

FISH FISH FISH

<p>CHARCOAL BROILED SEAFOOD AND SIGNATURE TOPPINGS</p> <p>SWORDFISH Firm steak like texture 15.99</p> <p>SALMON Fresh caught 13.69</p> <p>MAHI MAHI Hawaiian 13.99</p> <p>AHI TUNA 13.69</p> <p>HALIBUT Alaska 13.99</p>	<p>Create your own special entree. Choose your fish, finish with your favorite topping</p> <p>Mango Salsa</p> <p>Cucumber Dill Sauce</p> <p>Shrimp & Crab Sauce</p> <p>Veronique</p> <p>Black & Bleu</p>
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LOUISIANA BAKED HADDOCK
Top crusted with Cajun spices and Parmesan cheese
13.99

NORTH ATLANTIC HADDOCK
Prepared pan-fried, deep-fried, baked or Cajun blackened
13.49

SEAFOOD AU GRATIN
Sautéed Scallops and Shrimp tossed with an elegant seafood newburg sauce. Served on a bed of rice pilaf, topped with seasoned bread crumbs
13.99

CRAB CRUSTED SALMON AIOLI
Salmon fillet topped with seasoned crab dressing and Aioli sauce (garlic mayo)
13.99

ALMOND CRUSTED WALLEYE
Pan-fried, served with homemade Jalapeno tartar sauce
15.99

FISH AND CHIPS
Tender lightly breaded deep fried Haddock fillets served with house made tartar, a pile of crispy French fries and Cole Slaw
11.99

CASHEW CRUSTED HADDOCK
Mild fillet, hand crusted house made roasted cashew breading, pan-fried.
13.99

<p>AUSTRALIAN LOBSTER TAIL Succulent cold water tail, served with plenty of sweet drawn butter 24.99</p> <p>SURF & TURF Include a six ounce Filet Mignon or eight ounce Prime Rib with your Lobster Tail, then sit back, relax, and enjoy Fort Wayne's favorite special occasion entree 34.99</p>

WILD CAUGHT SHRIMP

Support gulf coast shrimping. Insist on wild caught fish and shrimp.

SHRIMP SCAMPI
Broiled in garlic butter, served on a bed of rice pilaf
13.49

BBQ'd SHRIMP
Bacon wrapped jumbo shrimp, char-broiled and basted with our homemade sauce
12.99

CASHEW SHRIMP
Roasted cashews, shrimp and an assortment of fresh diced vegetables tossed in an Oriental ginger-garlic sauce. Served on a bed of white rice. Includes salad and a crab rangoon
12.59

CAJUN BLACKENED SHRIMP
Sautéed in a hot iron skillet with Cajun spices, served on a bed of rice pilaf
13.49

STUFFED SHRIMP
Cheese and crab dressing, deep-fried with spicy cocktail and Shrimp Louie sauce
13.99

SHRIMP PLATTER
A taste tempting plate including stuffed, deep fried, scampi, blackened, and chilled shrimp, with an assortment of sauces for dipping
16.99

COCONUT SHRIMP
Tender shrimp hand breaded & rolled in coconut, marmalade sauce
12.99

DEEP FRIED SHRIMP
Jumbo breaded shrimp served with our horseradish spiked cocktail sauce and lemon
11.99

17% gratuity will be automatically added to parties of 8 or more

BEEF/ PORK/ CHICKEN

All steaks and chops lightly seasoned with salt, pepper & garlic. Entrees include our fresh baked bread, soup or salad and choice of potato, vegetable, rice pilaf or Fettuccine Alfredo

Doug B's Stuffed Potatoes as a side add .59 Greek salad with dinner \$1.59 extra

FILET MIGNON

The aristocrat of steaks, always a tender choice!

8 oz 16.99 6 oz 14.99

SMOTHERED SIRLOIN

9 ounce Top Sirloin, topped with sauteed mushrooms & onions

12.49

KANSAS CITY RIBEYE

13 oz. Ribeye steak, nicely trimmed, topped with chef's butter

15.99

GROUND CHUCK STEAK

Nine ounce, char-broiled for great flavor

10.99

"OSCAR TOPPED" FILET

6 ounce Filet Mignon topped with Lump crab, Asparagus spears and Hollandaise sauce

18.98

PRIME RIB OF BEEF

Slow roasted Iowa beef, our most popular entree

16 ounce 19.99 12 ounce 16.99 8 ounce 13.99

STEAK TOPPERS 1.99 extra

Bearnaise sauce, Sauteed Mushrooms, Sauteed Onions or Sauteed Mushrooms & Onions
Bleu Cheese/ Onion Straw Crusted

*Add a Shrimp boat to any entree 4.99

PORK CHOPS APPLEJACK

Two char-broiled 7 ounce chops served with a side of Applejack spiced apples

12.99

CHICKEN KIEV

A Triangle Park classic. Garlic butter stuffed breast, lightly breaded and deep-fried

12.99

CHICKEN PARMESAN

Boneless breast sauteed with garlic and topped with Marinara sauce, Parmesan and Mozzarella cheese. Served over Fettuccine Alfredo.

This entree served with a salad and garlic toast

11.99

BBQ RIBS ST. LOUIS

Slow roasted tender pork spare ribs basted with mild or spicy sauce

13.99

HERB CHICKEN BREAST

Boneless, skinless breast. marinated in Italian spices and baked

10.99

RASPBERRY PECAN CHICKEN

Boneless, skinless breast, lightly breaded and deep-fried. Topped with Raspberry pecan sauce, served on a bed of rice pilaf

12.99



DINNER SALAD SELECTIONS

SHRIMP LOUIS SALAD 9.89

Fresh salad greens topped with Tender shrimp, hard cooked egg, cucumber, tomato, avocado, sweet gerkins, and our own spicy Louis dressing

ITALIAN INSALADA 6.99

Romaine and Iceberg lettuce, fresh grated Parmesan, scallions, & sweet peppers. Tossed with our house-made Italian dressing. Includes a garlic breadstick.

Mini Italian 4.99

TAVERN SALAD 8.99

Spinach, iceberg and romaine lettuce tossed with mandarin oranges, bleu cheese, sliced almonds and honey lemon dressing. Topped with your choice of broiled sirloin, chicken breast or salmon

THAI CHICKEN SALAD 8.49

Deep-fried chicken breast strips, fresh salad greens, shredded cabbage, almonds, mandarin oranges and crispy noodles with a side of sesame dressing

SHRIMP CHOP CHOP SALAD 8.99

Iceberg and Romaine, diced tomato, cucumber, egg, red onion, cheddar & mozzarella cheese. topped with crispy fried shrimp. We suggest Honey-Mustard

SIZZLIN' CHICKEN COBB 8.99

Diced chicken breast, bacon, crumbled bleu cheese, toasted almonds, tomato and hard boiled egg.

Served with a breadstick and Honey-mustard dressing

Mini Cobb 6.99

GREEK SALAD 6.99

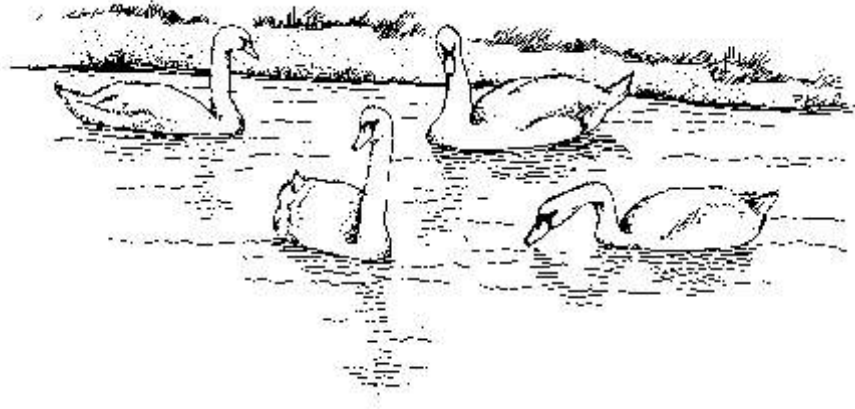
Feta cheese, beets, pineapple, olives and peppers, laced with our homemade dressing

Mini Greek 4.99

CHEF'S SALAD 8.49

Fresh salad greens, ham turkey, cheddar & mozzarella cheeses, diced vegetables and much more make this salad a meal in itself!

Mini Chef 6.49



PARK BASKETS & SANDWICHES

DINNER BASKETS

1/3 SLAB BBQ RIBS • SHRIMP • CHICKEN STRIPS

Each served with French fries, cole slaw and garlic toast (substitute for any other side .50 extra)

9.99

Sandwiches served with choice of cole slaw, French fries, onion rings, vegetable or cup of soup

PRIME RIB SANDWICH 11.99

½ Lb. Slow roasted Iowa beef, served open faced with Au Jus

REUBEN 7.99

Corned beef stacked high on grilled Rye with Kraut and Swiss cheese

PHILLY BEEFSTEAK 8.99

Slow roasted Prime Rib, shaved thin, grilled onion, swiss cheese and smoked red peppers on a toasted deli roll

FISH SANDWICH 7.99

Batter dipped and deep-fried with shredded lettuce & cheddar cheese

CHICKEN BREAST SANDWICH 8.49

Lightly breaded and deep-fried then topped with bacon and cheddar cheese

CHICAGO HAMBURGER 7.99

Nine ounces fresh ground beef, char-broiled, topped with sauteed onions.
Served on an onion roll

CHEESE BURGER 6.99

1/3 lb. Char-broiled and served deluxe

TUNA PO BOY 8.99

Black sesame crusted Tuna steak, on homemade ciabatta bread with lettuce and wasabi mayo. We suggest medium-rare

PORK TENDERLOIN 7.99

Choose grilled or lightly breaded, deep fried. Lettuce, tomato, onion, pickle & mayo on the side

CHILDREN'S MENU

For children twelve & under please!

GRILLED CHEESE or HAMBURGER with French fries & drink 3.69

CHILDREN'S DINNERS

You know what you like, here's how to get it!

Pick any entree and two sides for 3.99, three sides for 4.99, four sides for 5.99

Entrees:

Chicken Strips
Fish Fillet
Popcorn Shrimp
Hamburger Steak
Macaroni & Cheese
Spaghetti & Meatballs

Sides:

Soft drink or milk, French fries, vegetable, rice pilaf, onion rings, mac & cheese, gelatin dessert, apple sauce, strawberry yogurt, single dip Ice cream
Baked potato .50 extra

SIDES / A LA CARTE

Macaroni & Cheese 2.79
Park Salad 3.29
Mashed Sweet Potatoes 2.79
French Fries 1.99
Baked Potato 2.79
Homemade Onion Rings 2.99

Vegetable du Jour 2.79
Small Caesar Salad 3.29
Cottage Cheese 2.79
Fresh Fruit Cup 2.79
Basket of Bread (8) 1.79
Doug B's Stuffed Potatoes 3.29

SOUP DU JOUR

Cup 2.89 Bowl 3.39

* Consuming raw or under cooked meats, poultry or seafood may increase your risk of food borne illness

Senior Selections

For the smaller appetite! All Senior selections include two sides.

Greek salad with entree 1.59 extra.
Doug B's stuffed potatoes as a side .59 extra

Mesquite Roast Pork Loin 9.99
Lightly marinated, char broiled, served with a side of homemade BBQ sauce

North Atlantic Haddock 10.99
Mild fillet, prepared your favorite way. choose pan-fried, deep-fried, baked, or blackened

Select Beef Liver & Onions 8.99
Dredged in seasoned flour, sauteed, topped with plenty of grilled onion

Ossian Ham Steak 8.99
You just can't beat Ossian ham. Char broiled for great flavor

Senior Filet Mignon 14.99
6 oz. Always a tender choice

Deep Fried Shrimp 9.99
Crispy fried shrimp, with cocktail sauce & lemon

Herb Chicken Breast 10.99
Boneless, skinless breast, marinated in Italian spices and baked

Ground Chuck Steak 8.99
Ground fresh daily, char broiled to your specifications



*Light & Right

As an independent restaurant, we value your business as well as your health. We offer the following healthy selections for your enjoyment. Each dinner includes rice pilaf, vegetable du jour, and choice of fresh fruit or soup cup

Dinner Selections 12.99

8 oz. New York Strip

Salmon Oven poached

Ahi Tuna Black sesame seed crusted

Cajun Chicken Diane Spicy stir fry



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or on line at
www.donhalls.com

Featured Appetizers

A variety of delicious appetizers. Perfect for a light meal or for sharing

Spinach Artichoke Dip

Lg. 6.79 Sm 3.79

Tender spinach and artichoke hearts blended with an elegant cheese sauce.

Plenty of fried pita wedges for sharing.

BBQ'd Shrimp 7.99

Bacon wrapped jumbo shrimp, char-broiled and basted with homemade sauce

Crab Stuffed Mushrooms 6.99

Jumbo mushroom caps stuffed with deviled crab and topped with melted cheddar and mozzarella

Jumbo Shrimp Cocktail 7.79

Large gulf fresh shrimp served with our horseradish spiked sauce & lemon

Chicken Tenders 5.99

Deep fried with homemade BBQ sauce, or, dipped in Buffalo wing sauce and served with celery and blue cheese dressing

Jumbo Hot Wings 6.49

One pound served with celery and bleu cheese. Your choice of buffalo hot, or mild BBQ.

Deep-Fried Mushrooms 5.99

Lightly breaded, served with horseradish sauce

Vegetable Platter 7.49

Your choice of raw, steamed or fried

½ Platter 4.49

Garlic Cheese Bread 3.49

Our homemade French bread sliced thick, toasted with garlic butter and topped with Mozzarella

Mozzarella Cheese Sticks 5.29

Freshly breaded and deep-fried cheese strips accompanied by a thick, spicy Marinara sauce

Potato Skins (6) 5.79

Deep-fried skins filled with melted cheddar and bacon with sour cream on the side for dipping

Half Order (3) 3.50

Combo Platter 8.99

A tempting combination of our features including homemade onions rings, 3 cheese sticks, 4 deep-fried mushrooms, 2 buffalo tenders and 2 BBQ ribs. Served with appropriate accompaniments.