

## STARTERS

### Grilled Tomato Bruschetta 11

Toasted French bread topped with chopped tomatoes marinated in balsamic vinegar, mozzarella cheese, garlic and basil

### Spinach and Artichoke Dip 10

Spinach, artichoke hearts, cream cheese, garlic and Parmesan cheese baked  
Served with toasted French bread with parmesan cheese

### Buffalo Wings 10

Chicken wings deep-fried and served naked or tossed in one of our special sauces (Buffalo, barbecue or sweet chili)  
Served with celery and carrot sticks

### Wisconsin Cheese Curds 9

Beer-battered Wisconsin cheddar cheese curds deep-fried until golden brown  
Served with ranch and sweet chili dipping sauces

### Quesadillas

#### Cheese 8 • Chicken 10 • Steak 12

Toasted white flour tortilla filled with tomatoes, onions, cheddar and mozzarella cheese

Served with sour cream and salsa

### Spring Rolls 9

Crunchy vegetarian spring rolls served with a side of sweet chili sauce with red peppers and green onion

## ENTRÉES - Includes your choice of two sides. Pasta includes side salad only.

### Salmon Steak 25

8-ounce salmon filet grilled and finished with either maple glaze or lemon and rosemary

### Top Sirloin Steak\* 25

8-ounce marinated USDA Choice top sirloin garnished with garlic butter and grilled to your liking

### Boneless Rib-Eye Steak\* 33

14-ounce USDA Choice boneless rib-eye steak garnished with garlic butter and grilled to your liking

### Rum-Glazed Shrimp and Mango Skewers 19

Grilled shrimp with mango and brushed with rum glaze

### Honey Garlic Pork Tenderloin 19


8-ounce pork tenderloin with a honey garlic sauce

### Shrimp or Fish Tacos 19

Grilled or fried, shrimp or cod served in a creamy ginger sauce with mango salsa

Topped with cabbage and carrots in white flour tortillas

### Fish Fry 19

Cod filets prepared to your liking: Baked or fried in our homemade beer batter   
Served with tartar sauce, coleslaw, and your choice of 1 side.

## SPECIALTY SANDWICHES

Includes your choice of one side

### Turkey Melt 13

Smoked turkey, crispy bacon, Swiss cheese, lettuce, tomato and roasted garlic aioli sauce piled on 9-grain bread

### Badger Burger\* 13

6-ounce USDA Choice burger grilled to your liking and topped with crispy bacon, lettuce, tomato, pepper jack cheese, grilled onion and roasted garlic aioli sauce

### Stuffed Portabella Sandwich 13

Marinated portabella mushroom cap stuffed with spinach and artichoke dip grilled and served on a toasted brioche bun

### Grilled Chicken 13

Marinated chicken breast grilled to perfection served on a toasted brioche bun with Swiss cheese, lettuce and tomato

## SIDES 3

### Steamed Vegetables



### Sweet Potato Fries

### Loaded Baked Potato

### Side Salad

### Seasoned Steak Fries

### Long-Grain Wild Rice Pilaf

### Garlic Mashed Potatoes

Allergies and dietary sensitivities  
Normal kitchen operations involves some shared cooking and preparation areas, but we will try to accommodate all allergies and dietary sensitivities. Please inform your server of any allergies so that we may prepare your food separately and safely.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SALADS

### Beet and Goat Cheese Salad 11

Mixed greens topped with balsamic vinaigrette dressing and honey-marinated beets, goat cheese crumbles, cucumber, red onion and candied walnuts

### Apple Walnut Salad 11

Mixed greens topped with blue cheese crumbles, red onion, dried cranberries, sliced apple and candied walnuts

### House Salad 9

Mixed greens topped with tomato, carrots, cucumber, red onion and croutons

### Caesar Salad 10

Romaine lettuce tossed with house-made Caesar dressing, Parmesan cheese, tomatoes and croutons

### Dressings

Balsamic Vinaigrette  
Caesar  
Ranch  
French  
Blue Cheese

### Consider adding protein to your salad:

Grilled Salmon 7  
Grilled Steak\* 7  
Grilled Shrimp 5  
Grilled or Buffalo Chicken 5

## HAND-TOSSED 16-INCH SPECIALTY PIZZAS 19

### Veggie

Green bell peppers, onion, fresh tomato and spinach with mozzarella cheese and tomato sauce

### Margherita

Sliced tomatoes, tomato sauce, and fresh basil with fresh mozzarella, parmesan cheeses, and olive oil

### Wisconsin Classic

A blend of five cheeses: Parmesan, mozzarella, cheddar, provolone and colby-jack and tomato sauce

### Sausage

Zesty sausage with mozzarella cheese and tomato sauce

### Pepperoni

Mild pepperoni piled on with mozzarella cheese and tomato sauce

### Everything

Sausage, pepperoni, mushrooms, onion, green bell peppers, mozzarella cheese and tomato sauce

## BEVERAGES 2

Pepsi Products®

Lemonade


Fruit Punch


Unsweetened Iced Tea 

Coffee (regular, decaffeinated)

Milk  (skim , whole)

Juice   (orange, cranberry)

 We are committed to helping you make informed nutrition choices. This icon represents the healthiest food and drink choices, set by UW Health registered dietitians. Entrées and salads contain 450 calories or less, 5 grams saturated fat or less, and less than 600 milligrams sodium. Sides contain 100 calories or less, 1 gram or less saturated fat, less than 230 milligrams sodium.

 Food options free of beef, pork, poultry and fish. These items may contain dairy and egg products.

 Gluten-free food options.



Allergies and dietary sensitivities  
Normal kitchen operations involve some shared cooking and preparation areas, but we will try to accommodate all allergies and dietary sensitivities. Please inform your server of any allergies so that we may prepare your food separately and safely.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.