic butter and herb infused flatbread pizza crust! Enjoy as an appetizer or alone as a meal!

Chicken Broccoli Alfredo Panzini

Grilled chicken breast & broccoli florets, with a creamy alfredo sauce, finished with parmesan cheese - 8.25

Traditional Andouille Sausage Panzini

Andouille sausage, Italian spice and mozzarella cheese, with a marinara sauce - 8.25

BBQ Chicken Panzini

Grilled chicken, bacon & cheddar cheese with our Smokin Trigger BBQ sauce - 8.25

Chicken Cordon Bleu Panzini

Grilled chicken, ham & Swiss cheese, with a honey mustard sauce - 8.25

SIGNATURE SALADS

Our signature salads include a cup of our featured soup of the day and fresh baked bread with our featured flavored butter of the day!

Traditional Caesar Salad

Crisp romaine lettuce, parmesan cheese and croutons with a Caesar dressing - 7.10

Add shrimp or Grilled Chicken - 1.75

Citrus Shrimp Salad

Spring mixed greens, grilled shrimp & mandarin oranges, with a raspberry vinaigrette dressing - 8.25

Southwest Chicken Salad

Spring mixed greens, grilled chicken, fresh pico de gallo & tortilla strips, with a southwest ranch dressing - 7.50

Kettle Moraine Salad

Spring mixed greens, candied walnuts, apple slices, dried cranberries & mozzarella cheese with a maple vinaigrette dressing - 8.75

STEAK & PRIME RIB, FOWL & PORK, SURF & TURF, SEAFOOD ENTREES

All entrees include; fresh baked bread with our featured flavored butter, a trio of cold salads & relishes, your choice of soup of the day OR our famous crock of baked French onion OR a house salad. Plus your choice of a hot side!

STEAK & PRIME RIB

Our beef is graded USDA Choice angus or higher, never frozen and perfectly marbled and seasoned, prepared to your liking

Add a New twist to your steak! Try one of the following! A Cajun Char Crust or Garlic Peppercorn Char Crust for \$2 OR add our out of this world homemade hollandaise sauce or chipotle butter for \$1 OR top it with melted bleu cheese for \$1.50

House Tenderloin

Certified USDA choice tenderloin, hand cut to a 5-6 oz. portion, the steak knife is for appearance only!
1pc - 14.25 2pc - 20.50 3pc - 26.75

Ribeye

A house favorite! One of the most flavorful cuts available. Enjoy the 8oz. House cut or go all out on the 16oz. Bone in ribeye, leaving the bone in adds more flavor, if that's possible!
8oz. House cut - 14.95 16oz. Bone in - 20.75

USDA 8oz. Choice Sirloin

Easily one of the most flavorful yet lean cuts available, this cut is great with a Char Crust - 14.95

18oz. Choice Porterhouse

One of the first three cuts from the short loin, you get the best of both worlds, with the strip on one side and the tenderloin on the other - 23.50

FNF Famous Prime Rib

Available every day! Tender slow roasted black angus beef, hand cut, perfectly seasoned and prepared to your liking. When it is available everyday, you know it's gotta be good!

Choice of King Cut - 23.95
Queen Cut - 19.95 Petite Cut - 15.95

Don't Forget the Extras!

Portabella Mushrooms - 3.25
Sautéed Onions - 1.95
Or Both - 3.99

SIGNATURE FOWL & PORK

Chicken Ala Fin

An absolute house favorite! A tender chicken breast, with four cheeses, bacon, broccoli and mushrooms, wrapped in a pastry and served with hollandaise sauce - 18.25

Bacon Wrapped Pork Tenderloin

Just like it says! These 5 oz filets are served with a Jim Beam bourbon mustard sauce

Petite Portion (2 pcs) - 15.25 Heavy D Portion (3 pcs) - 18.25

Chicken Christopher

A crispy Panko breaded chicken breast with garlic, onion and parsley, served with a garlic cream sauce - 15.25

BBQ Baby Back Ribs

With ribs it's about low and slow heat. And that is exactly what we do! Glazed with our featured Smokin Trigger sauce
Full Rack - 19.75 Half Rack - 15.00

Roast Duck

A long time favorite of the Fin & Feather. Half duck, slow roasted with just the right seasonings, then served with Betty's out-of-this-world homemade brandy orange sauce, may we suggest wild rice - 18.50

FIN & FEATHER'S SURF & TURF

First, Choose your steak. An 8oz. House cut Ribeye, a petite cut Prime Rib or an 8oz choice Sirloin

Steak & Shrimp

Your choice of 4 of our house favorite breaded fantail shrimp or 5 stuffed shrimp, baked in garlic butter - 22.25

Steak & Perch

Two butterflies of a Wisconsin favorite, true Lake Perch! - 22.25

Steak & Scallops

Sea scallops prepared your choice, sautéed in garlic butter or Asian style with a toasted sesame and cucumber wasabi sauce - 22.25

Lobster & Steak

Only the best! An 8oz. Cold water South African tail, served with drawn butter - 38.75

** Not interested in a Steak & Seafood Combo? You can add a 1/2 rack of our BBQ Baby Back Ribs to any entrée you wish!

SEAFOOD ENTREES

Norwegian Salmon

An 8oz. Filet, baked with a lemon-basil-thyme seasoning, served with a cucumber dill sauce - 17.25

Crab Stuffed Salmon

Our same 8oz. Filet, stuffed with our signature crab stuffing and served with hollandaise sauce - 19.25

Breaded Butterfly Shrimp

Lightly breaded and served with cocktail sauce, how hungry are ya?
8 Fantail - 16.25 5 Fantail - 13.25

Poorman's Lobster

Premium North Atlantic haddock, baked in our house seasonings and served with drawn butter, your choice
12oz. - 15.25 OR 6oz. - 11.95

South African Cold Water Lobster

The highest quality tails seasoned and steamed to perfection, served with drawn butter
One Tail - 31.50 Two Tails - 49.50

Baked Stuffed Shrimp

Eight shrimp, stuffed with a crab meat and bread crumb dressing, baked in garlic butter - 14.75

Sea Scallops

The finest sea scallops, sautéed to perfection, served with your choice, in a garlic butter or Asian Style (toasted sesame & cucumber wasabi sauce) - 19.25

Lake Perch

A Wisconsin favorite! And these are the real deal! True Canadian lake perch, lightly breaded & served up golden brown - 18.25

Ahi Tuna

An 8oz. Sesame crusted baked Ahi Tuna filet, served with a toasted sesame and cucumber wasabi sauce - 16.75

PASTAS

Our pasta entrees include a cup of soup or house salad, and fresh baked bread with our features flavored butter

Spicy New England Seafood Alfredo

A perfect blend of Shrimp, Scallops, Crab and Clams. Served over pasta in a spicy Alfredo sauce - A past winner at the Taste of Fond Du Lac! - 15.75

Mardi Gras Pasta

A Louisiana inspired favorite. A trio of sautéed shrimp, Andouille sausage and grilled chicken, smothered in a creamy Cajun sauce with flame roasted peppers and onions - 15.75

Clams Casino

Succulent ocean clams sautéed in garlic butter and white wine with peppers, onions & bacon, served over linguine and topped with parmesan cheese - 14.95

FAMOUS FRIDAY NIGHT FISH FRY

All of our fish is lightly breaded in our own kitchen with our blend of house seasonings, then fried to perfection. Served with choice of Brew City Fries, our homemade potato pancakes or potato salad. With a side of coleslaw, tartar sauce and rye bread

All You Care To Eat Famous FNF Fish Fry

Our Best Selling Friday Night Fish Fry - 9.95

All You Care To Eat FNF Breaded Fried Shrimp

Breaded butterfly shrimp, with cocktail sauce - 10.95

Bluegills

A new Wisconsin favorite

Single Order (8oz.) - 13.25

Double Order (16oz.) - 18.00

Icelandic Haddock

White, flakey and tender

Single Order (6oz.) - 9.25 Double Order (16oz.) - 12.00

Lake Perch

An all time Wisconsin favorite, true Canadian lake perch

Single Order (8oz.) - 13.95

Double Order (16oz.) - 18.75

** The Fin and Feather is not responsible for Steaks cooked to well or well done temperature.

BURGERS, SANDWICHES & WRAPS

All items on this page are available at the bar or in the dining room. Our burgers, chicken sandwiches and specialty sandwiches are served on a fresh Kaiser roll. Our wraps are garlic herb flavored. Our beef patties are 1/2 pound Black Angus Beef. All items are served with your choice of home-style chips, Brew City Fries or a cup of our featured Soup of the Day.

BURGERS

Traditional Cheeseburger

Your choice of Swiss, Cheddar, Pepper jack or Mozzarella - 7.50
Add Bacon - 0.75

Mushroom & Swiss

One of our most popular burgers, topped with Swiss and portabella mushrooms - 8.25

Bacon Bleu Haystack Burger

Crumbled bleu cheese, bacon and our haystack onion rings, topped with our signature onion ring sauce - 8.50

Jackie's Ultimate Southwest Burger

Southwest seasoned patty topped with pepper jack cheese, flame roasted peppers & onions with a kick back southwest sauce - 8.25

WRAPS

Asian Chicken Wrap

Grilled chicken, cabbage, toasted sesame and cucumber wasabi sauce - 8.75

Bacon Ranch Cheddar Chicken Wrap

Same as the sandwich, just lose the bun and add the wrap - 8.75

Chicken Fiesta Wrap

Grilled chicken, pico de gallo, tortilla strips, lettuce and pepper jack cheese - 8.75

Prime Rib Wrap

Sliced prime rib, pepper jack cheese, sautéed mushrooms & fried onions. Awesome! - 9.50

Veggie Wrap

Mushrooms, lettuce, tomato, onion and cheddar cheese, served with Italian dressing - 7.25

CHICKEN SANDWICHES

Betty's Smothered Chicken Sandwich

Take the classic and add melted Swiss, portabella mushrooms and our famous haystack sauce, this has people asking for more - 8.95

Classic Chicken Breast Sandwich

This sandwich speaks for itself. Have lettuce, tomato, onion and mayo on the side - 8.00

Bacon Ranch Cheddar Chicken Sandwich

You've got it all with this one! The bacon, melted cheddar and the ranch - 8.95

SPECIALTY SANDWICHES

Tenderloin Steak sandwich

Our house tenderloin prepared to your liking, try this one with a garlic peppercorn char crust and/or some fried onions or mushrooms - 10.75

Cajun Grouper Sandwich

A 6 oz. Grouper filet, lightly Cajun seasoned, pan fried to perfection. Served with a lemon caper mayonnaise - 8.25

The House Favorite Prime Rib Sandwich

Slow roasted with a side of au jus. Try it with the Cajun char crust or add the chipotle butter - 8.95

The BIG T Prime Rib Sandwich

This one has almost become a legend! A monster of a sandwich with slow roasted Prime Rib with Swiss cheese and portabella mushrooms. Oh yea, remember that loaf of bread that you had with dinner last time?

That's the bun! - 11.25

** Consumer Advisory— consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

A bit about the Fin & Feather

The Fin & Feather has been a popular restaurant destination for over 50 years! Located in the heart of the Kettle Moraine State Forest, it is a beautiful drive from anywhere to the un-incorporated town of New Prospect and the Fin & Feather!

Believed to have been started as a restaurant in the 1950's by Jerry Haushalter and Maybelle Prange. They were then purchased by Bob & Bea Hatch, whom operated the restaurant successfully until they sold the restaurant to their daughter and son-in-law Judy & Doug Christensen. In 1979, Dennis and Betty Krueger purchased the restaurant and began their career as restaurant owners.

Betty's foodservice career began at the M&E Truck stop on Hwy 41 at the age of 15. She continued waitressing at area restaurants, then moving into the kitchen as a cook. Dennis had a career in sales and bartending part time before they decided to purchase the restaurant. In 1996, Dennis and Betty's oldest son Tom and his wife Ali joined the business, they all continue to operate the restaurant together. You might even see Tom and Ali's son Bennet, our third generation Krueger, preparing and delivering your Sunday Brunch omelet. Also, Tom and Ali's daughter Bayley will be waiting tables in just a few short years!

The restaurant has had many names over the years, including "Fin & Feather", "Fin & Feather Steak House", "Fin & Feather Supper Club" and most recently "Fin & Feather Unleashed". We want to redefine what you believe a Supper Club is! It's not dark, quiet, expensive, upscale or private with a dress code. We believe in a fun filled bar atmosphere, a comfortable dining area, a friendly staff, and you having a great time with us! We want you to remember your experience with us and join us again!

We have done some extensive remodeling over the years! Starting with what now is the bar area, that area was once the entire restaurant, remodeled in 1991. The Ice Age Sport Shop was purchased in 1995 and the now main dining area was added. 1998 was the bar areas turn to be updated into a much larger bar room. A dining area in 1999 and most recently the Riverbend Outdoor Patio and Garden area was added in 2009. Ask to be seated outdoors!

We believe in an exceptional dining experience and the same customer service at a reasonable price! We want your business and will strive to meet your needs. Please let us know how we are doing, we need your input. We hope your time with us have been enjoyable, please join us again!

Sincerely,
The Krueger's,
Dennis & Betty, Tom & Ali and Bennet & Bayley

Items and prices subject to change without notice.

We honor MasterCard, Visa, and Discover

Add 2.95 for split entrees

Gift certificates available for any occasion