

# 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

<b>Bruschetta</b>	<b>\$10</b>
served on European Batard	
<b>*Pork Egg Rolls</b>	<b>\$11</b>
<b>Portabella Sauté Bites</b>	<b>\$10</b>
<b>Beer Battered White Cheddar Cheese Curds</b>	<b>\$12</b>
<b>Onion Haystack</b>	<b>\$8</b>
<b>*Crab Cakes</b>	<b>\$12</b>
flash fried with lemon zest sauce	
<b>*Combo Basket</b>	<b>\$13</b>
crab cake   egg roll   chicken tender french fries	

### Soup of the Day

Bowl - \$4 Cup - \$2

### Kids Meals

<b>Chicken Tenders</b>	<b>\$12</b>
french fries   homemade applesauce	
<b>Hamburger</b>	<b>\$10</b>
french fries   homemade applesauce	
<b>Cheeseburger</b>	<b>\$12</b>
American cheese   french fries homemade applesauce	

### Specialty Sandwiches

Include French Fries, Homemade Chips or a cup of soup	
<b>* Texas Prime Rib Sandwich</b>	<b>\$15</b>
Shaved prime rib   Texas toast   sautéed onions sautéed button mushrooms   sautéed green pepper crumbled Italian sausage   swiss cheese	
<b>* Stebbin's Burger</b>	<b>\$13</b>
Hand pattied 1/2 # hamburger   ground beef   Italian sausage   sautéed onions   sautéed button mushrooms sautéed green pepper   hickory smoked bacon   swiss	
<b>* Angus Steakburger</b>	<b>\$12</b>
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

<b>Butternut Squash Ravioli</b>	<b>\$17</b>
Large ravioli shells   stuffed with roasted squash a classic blend of European cheeses   amaretti cookie nutmeg & maple sauce   fresh parmesan   toasted walnuts   homemade butternut squash on side	
<b>* Seafood Linguine</b>	<b>\$19</b>
Shredded lobster   crab   shrimp linguine pasta house creamy alfredo sauce   fresh parmesan	
<b>* Florentine Chicken Alfredo</b>	<b>\$17</b>
Broiled chicken   sautéed mushroom   roasted red pepper   roasted spinach   House Florentine alfredo sauce	

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



## 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** **\$24**  
Barrel cut prime sirloin | Hollandaise sauce | sautéed lobster & crab medley | garlic balsamic drizzle | Add onion haystack \$3
- \* Bruschetta Chicken** **\$17**  
Broiled chicken breast | bruschetta medley | swiss fresh parmesan | garlic balsamic drizzle | house buerre blanc sauce
- \* Chicken Bacon Ranchero** **\$17**  
Broiled chicken | hickory smoked bacon | sautéed onions | swiss cheese | tomato | herbed ranch sauce
- \* Roasted Duck** **\$24**  
Roasted White Pekin duck halve | house cherry sauce

### From the Sea

- \* Key West Shrimp Skewers** **\$17**  
Two 5 ct. broiled skewers | Monterey Lime rub
- \* Jumbo Butterfly Shrimp** **\$18**  
Six jumbo shrimp | lightly breaded and deep fried till golden | choice of traditional or coconut
- \* Stuffed Shrimp** **\$18**  
Rich | succulent crabmeat | stuffed atop butterflied shrimp | prepared under broiler in a garlic butter sauce
- \* Shrimp Lover's Platter** **\$19**  
Traditional deep fried jumbo | deep fried coconut stuffed shrimp | broiled key west shrimp skewer (2ct/ea)
- \* Parmesan & Almond Encrusted Fish** **\$18**  
Pangasius is a light, rich, white filet | dredged and pan fried | homemade shaved almond breading
- \* Ms. B's Salmon** **\$18**  
Pan grilled | best friends honey ginger sauce  
recipe fresh lemon
- \* Scallops** **\$26**  
Sherry wine scampi sauce | fresh parmesan | garlic balsamic drizzle | choice of pan seared or breaded and flash fried
- \* Perch Platter** **\$18**  
Three filets of Lake pike perch | deep fried to a golden brown | Add \$3 - pan fried
- \* Frog Legs** **\$18**  
Four saddles | lightly breaded | deep fried till golden  
fresh lemon

*Thank you for your patronage*

*~ Kristine Ruehl - Owner Since 2005*

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