

18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE

Camelot *fish fry*

PRESENTED BY HOFF'S

FAMILY STYLE FISH FRY

All-You-Can-Eat Beer Battered Haddock served with tartar sauce, rye bread, Creamy Coleslaw or Applesauce and a lemon slice. Choice of French Fries, Chips, Homemade Potato Pancakes, Baked Potato with Sour Cream or German Potato Salad. \$12

TAKE ALL YOU WANT • EAT ALL YOU TAKE • SORRY NO CARRY OUTS ON FAMILY STYLE

DINNERS

Served with rye bread and Creamy Coleslaw or Applesauce. Choice of French Fries, Chips, Homemade Potato Pancakes, Baked Potato with Sour Cream or German Potato Salad Substitute Potato with Soup or Salad: Cup \$1 • Bowl \$1.50 • Side Salad \$2

ALE BATTERED HADDOCK

Four pieces of cold water white fish fillets lightly beer battered and golden fried. Served with tartar sauce and a lemon slice. \$9.50

POORMAN'S LOBSTER

Flakey white haddock served with melted butter and a lemon slice.
6 piece \$10.50 • 8 piece \$14.50

POTATO CRUSTED COD

Baked cod breaded with a chive and potato crust. Served with melted butter and lemon slice. 4oz \$9.50 • 8oz \$13

POPCORN SHRIMP PLATTER

Tender butterfly shrimp deep fried to a golden brown. Served with cocktail sauce and a lemon slice. \$10

COCONUT SHRIMP

Six crunchy coconut encrusted shrimp golden fried. Served with cocktail sauce and a lemon wedge. \$11

SHRIMP DINNER

Jumbo breaded or tempura battered shrimp deep fried until golden brown. Served with cocktail sauce and a lemon slice.
2 piece \$8 • 4 piece \$13 • 6 piece \$18

FRESH LAKE PERCH

Lightly breaded and deep fried to a golden brown. Served with tartar sauce and a lemon slice. 6oz \$14 • 10oz \$18

WALLEYE

Have it pan fried, deep fried or baked! Served with tartar sauce and a lemon slice. 6oz \$13 • 12oz \$19

HAND BREADED BLUEGILL **NEW RECIPE!**

Plump and tender fillets of Bluegill lightly breaded and deep fried to a golden brown. Served with tartar sauce and a lemon slice. 8 piece \$12 • 14 piece \$17

CAPTAIN'S SAMPLER

Get hooked! You won't go hungry with our heaping platter of ale battered haddock, lightly breaded lake perch, flaky poorman's lobster and jumbo butterfly shrimp. Served with tartar sauce, melted butter, cocktail sauce and a lemon slice. \$23.25

RIBEYE STEAK

10oz cut of Hoff's most flavorful steak distinguished by a rich marbling throughout. \$18

PRIME RIB

Seasoned and slow roasted to perfection. Served with Au Jus.
10oz \$18 • 16oz \$24 • 20oz \$28

SURF-N-TURF

Add a 10oz Ribeye Steak or Prime Rib to any meal.
ADDITIONAL \$14

Coffee \$1.25 • Milk \$2 • Chocolate Milk \$2.75 • One free refill of white or chocolate milk

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

IN-HOUSE CATERER • The Golf Club at Camelot • www.golfcamelot.com
Karie Gabrielson - Event Coordinator • camelotevents1@gmail.com ☎ 920.269.4949

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Camelot menu

PRESENTED
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THE LIGHTER SIDE

CHEESEBURGER

Hoff's juicy 1/3 lb char-grilled cheeseburger. Served with french fries. \$8.50

CHICKEN TENDER BASKET

Crunchy, seasoned chicken strips and french fries. Served with Ranch or BBQ dipping sauce. \$8

HOMEMADE POTATO PANCAKES

Three of our house specialty potato pancakes. Served with Applesauce or Syrup. \$6

FRENCH FRY BASKET

Basket of french fries, served golden brown and lightly seasoned. \$6

SOUP AND STICKS

A bowl of piping hot homemade soup served with freshly baked golden breadsticks. \$5

GARDEN SIDE SALAD

A crisp bed of lettuce topped with cucumbers, tomatoes, onions, shredded cheese and croutons. \$4

BONELESS CHICKEN WINGS

All white meat bites coated in a savory breading. Tossed in your choice of one sauce or have it on the side. Served with ranch dipping sauce. 1/2 lb \$6 • 1lb \$10

Sauces: *Chipotle Ranch, Sweet BBQ, Bourbon, Thai Chili and Hot Buffalo. Additional sauce .50¢*

LET HOFF'S GOOD TIME CATERING CATER YOUR NEXT EVENT!

"We will bring our good food to you!"

Weddings, Pig Roasts, Funerals, Reunions, Meetings,
All Occasion Parties and So Much More...

APPETIZERS

CHEESE NUGGETS

Real Wisconsin cheddar cheese curds rolled in bread crumbs. Served with ranch dipping sauce. 8oz \$8 • 16oz \$11

ONION RINGS

Slices of sweet yellow onions dipped in a delectable batter and fried until golden brown. Served with ranch dipping sauce. \$6

BREADED MUSHROOMS

Crispy, crunchy breaded Portabella slices with a hint of garlic for a savory flavor. Served with ranch dipping sauce. \$7

BREADED PICKLE FRIES

Spicy battered pickle fries served with ranch dipping sauce. \$6

MOZZARELLA ROLLS

6 mozzarella cheese logs fried in a crispy batter until melted. Served with marinara sauce. \$7

COMBO BASKET

Combine any 3 appetizers \$12

SIDES À LA CARTE

HOMEMADE SOUP Cup \$3 • Bowl \$3.50

BAKED POTATO WITH SOUR CREAM \$2

FRENCH FRIES \$2

CHIPS \$2

GERMAN POTATO SALAD \$2

COLESLAW \$2

APPLESAUCE \$2

SALAD DRESSINGS

French, Ranch, Italian, Thousand Island, Caesar,
and Fat-free Raspberry Vinaigrette



DON'T FORGET THE DESSERT! Ask your server about tonight's featured desserts and ice cream drinks!

Coffee \$1.25 • Milk \$2 • Chocolate Milk \$2.75 • One free refill of white or chocolate milk

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