

appetizers

old hickory cheese curds

hand breaded white cheddar cheese curds, truly a Wisconsin favorite - \$7.95

baked brie with bacon jam

fresh baked brie topped with chef made bacon jam and served with toasted baguette \$9.95

coconut shrimp

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

hot crab dip

hot, creamy, spinach dip topped with fresh asiago cheese; served with naan chips - \$9.95

soups and salads

clam chowder, baked french onion, and soup du jour

cup - \$3.95 crock - \$5.95

side salad

garden - \$3.95 spinach- \$4.95 caesar- \$4.95

pomegranate spinach salad

pomegranate seeds, pepitas, red onion, and feta cheese on a crisp bed of spinach served with creamy pomegranate dressing - \$10.95

roasted beet and goat cheese salad

a bed of crisp mixed greens topped with sliced golden beets, red beets, goat cheese, red onion, walnuts, and served with balsamic vinaigrette - \$10.95

add chicken \$5.00

add steak*, salmon*, or shrimp \$7.00

*consuming raw or undercooked meats and seafood can lead to foodborne illnesses.
to-go boxes available upon request.

sandwiches

all sandwiches served with a pickle and choice of side.

vegetable of the day, baked potato, chippers, german potato salad, sweet potato fries, french fries

grilled vegetable wrap

grilled vegetables, red pepper hummus, and feta cheese wrapped in a whole wheat tortilla - \$8.95

grilled chicken caesar wrap

grilled chicken with crisp romaine lettuce, asiago cheese, and caesar dressing all wrapped up in whole wheat 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

steak blt*

4 ounces of grilled flat iron steak, lettuce, tomato, and bacon; served on a brioche bun with horseradish dijon sauce - \$12.95

mushroom swiss burger*

half pound ground hereford beef patty smothered with sautéed mushrooms and swiss cheese; served on grilled brioche - \$10.95

grilled chicken, bacon, and swiss

seasoned grilled breast of chicken topped with bacon and swiss cheese; served on a brioche bun - \$9.95

hickory burger*

half pound ground hereford beef steak burger grilled to your liking topped with applewood bacon, lettuce, tomato, and cheddar cheese served on grilled brioche - \$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.*

spicy pepper pasta

sautéed peppers and onions tossed with whole wheat linguini noodles and house made spicy pepper sauce - \$12.95
add chicken - \$5.00

multigrain beet blend

blend of red quinoa, white quinoa, barley, wild rice and wheat berries topped with roasted red beets, golden beets, and sautéed spinach - \$13.95
add chicken - \$5.00

hazelnut and apricot butternut squash ravioli

hazelnut and apricot jam atop butternut squash ravioli - \$14.95
add chicken - \$5.00

fresh atlantic salmon*

8 ounce salmon fillet oven roasted topped with a rosemary compound butter accompanied by rosemary roasted potatoes and fresh asparagus - \$19.95

bacon wrapped pork filet*

twin medallions of pork tenderloin wrapped in bacon, char grilled and topped with apple cranberry pecan chutney accompanied by rosemary roasted potatoes and maple glazed carrots - \$19.95

ribeye*

14 ounce certified hereford beef ribeye steak grilled to perfection and topped with sautéed mushrooms and onions accompanied by rosemary roasted potatoes and fresh asparagus - \$26.95

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friday night features

all sandwiches served with a pickle and choice of side.

*vegetable of the day, baked potato, chippers, german potato salad, sweet potato fries, french fries
selections below can be prepared grilled, broiled or baked upon request*

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

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

blue gills

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

beer battered cod

beer battered cod deep fried to a golden brown; served with
lemon caper tartar sauce - \$11.95

deep fried shrimp

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

 blue zones project® inspired

 gluten friendly

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