

HOTEL SEYMOUR

SERVING HOURS

<i>Monday:</i>	<i>CLOSED</i>
<i>Tuesday:</i>	<i>4:30 TO 9 PM</i>
<i>Wednesday:</i>	<i>4:30 TO 9 PM</i>
<i>Thursday:</i>	<i>4:30 TO 9 PM</i>
<i>Friday:</i>	<i>4:30 TO 9 PM</i>
<i>Saturday:</i>	<i>4:30 TO 9 PM</i>
<i>Sunday:</i>	<i>4:30 TO 9 PM</i>

A LITTLE HISTORY OF THE GRAND HOTEL

Tom Jackson is your host and proud owner of this grand old historical hotel. Built in 1898, it was known as Hotel Falck after its creator George Falck. It was built out of red brick two stories high with a full basement. The basement contained a barbershop and public showers for travelers to use after getting off the Green Bay & Western Railroad.

Salesmen getting off the railroad set up in the hotels lobby located on the second floor to show their wares. At that time the second floor boasted a lobby, 28 rooms and several restrooms for guests to share. Price: 1.00 per day. The stables behind the hotel housed teams of horses for guests of the hotel to use.

In 1951 the hotels name officially changed to Hotel Seymour, as we know it today. Despite a fire in the mid to late 50s which damaged part of the upper level, it still boasts 2 renovated nightly hotel rooms, 4 renovated apartments, along with the lobby and unfinished rooms. We thank you for dining with us and hope you come often.

Appetizers

All our appetizers are hearty enough to serve 2 or more people

Bruschetta

Fresh baked french bread topped with fresh garlic roasted tomatoes, italian seasonings, 5 blend italian cheese & balsamic glaze. 11.95

Crab & Spinach Dip

Real crab & spinach simmered in a mixture of creamy cheeses and seasonings and then served with warm, golden brown seasoned deep fried pita pieces. 13.95

Shrimp Cocktail

Jumbo shrimp steamed with seasonings and then chilled in an ice bath. Served with fresh cocktail sauce & lemon 13.95

Siracha Steak Bites

USDA Choice tenderloin pieces hand breaded and deep fried to a golden brown & then tossed with our very own sweet-chili siracha cream sauce. 13.95

Meatball Marinara

Homemade italian meatballs simmered in our very own marinara & topped off with melted 5 blend italian cheese. 12.95

Battered Brick Cheese Cubes

Mild Brick Cheese made right here in Wisconsin at Widmers Cheese Cellars, cubed and hand dipped in our very own Tempura batter and deep fried to a golden brown. 11.95

Loaded Bake Potato Chips

Crispy baked potato skins smothered with bacon bits, shredded cheddar cheese & our very own monterey jack cheese sauce. Served with sour cream 11.95

Bang Bang Shrimp

Tempura battered shrimp fried to a golden brown and then tossed with a sweet-chili siracha cream sauce. 13.95

Battered Sweet Onions

Fresh cut sweet onions hand dipped in our own tempura batter and then deep-fried 11.95

Panko Chicken Tenders

Fresh chicken tenders hand breaded with our very own panko parmesan breading and then pan fried to a golden brown. Served with a choice of bbq or ranch for dipping. 12.95

Soup or Salad

All You Can Eat Soup & Salad Bar

Includes choice of side 13.95

Baked French Onion

6.50

Hotel Seymour Favorites

All entrées include our homemade soup, salad bar and choice of side

Choice Tenderloin

USDA Choice tenderloin cut daily in our kitchen and then grilled on an open flame to your likings. Served with au jus & garlic toast. 34.95

Bits and Pieces

A hearty mixture of tenderloin, new york strip and rib-eye bits sautéed with onions and fresh mushrooms. 31.95

Choice New York Strip

The king of steaks cut to order and grilled on an open flame to your likings. Served with au-jus on top. 34.95

Tenderloin Medallions

Center cut tenderloin lightly breaded and sautéed to your specified doneness and then topped with hollandaise and fresh sautéed mushrooms. 35.95

Chicken Cordon Bleu

Hand rolled breast of chicken filled with shaved ham and provolone cheese, hand breaded, then deep fried and topped with a light cream sauce. 26.95

Choice Rib Eye

USDA Choice rib eye steak hand cut to order and then grilled on an open flame to your specified doneness. Served with our very own recipe of au jus on top. 34.95

Tenderloin Oscar

Center cut tenderloin grilled on a open flame to perfection and then topped with , hollandaise, steamed asparagus & surimi (imitation) crab meat 37.95.

Substitute real Alaskan King Crab Meat. 42.95

Baby Back Ribs

We slow cook ours until the meat is falling off the bones and then cover it with our own homemade BBQ sauce. 26.95

Chicken Oscar

*Char grilled chicken breast topped hollandaise sauce, asparagus & surimi (imitation) crab meat. 29.95
Substitute real Alaskan King Crab Meat 34.95*

*Add Sautéed mushrooms or sautéed onions or both for \$3.50
Cajun any nentree only \$1.00*

Since we hand cut our own steaks to order daily, and you prefer a larger cut, please talk to your waitstaff to customize the size to your likings for a minimal upcharge per ounce.

Sides: Battered wedge fries, French fries, American fries, Hashbrowns Baked, Loaded baked, Twice baked, Steamed Veggies, or Fettuccini alfredo

Homemade Pasta Dishes

All pastas include our homemade soup and salad bar

New Orleans Trottolo

Cajun seared chicken tenders and andouille sausage sautéed in our famous alfredo sauce and cajun seasonings and then placed on a bed of trottolo noodles. 24.95

Chicken Alfredo

Sautéed chicken tenders atop a bed of fettuccine and then covered with our famous homemade alfredo sauce. Topped with fresh parmesan. Cajun Seared add \$1.00 23.95

Seafood Alfredo

Sautéed shrimp and surimi crab meat enveloped in our own famous creamy Alfredo sauce and served over fettuccine. 25.95

Tenderloin Bolognese

Sautéed tenderloin pieces with sweet onions, fresh mushrooms and fire roasted red & yellow sweet peppers mixed with our homemade marinara on a bed of trottolo noodles and topped with melted mozzarella cheese. 25.95

Spaghetti & Meatballs

Homemade italian meatballs simmered in our very own homemade marinara and placed on a mound of spaghetti noodles and topped with fresh shredded parmesan cheese. 22.95

Tenderloin Trottolo

Sautéed tenderloin pieces with sautéed onions, fresh mushrooms and fire roasted red & yellow sweet peppers and then blended with our famous alfredo sauce and placed on a bed of trottolo noodles. 25.95

Cheese Ravioli

Jumbo ravioli stuffed with a blend of italian cheeses & topped off with your choice of our homemade alfredo or marinara or both. 21.95

Sautéed Shrimp Alfredo

Sautéed shrimp mixed with our famous alfredo sauce and served on a bed of fettuccine. Cajun Seared add \$1.00 25.95

BBQ Pork Mac & Cheese

Slow Roasted pulled pork in smokey BBQ sauce and then folded together with homemade cheese sauce and trottolo noodles and topped with crispy onion tangles. 22.95

Chicken Parmesan

Pan fried panko parmesan breaded chicken breast topped with homemade marinara and melted 5 blend italian cheese served on a bed of spaghetti noodles. 23.95

For a less Carb option, substitute zoodles for regular noodles. Only \$2.00 more

Fresh warm breadsticks are located on our salad bar

Sensational Seafood

All entrées include our homemade soup and salad bar and choice of side

Center Cut Cod Loin

White flaky cod loins broiled to perfection, battered and deep-fried or pan fried with our very panko parmesan breading. Served with melted butter & lemon 27.95

Hand Breaded Lake Perch

Fresh lake perch hand breaded and then deep-fried to a golden brown. Served with homemade tartar sauce. 28.95

Cod Oscar

*Delicate broiled cod topped with hollandaise, asparagus & surimi (imitation) crab meat. 29.95
Substitute real Alaskan King Crab Meat 34.95*

Cod Supreme

Broiled cod loin topped with sautéed shrimp and surimi crab meat and then covered with a creamy white sauce. 29.95

Jumbo Sea Scallops

Choose between broiled, hand battered and deep fried or lightly breaded and sautéed in a wine sauce. 36.95

Cajun any entrée only \$1.00

Broiled Cold Water Lobster

10 ounce Australian cold water lobster tail perfectly broiled to melt in your mouth. Served with warm drawn butter and lemons. Market Price

*Sides: Battered wedge fries, French fries, American fries, Hashbrowns
Baked, Loaded baked, Twice baked, Steamed Veggies, or
Fettuccini alfredo*

Garlic Roasted walleye

Pan-fried walleye prepared with a light garlic breading, served with homemade tartar and lemons. 27.95

Broiled or Chargrilled Salmon

Boneless, skinless fillet of Norwegian Salmon available broiled or chargrilled over an open flame. 28.95

Fresh Shrimp

Delicacies of the sea lightly battered with our very own Tempura batter and fried to a golden brown, broiled on an open flame or scampi style sautéed in garlic butter and topped with fresh parmesan. 27.95

Seafood Platter

A generous portion of shrimp, scallops and haddock either battered and deep-fried or broiled along with fillets of lightly breaded fresh lake perch and all the dipping sauces. 35.95

Alaskan King Crab Legs Split

*1 pound of Oooh SO sweet Split crab legs, served with melted butter
Market Price*

Sandwiches & Flatbreads

All sandwiches include a side or homemade soup

Pub Burger

USDA Choice ground chuck cooked to your likings and topped with fire roasted red & yellow peppers, sautéed onions, roasted mushrooms & provolone cheese. Served on a toasted ciabatta bun. 13.95

Pub Steak Sandwich

USDA Choice tenderloin char grilled to your likings and topped with roasted mushrooms & sautéed onions on a toasted ciabatta bun with au jus on the side. 17.95

Crispy Chicken Club Flatbread

Breaded chicken breast deep-fried and then topped with cheddar cheese, bacon, our very own bang bang sauce, lettuce & tomatoes served on a grilled flatbread. 15.95

Pub Chicken

Char grilled chicken breast topped with fire roasted red & yellow peppers, sautéed onions, roasted mushrooms & provolone cheese. Served on a toasted ciabatta bun. 13.95

Hotel Rodeo Burger

1/2 pound hand pattied choice ground chuck. Cooked to your likings and topped with BBQ, bacon bits, our famous homemade onion rings and monterey jack cheese sauce. served on toasted french bread. 14.95

Philly Beef

Seasoned shaved prime rib grilled with sautéed onions & homemade cheese sauce. Served on a grilled ciabatta bun. Served with au jus on the side 16.95

BBQ Pulled Pork

Slow roasted pulled pork piled high in a fresh french loaf. topped off with melted cheddar cheese. a scoop of creamy coleslaw and a sweet yet tangy B.B.Q. sauce & our very own bang bang sauce. 14.95

Sides: Battered wedge fries, French fries, American fries, Hashbrowns Baked, Loaded baked, Twice baked, Steamed veggies, Soup, or Fettuccini alfredo

**TUESDAY, WEDNESDAY, THURSDAY &
SUNDAY SPECIALS**

DINNER FOR TWO

*Comes With An Appetizer OR a Homemade
Dessert To Share*

STEAKS

2 Steaks of choice. Includes Salad Bar. \$70.00

ENTRÉES

2 entrées of choice with side. Includes Salad Bar \$60.00

PASTAS

2 pastas of choice. Includes Salad Bar. \$53.00

STEAK & ENTRÉE or PASTA

*1 Steak of choice with side & 1 pasta or entrée (with side)
of choice. Both include Salad Bar \$62.00*

SANDWICHES

*2 sandwiches of choice with side. Add salad bar for only
\$5.95 per person \$35.00. Pub Steak Sandwiches \$2
upcharge each.*

*(Seafood Platter, Scallops, Crab Legs, Lobster or To Go's
not available in Dinner for 2 choices)*

FRIDAY

**Traditional Fish Fry or Steak &
Seafood Combo**

**Traditional Fish Fry: Walleye, Cod (broiled, deep fried
or pan fried) or Perch (add \$2) Includes choice of side,
coleslaw & rye bread \$21.00*

**Steak & Seafood Combo: Pick one steak choice
and one combo choice Steak choices: Tenderloin, Ribeye,
New York or Bits & Pieces. Combo choices: Perch,
Walleye, Cod (broiled or pan fried), Shrimp (battered,
broiled or sautéed) or BBQ Ribs. \$32.00*

Add Salad Bar to either special for only \$5.95

SATURDAY

**Slow Roasted Prime Rib or Steak &
Seafood Combo**

**Slow roasted prime rib cut to order 10oz \$25.00.....
16oz \$31.00*

**Steak & Seafood combo \$32.00. See Friday description
for steak and combo choices. Will substitute a cut of
Prime Rib for steak choice if preferred on Saturday Only.*

Add Salad Bar to either special for only \$5.95

SUNDAY

SLOW ROASTED PRIME RIB

*Slow Roasted or Grilled Prime Rib. 10oz.... \$25.00,
16oz.... \$31.00. Includes choice of side.*

Add Salad Bar for only \$5.95