

Note to our customers!

We order the best product from our purveyors.

We can not be responsible for any bones you might find in the fish or extra fat in the Prime Rib.

With apologies Reflections Restaurant

Appetizers

Shrimp Scampi

5 piece jumbo shrimp served with our special seasoned brandy and garlic sauce.....\$12.50

Shrimp Cocktail

5 Taste tempting tails- cold boiled, peeled (no extra work!) and served with our impeccably seasoned, homemade sauce. A classic.....\$11.50

Crab Cake in Puffed Pastry

A visual delight and taste sensation sure to please the Epicurean in us all! Luscious crab meat and our signature sauce served in a fish shaped puffed pastry bowl. Getting harder to decide, isn't it?\$13.00

Spinach and Artichoke Dip

Steaming artichoke hearts and fresh spinach blended with real sour cream and savory garlic cream cheese, accented with a hint of bacon. Served with chips for dipping.....\$8.00

Organic Berkshire Pork Brats

Stuffed with Fresh Mushrooms & Swiss Cheese or with Fresh Pineapple
Served with sauerkraut.....\$9.00

Buffalo Wings

An old favorite updated with an original Reflections recipe. You choose from Superbly Spicy, Smoky B-B-Q or Plain style (for kids and wimps). Eight meaty pieces\$10.00

Pierogi(5)

A la Mexicana spicy potato and cheese served with guacamole topping.....\$9.00

Barley Sausage - Kiszka - says it all!

Served with sauerkraut\$8.00

Salads

Julius Caesar Chicken Salad

Crisp romaine lettuce is dotted with a tender charbroiled chicken breast, fresh baked croutons, sprinkled with shredded parmesan and crowned with our own tangy Caesar dressing.

Fit for a king!\$16.00

No chicken\$9.00

Garden Salad

The pick of the crop - salad greens, shredded carrot, tomato and cucumber slices\$5.00

Turf Salad

Just how you like it- iceberg lettuce, tender slices of prime steak, shredded cheddar, hard-boiled egg slices and a couple of black olives. Choice of fresh dressings to top it off.....\$20.00

Surf Salad

Tender grilled cod atop fresh tossed greens, garnished with fresh veggies and cheese\$17.00

Dressings: Our House Specialties - Creamy Garlic, Balsamic Vinaigrette, Ranch & Chunky Blue Cheese (75¢ extra).

Also Available - Thousand Island, French, Raspberry, Italian, Mango Vinaigrette and Fat Free Honey Mustard.



Soups

Snuggly Chili (only in fall and winter season) - \$8.00

Take a bite out of the wind chill with a bite of our hearty chili, topped with Cheddar cheese

\$9.00

with avocado.....

\$10.00

French Onion Soup

Caramelized onions lace our traditional simmering broth, topped with a toasted crouton and fresh mozzarella cheese that is baked till bubbly and golden-brown.....

\$6.00

Red Borsch and Mushroom Kraut Stuffed Crocket

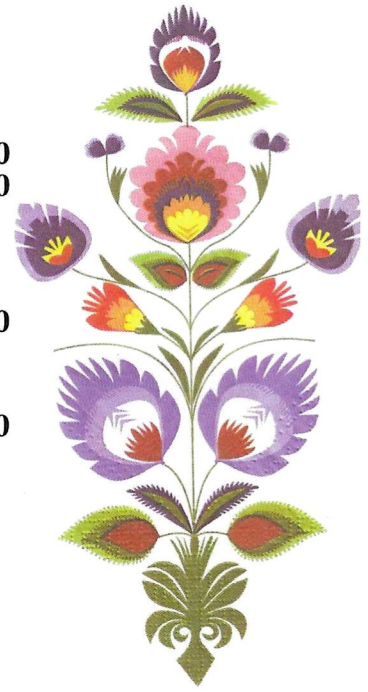
Piping hot and just like Grandma used to make!

\$8.00

Soup of the Day

Just ask what our Chef has cooked up fresh for you. Guaranteed to please!

cup - \$5.00 bowl - \$6.00



Sandwiches

All Sandwiches Served with french fries, red cabbage or pickle salad.

Deep Lake Burger

The WORKS, of course! Our 1/2 lb. of pure ground beef stacked up with grilled mushrooms, sautéed onions - smothered in cheese (American, Swiss, Cheddar or Jack) with a tomato slice and lettuce perched atop. WOW!

\$13.00

Shore Burger

For the less adventurous, but still hungry... A 1/2 lb. pure beef patty, grilled to order and topped with choice of melted cheese (American, Swiss, Cheddar or Jack) trimmed with tomato, lettuce and sliced onion.....

\$12.00

Hearty Italian Beef

Crusty French bread filled with zesty sliced beef and melted mozzarella cheese.....

\$13.00

Add onion, mushrooms and green peppers.....

\$14.00

Resort Ruben

Well-seasoned, sliced corned beef- teamed up with Swiss cheese and authentic sauerkraut- is grilled on marble rye bread for this perennial favorite. Kick back and enjoy!

\$13.00

Anna's Polish Sausage

Perfectly traditional- served with your choice of tomato, onion and lettuce on- what else? – Polish rye bread!

\$12.00

Henning's Chicken Breast

A classic- inspired by the Johnson Resort owner's legacy. Tender charbroiled chicken breast smothered with grilled onions, peppers and your choice of cheese: Swiss, American,

Cheddar or Jack served on a croissant

\$13.00



Entrees

All entrees are served with: Polish Rye bread; cup of soup or garden salad;
and choice of potato (baked, home-made mashed or french fried) or rice.
Vegetable of the Day Extra \$4.00

House Special

Pork Chops a la Ellen – 2 piece - \$23.00 1 piece - \$19.00

How we imagine Ellen (of Johnson's Resort) would have served them to old friends... One or two
chops, delicately seasoned, then broiled just so - and served with chunky homestyle applesauce.

New York Strip Steak

Robust, thick cut, 12 oz steak! Tender, juicy and prepared exactly to your specifications\$30.00

T-bone Steak

Here, the T stands for terrific, tasty, and tantalizing. Choice 16 oz cut!\$33.00

BBQ Baby Back Ribs

A legend in the making! Mouthwatering, meaty and tender, these ribs are specially seasoned
and slow cooked to perfection. Think twice before ordering only the half...

.....full slab \$30.00
.....half slab \$25.00

Veal Liver

The finest, most tender, baby beef liver is pan-fried and served with grilled onions. Delectable! ...\$19.00

Grand Dijon Chicken Breast

Marinated, skinless, boneless breast of chicken is broiled and dressed with Honey Dijon sauce.

Simple, yet grand.....\$17.00

Fettuccine Alfredo

Timeless! Fresh fettuccine, hand-tossed with creamy parmesan and herb sauce\$13.00

Add farm-fresh sautéed veggies\$15.00

Add basil-roasted chicken\$18.00

Make it shrimp and herbs\$23.00

Fish & Seafood

Rainbow Trout

Freshwater butterflied trout, drizzled with melted butter and almondine sauce,
broiled to perfection!

\$21.00

Golden Fried Shrimp

Eight jumbo shrimp, lightly breaded and deep fried 'til tender. BRAVO!\$19.00

House Special Shrimp

7 Jumbo Shrimp Lightly beerbattered\$25.00

Catfish Filet

A tribute to fishermen, women and children everywhere! Pan-fried, then topped with our
own creamy garlic and lemon sauce. Amen.

\$19.00

Pan Fried Walleye

\$24.00

Seafood Platter

Perfect combination of broiled Cod, Lake Perch, Shrimp & Scallops topped in butter garlic
sauce

\$26.00

Polish Specialties

Authentic, "Old Country" dishes are served with real mashed potatoes. As the Polish would say, "Jedzcie, pijcie i popuszczajcie pasa"... "Eat, drink, and loosen your belt."

House Special

Polish Platter - \$19.00 A "just right" combination of golabki, pierogi and sausage/sauerkraut.

Golabki (Stuffed Cabbage)

Two cabbage roll-ups with rice and meat stuffing, served with tomato sauce\$17.00

Pierogi

Your choice of 9 mix Pierogi meat; potato and cheese; or sauerkraut and mushrooms; served with bacon and sautéed onion\$18.00

Baked Polish Sausage and Sauerkraut

The name says it all!\$16.00

Pork Hocks - Golonka

Boiled, then broiled to perfection and served with sauerkraut\$21.00

Breaded Pork Loin

In the Polish tradition... Smacznego!\$18.00

Polish Crepes

Thin Polish crepes filled with fresh farmer's cheese, topped with ripe strawberries in sauce\$15.00

Friday Specials

FISH FRY!!

Norwegian Fried Cod\$17.00

Lake Perch.....\$18.00

Norwegian Broiled Cod 12 oz.\$17.00

Pan Fried Walleye\$24.00

Broiled Salmon\$22.00

Our fish served with choice of potato or rice, and cole slaw.

Saturday & Sunday Specials

Prime Rib 16 oz. USDA Choice.....\$32.00

Half Roasted Duck\$21.00

Served with steamed apples and cranberries.

Pork Loin Roast

Served with mushroom gravy and potato dumplings\$19.00



Tweensize Meals

For ages 10 and under\$7.50
(Includes drink, choice of fries or fruit cup, and a scoop of ice cream- if you clean your plate!)

Hooper Hamburger, add cheese and make it a Millburn Burger

Oakland Style Pizza, only cheese, please!

Palombi Style Pizza, add pepperoni for me!

Pleviak Pasta, butter or spaghetti sauce on oodles of noodles

Thompson Tenders, chicken strips.

Petty Polish Crepes, try 'em, you'll like 'em! Thin crepe with farmer cheese and strawberry sauce!

Prince of Peace, 4 pierogis, with mashed potatoes

Beverages

Reg. or Decaf. Coffee\$3.00

Hot Tea with lemon.....\$3.00

Iced Tea\$3.00

Soft Drinks.....\$3.00

All Juice.....\$3.50

Cranberry, Orange, Tomato, Grapefruit,
Apple, Pineapple and Lemonade.

Dessert of the Day

*Fresh baked apple pie,
German chocolate, carrot, Tira mi su, Tuxedo, orange
and our house special - Napoleons.
\$7.00*

*Speciality tort cakes and cheese cakes
\$8.00*

Add ice cream or strawberries to any dessert for \$1.00 more

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18% gratuity may be added to parties of eight or more.

There will be a \$3.00 split plate charge.

Cork & Cake fee \$10.00

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All parties over 20 people before opening hours 20% gratuity.

*We suggest Polish Family Style dinner -
Soup or salad, sausage & kraut, pierogi, stuffed cabbage,
pork loin roast w/musroom gravy or grilled chicken, potatoes,
coffee, tea and dessert(Kolaczki or apple squares)
\$19.00*

*Due to unstable food market
prices are subject to change without notice.*

