

Hotel Stebbins

RESTAURANT MENU

The Hotel Stebbins started life as the Ahnapee House in 1857 built from materials shipped in from Racine, Wisconsin and has always operated as a hotel and bar. In 1905, the restaurant was added to create what is now Algoma's only full-service hotel.

Starters

Bruschetta served on European Batard	\$10
*Pork Egg Rolls	\$10
Portabella Sauté Bites	\$10
Beer Battered White Cheddar Cheese Curds	\$11
Beer Battered Onion Rings	\$10
*Crab Cakes flash fried with lemon zest sauce	\$11
*Combo Basket crab cake egg roll chicken tender french fries	\$11
*House Liver Paté served with crackers	\$10

Soup of the Day

Bowl - \$4 Cup - \$2

Kids Meals

Chicken Tenders french fries homemade applesauce	\$10
Hamburger french fries homemade applesauce	\$9
Cheeseburger American cheese french fries homemade applesauce	\$10

Specialty Sandwiches

Include French Fries, Homemade Chips or a cup of soup	
* Texas Prime Rib Sandwich	\$15
Shaved prime rib Texas toast sautéed onions sautéed button mushrooms sautéed green pepper crumbled Italian sausage swiss cheese	
* Stebbin's Burger	\$12
Hand pattied 1/2 # hamburger ground beef Italian sausage sautéed onions sautéed button mushrooms sautéed green pepper hickory smoked bacon swiss	
* Angus Steakburger	\$11
8 oz. CAB ground beef from steak cuts seared in a cast iron pan Add cheese - \$1 Add mushroom & swiss - \$2 Add bacon & American cheese - \$3	

Pasta

Served with choice of Soup of the Day or Dinner Salad	
Butternut Squash Ravioli	\$17
Large ravioli shells stuffed with roasted squash a classic blend of European cheeses amaretto cookie nutmeg & maple sauce fresh parmesan toasted walnuts homemade butternut squash on side	
* Seafood Linguine	\$18
Shredded lobster crab shrimp linguine pasta house creamy alfredo sauce fresh parmesan	
* Florentine Chicken Alfredo	\$17
Broiled chicken sautéed mushroom roasted red pepper roasted spinach House Florentine alfredo sauce	

Entrées

Served with choice of side and Soup of the Day or Dinner Salad
(french fries, boiled baby reds, baked, twice baked, garlic mashed, wild rice or steamed veggie)

From the Land

* House Tenderloin 8 oz	Market Price
Prime tenderloin lightly seasoned, broiled to your liking Add sautéed mushrooms and/or onions \$3 Add onion haystack \$3	
* Cowboy Steak	Market Price
16 oz Certified Angus French Cut bone-in ribeye Add sautéed mushrooms and/or onions \$3 Add onion haystack \$3	
* Surf & Turf	Market Price
House tenderloin lightly breaded deep fried jumbo shrimp (4ct) Add sautéed mushrooms and/or onions \$3 Add onion haystack \$3	
* Steak Oscar	\$21
Barrel cut prime sirloin Hollandaise sauce sautéed lobster & crab medley garlic balsamic drizzle Add onion haystack \$3	
* Braised Beef Short Ribs	\$23
Fall off the bone short ribs fresh garlic carrot mushroom onion braised for hours in a decadent red wine sauce	
* Bruschetta Chicken	\$17
Broiled chicken breast bruschetta medley swiss fresh parmesan garlic balsamic drizzle house buerre blanc sauce	
* Chicken Bacon Ranchero	\$16
Broiled chicken hickory smoked bacon sautéed onions swiss cheese tomato herbed ranch sauce	
* Roasted Duck	\$24
Roasted White Pekin duck halve house cherry sauce	
* Bacon Wrapped Pork Tenderloin	\$20
Two 5 oz medallions mom's cast iron pan recipe house cinnamon applesauce	

From the Sea

* Key West Shrimp Skewers	\$16
Two 5 ct. broiled skewers Monterey Lime rub	
* Jumbo Butterfly Shrimp	\$17
Six jumbo shrimp lightly breaded and deep fried till golden choice of traditional or coconut	
* Stuffed Shrimp	\$17
Rich succulent crabmeat stuffed atop butterflied shrimp prepared under broiler in a garlic butter sauce	
* Shrimp Lover's Platter	\$18
Traditional deep fried jumbo deep fried coconut stuffed shrimp broiled key west shrimp skewer (2ct/ea)	
* Parmesan & Almond Encrusted Fish	\$17
Pangasius is a light, rich, white filet dredged and pan fried homemade shaved almond breading	
* Ms. B's Salmon	\$17
Pan grilled best friends honey ginger sauce recipe fresh lemon	
* Scallops	\$24
Sherry wine scampi sauce fresh parmesan garlic balsamic drizzle choice of pan seared or breaded and flash fried	
* Perch Platter	\$17
Three filets of Lake pike perch deep fried to a golden brown Add \$3 - pan fried	
* Frog Legs	\$17
Four saddles lightly breaded deep fried till golden fresh lemon	

Thank you for your patronage

~ Kristine Ruehl - Owner Since 2005

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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