

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

***Pork Egg Rolls**

Portabella Sauté Bites | GF

Beer Battered White Cheddar Cheese Curds

Onion Haystack

***Crab Cakes**

flash fried with lemon zest sauce

***Combo Basket**

crab cake | egg roll | chicken fritters
french fries

\$12

Include French Fries, Sweet Potato Steak Fries
or a cup of soup

\$11

***Texas Prime Rib Sandwich** **\$16**

Shaved prime rib | toasted French roll | sautéed onions
sautéed button mushrooms | sautéed green pepper
swiss cheese | cabernet au jus

\$12

***Stebbin's Burger** **\$14**

Hand pattied 1/2 # hamburger | ground beef | Italian
sausage | sautéed onions | sautéed button mushrooms
sautéed green pepper | hickory smoked bacon | swiss

\$9

***Angus Steakburger** **\$13**

8 oz. CAB ground beef from steak cuts | seared in a cast
iron pan | Add cheese - \$2 | Add mushroom & swiss - \$3
Add bacon - \$2

\$15

Soup of the Day

Bowl - \$4 Cup - \$2

Kids Meals

Chicken Fritters
homemade applesauce | french fries

\$13

Hamburger
homemade applesauce | french fries

\$11

Cheeseburger
American cheese | french fries
homemade applesauce

\$13

Pasta

Served with choice of Soup of the Day or Dinner Salad

Butternut Squash Ravioli **\$18**

Large ravioli shells | stuffed with roasted squash
a classic blend of European cheeses | ameretti cookie
nutmeg & maple sauce | fresh parmesan | toasted
walnuts | homemade butternut squash on side

***Seafood Linguine** **\$23**

Shredded lobster | crab | shrimp linguine pasta
house creamy alfredo sauce | fresh parmesan
Add broccoli - \$4

***Florentine Chicken Alfredo** **\$19**

Broiled chicken | sautéed mushroom | roasted red
pepper | roasted spinach | House Florentine alfredo
sauce | Add broccoli - \$4

Gluten Free | GF

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

Thank you for your patronage

~ Kristine Ruehl - Owner Since 2005



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

* Chateau Tenderloin | GF

Traditional: (8 oz)	\$34
Thick center cut beef tenderloin chive garlic butter	
Medallion: (6 oz)	\$34
Seared in a cast iron pan then encrusted and broiled horseradish cream sauce Italian breading	
Oscar: (8 oz) \$39 (6 oz) \$35	
Hollandaise sautéed lobster & crab medley garlic balsamic drizzle	
Add onion haystack \$4 Add sautéed mushrooms and/or onions \$4 Add 2 breaded jumbo shrimp \$7	
Add Portabella mushroom & red wine demi-glaze \$4	

* Steak Oscar | GF

\$27

Barrel cut prime sirloin Hollandaise sauce sautéed lobster & crab medley garlic balsamic drizzle	
Add onion haystack \$4 Add 2 breaded jumbo shrimp \$7	

* New York Strip | GF

\$25

12 oz Choice Local Ebert's Harvest garlic balsamic drizzle Add sautéed mushrooms and/or onions \$4	
Add onion haystack \$4 Add 2 breaded jumbo shrimp \$7	

* Bruschetta Chicken | GF

\$19

Broiled chicken breast bruschetta medley swiss fresh parmesan garlic balsamic drizzle house buerre blanc sauce	
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* Chicken Bacon Ranchero | GF

\$20

Broiled chicken hickory smoked bacon sautéed onions swiss cheese tomato herbed ranch sauce	
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* Roasted Duck | GF

\$29

Roasted White Pekin duck halve house cherry sauce	
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From the Sea

* Key West Shrimp Skewers | GF

\$22

Two 5 ct. broiled skewers Monterey Lime rub	
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* Jumbo Butterfly Shrimp

\$20

Six jumbo shrimp lightly breaded and deep fried till golden choice of traditional or coconut	
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* Stuffed Shrimp

\$22

Succulent lobster & crabmeat stuffed atop butterflied shrimp light dust of Italian breadcrumbs prepared under broiler in a garlic butter sauce	
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* Shrimp Lover's Platter

\$24

Traditional deep fried jumbo deep fried coconut stuffed shrimp broiled key west shrimp skewer (2ct/ea)	
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* Parmesan & Almond Encrusted Fish

\$19

Pangasius is a light, rich, white filet dredged and pan fried homemade shaved almond breading	
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* Ms. B's Salmon | GF

\$22

Pan grilled caramelized sautéed onion best friends honey ginger sauce recipe fresh lemon	
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* Scallops | GF

\$29

Sherry wine scampi sauce fresh parmesan garlic balsamic drizzle choice of pan seared or breaded and flash fried	
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* Perch Platter

\$19

Three filets of Lake pike perch deep fried to a golden brown Add \$3 - pan fried	
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* Frog Legs

\$19

Four saddles lightly breaded deep fried till golden fresh lemon remoulade sauce	
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