

appetizers

spinach artichoke dip

creamy spinach and fire roasted artichoke dip topped with fresh asiago cheese; served with naan chips - \$8.95

old hickory cheese curds

hand breaded white cheddar cheese curds, truly a Wisconsin favorite - \$6.95

short rib sliders

three mini brioche buns piled with tender pulled beef short rib; served with choice of bbq, bourbon or horseradish sauce - \$8.95

coconut shrimp

five shrimp hand battered and rolled in coconut flakes, crispy fried and served with rum dipping sauce - \$9.95

soups & salads

clam chowder, baked french onion, soup du jour

cup - \$3.95 crock - \$5.95

side salad

garden - \$3.95 caesar - \$4.95 spinach with bacon dressing - \$4.95

seared duck salad*

seared breast of duck atop a blend of arugula and romaine lettuce, roasted beets, bacon, red onion, and dressed with balsamic vinaigrette - \$14.95

spinach salad with warm bacon dressing

bed of spinach, red onions, hard boiled eggs, portabella mushrooms, and croutons dressed with warm bacon vinaigrette - \$9.95

add chicken \$5.00

add salmon*, duck* or shrimp \$7.00



gluten friendly

*consuming raw or undercooked meats and seafood can lead to foodborne illnesses.

sandwiches

*all sandwiches served with a pickle and choice of side.
french fries, sweet potato fries, chippers, german potato salad or cole slaw*

roasted vegetable quesadilla

caramelized onions, peppers, cheddar and mozzarella cheese in a flour tortilla topped with lettuce, fresh pico de gallo, and house made cilantro lime ranch sauce - \$9.95

crispy chicken blt wrap

crispy chicken with bacon, lettuce, tomato, cheddar cheese and chipotle ranch; all wrapped in a sundried tomato flour tortilla - \$9.95

fish tacos

hand battered cod strips in a flour tortilla topped with lettuce, fresh pico de gallo, cheddar cheese, and house made cilantro lime ranch sauce - \$11.95

club house melt

warm turkey, honey ham, bacon, tomato, cheddar cheese, and swiss cheese; served on sourdough rye bread - \$8.95

grilled pesto chicken sandwich

seasoned grilled breast of chicken topped with fresh pesto, tomato, red onion, and swiss cheese; served on a sundried focaccia roll - \$9.95

short rib burger*

quarter pound certified Hereford beef patty grilled to your liking and topped with shredded braised short rib and pepper jack cheese; served on a grilled hard roll - \$10.95

smothered prime rib burger*

half pound ground prime rib beef patty grilled to your liking and smothered with sautéed mushrooms, onions, and provolone cheese; served on a grilled hard roll - \$10.95



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entrées

*entrées include fresh baked rolls and your choice of soup or house salad.
upgrade to a caesar or spinach salad for \$1.00.*

grilled chicken carbonara

grilled breast of chicken atop linguini tossed with chopped bacon, peas, and roasted garlic cream sauce - \$16.95

caramelized onion and short rib pasta

caramelized onions and braised beef short rib tossed with penne pasta and asiago garlic cream sauce; garnished with Wisconsin bleu cheese and balsamic reduction - \$18.95

bacon wrapped pork filet

twin medallions of pork tenderloin wrapped in bacon, char grilled and topped with apple cranberry pecan chutney accompanied by yukon mashed potatoes and green bean carrot blend - \$19.95

seared duck*

seared breast of duck topped with blackberry burgundy glacage accompanied by blended rice pilaf and green bean carrot blend - \$21.95

cedar plank salmon*

8oz. salmon fillet oven roasted on a cedar plank; topped with a maple bacon glaze accompanied by blended rice pilaf and fresh asparagus - \$21.95

new york strip*

14oz. certified Hereford beef new york strip steak grilled to perfection and topped with sautéed sherry glazed mushrooms accompanied by yukon mashed potatoes and fresh asparagus - \$25.95



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friday night features

includes fresh baked rolls, cole slaw, and your choice of french fries, sweet potato fries, chippers, baked potato or german potato salad

almond fried walleye

canadian walleye hand breaded in almond breading and pan fried to perfection; served with lemon caper tartar sauce - \$19.95

hand-breaded perch

perch lightly hand breaded and deep fried to perfection; served with lemon caper tartar sauce - \$15.95

beer battered cod

beer battered cod deep fried to a golden brown; served with lemon caper tartar sauce - \$10.95

blue gills

blue gills lightly hand breaded and deep fried to perfection; served with lemon caper tartar sauce - \$14.95

deep fried shrimp

eight shrimp hand breaded and deep fried to a crispy golden brown; served with cocktail sauce - \$14.95

sautéed shrimp scampi

eight shrimp sautéed and served in a savory garlic butter sauce - \$14.95

poor man's lobster

seasoned haddock broiled in white wine and lemon juice; served with drawn butter - \$14.95



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