



## STARTERS

**Beef Carpaccio\***  
Arugula, Parmesan Cheese,  
Fresh Horseradish, &  
Dijon Mayonnaise **25**

**Jumbo Shrimp Cocktail\***  
Gulf Shrimp, Poached in  
Caraway Court-Bouillon with  
Cocktail Sauce **22**

**Oysters In the Half-Shell\***  
Mignonette, Lemon, Tabasco,  
& Fresh Horseradish **21**

**Clam Strips**  
Herb Fries, Tartar Sauce,  
& Cocktail Sauce **16**

**Olives**  
Warm Cuquillo, Gordal,  
& Manzanilla Olives  
with Rosemary and Orange **9**

**Chips & Dip**  
Fresh Cooked Potato Chips,  
& French Onion Dip **11**

**Cheese &  
Charcuterie**  
  
Pleasant Ridge Reserve,  
Luna, & Red Rock Cheese  
with Saucisson Sec,  
Prosciutto & Mortadella,  
accompanied by  
Local Honey, Nut Bread,  
Seasonal Preserves, &  
Seasonal Fruit **26**

## SALADS

**The Commodore Salad**  
*The Commodore, Nagawicka Lake 2024*  
Seasonal Fruit & Mixed Greens **12**

**Crab Louie\***  
*Solari's, San Francisco 1914*  
Dungeness Crab, Avocado, Asparagus,  
Hard-Boiled Egg, Green Goddess Dressing **28**

**Waldorf Salad**  
*Waldorf-Astoria Hotel, New York City 1896*  
Apple, Candied Walnut, Dried Door County Cherries,  
Celery, Grapes, Hook's Blue Cheese Dressing,  
Endive, Celery Leaves **15**  
Upgrade & Add Chicken **8**

**Caesar Salad\***  
*Restaurateur Caesar Cardini, Tijuana, Mexico 1924*  
Anchovy-Romano Dressing, Warm Herbed Croutons,  
Parmesan, Little Gem Romaine **14**  
Upgrade & Add Chicken **8**

## PLATES & MAINS



**Commodore Burger\***  
8 oz Ground Beef Patty, Hill Valley Shallot and Herb Cheese,  
"Everything" Mayo, Brioche Bun, Herb French Fries **22**

**Organic Salmon**  
Asparagus, Fingerling Potatoes,  
Lemon-Dill Crème Fraîche **28**

**Steak Frites**  
8 oz Prime Long Island Strip,  
Maitre d'Hôtel Butter, Herb French Fries **38**

**Chicken Paillard**  
Grilled Chicken Breast with Preserved Lemon,  
Capers, White Wine, & Arugula **23**

**Fried Perch Basket**  
Wild Canadian Great Lake Yellow Perch,  
Served with Herb French Fries, Tartar Sauce,  
& Lemon Wedge **22**

**Classic B.L.T**  
Heirloom Tomatoes, Thick-Cut Bacon,  
& Romaine Lettuce on Texas Toast  
with Herb Aioli & Thick-Cut Chips **18**

**Petite Lobster Rolls\***  
Lobster Rolls, Maine Lobster Salad,  
Buttered Bun, Bibb Lettuce, Herb Fries **22**

*On behalf of the team at  
The Commodore — A Bartolotta Restaurant,  
thank you for sharing your life moments with us!*

Jesse Kloskey. . . . . Executive Chef

\*Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.