

STARTERS

Grilled Tomato Bruschetta 12

Grilled french bread topped with mozzarella and chopped tomatoes marinated in balsamic vinegar, garlic, and basil

Jalapeño Poppers 10

8 Breaded and deep-fried mild jalapeño peppers stuffed with cream cheese, served with housemade ranch

Chicken Tenders 10

4 Homestyle breaded chicken tenders, served with BBQ, honey mustard or housemade ranch

Chicken Wings 11

8 Deep-fried wings tossed in your choice of buffalo, BBQ, or sweet chilli, served with celery and carrot sticks, along with your choice of housemade ranch or blue cheese

Cheese Curds 10

Breaded and deep-fried Wisconsin cheddar cheese curds, served with housemade ranch

Shrimp Bites 12

Deep-fried crispy coated shrimp on a bed of cabbage and carrots topped with creamy ginger sauce, and housemade mango salsa

Quesadilla

Cheese 9 • Chicken 11 • Carnitas 11

Toasted flour tortilla filled with melted cheese blend, served with lettuce, sour cream and housemade salsa

Spring Rolls 10

8 Deep-fried vegetarian spring rolls filled with cabbage, carrots and onion, served with sweet chili sauce

ENTRÉES – Includes your choice of two sides

Top Sirloin* 27

8oz Local USDA choice top sirloin grilled to your liking and topped with housemade garlic butter

Boneless Rib-Eye* 35

14oz Local USDA choice boneless rib-eye grilled to your liking and topped with housemade garlic butter

Pork Tenderloin 20

(2) 4oz Grilled pork tenderloins brushed with housemade honey garlic glaze and topped with grilled pineapple

Tropical Shrimp Skewers 20

Grilled shrimp and mango skewers brushed with tropical rum glaze, served on a bed of shredded cabbage and carrots, topped with grilled pineapple

Shrimp or Fish Tacos 20

Shrimp or cod, grilled or crispy coated and fried, served on a flour tortilla filled with shredded cabbage and carrots, topped with creamy ginger sauce and housemade mango salsa

Salmon Fillet 27

8oz Salmon fillet grilled and topped with your choice of maple glaze or rosemary lemon butter

Fish Fry 20

(2) 6oz Cod fillets prepared baked or fried in housemade beer batter, served with tartar sauce, fresh coleslaw and your choice of one side

Chicken Caprese 20

Grilled chicken breast topped with fresh mozzarella and chopped tomatoes marinated in balsamic vinegar, garlic and basil

Cavatappi Pasta 14

Add Chicken 6 • Add Shrimp 6

Cavatappi noodles tossed in a mix of housemade alfredo and marinara topped with shaved parmesan and chopped tomatoes marinated in balsamic vinegar, garlic, and basil, served with toasted french bread and side salad

SIDES 4

Steamed Vegetables

Cheesy Garlic Mashed Potatoes

Loaded Baked Potato

Seasoned French Fries

Seasoned Sweet Potato Fries

Long-Grain Wild Rice

Salad Bar

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.

SANDWICHES – Includes your choice of one side

Badger Burger* 14

7oz USDA choice beef patty grilled to your liking and topped with pepper jack cheese, bacon, lettuce, tomato and onion, served on a toasted brioche bun with housemade garlic aioli

Mushroom Burger 14

Marinated portabella mushroom topped with fresh mozzarella, lettuce, tomato and onion, served on a toasted brioche bun with housemade garlic aioli

Chicken Sandwich 14

Grilled marinated chicken breast topped with pepper jack cheese, lettuce and tomato, served on a toasted roll

Turkey Melt 14

Sliced smoked turkey, swiss cheese, bacon, lettuce and tomato, served on toasted 9-grain bread with housemade garlic aioli

Pulled Pork Sandwich 14

Marinated shredded pork topped with fresh coleslaw and BBQ sauce, served on a toasted brioche bun

SALADS

Beet and Goat Cheese Salad 12

Add Chicken 6 • Add Shrimp 6 • Add Salmon 8

Chopped romaine and iceberg lettuce topped with honey marinated beets, cucumber, red onion, housemade candied walnuts, and goat cheese crumbles, served with balsamic vinaigrette

Apple Walnut Salad 12

Add Chicken 6 • Add Shrimp 6 • Add Salmon 8

Chopped romaine and iceberg lettuce topped with apples, dried cranberries, red onion, housemade candied walnuts, and blue cheese crumbles, served with balsamic vinaigrette

Caesar Salad 10

Add Chicken 6 • Add Shrimp 6 • Add Salmon 8

Chopped romaine and iceberg lettuce topped with shaved parmesan cheese and housemade croutons, served with caesar dressing

House Salad 10

Add Chicken 6 • Add Shrimp 6 • Add Salmon 8

Chopped romaine and iceberg lettuce topped with tomatoes, carrots, cucumber, red onion and housemade croutons, served with your choice of dressing

Dressings

Housemade Ranch • Honey French • Italian • Thousand Island • Balsamic Vinaigrette • Blue Cheese • Caesar

HAND TOSSED 16" PIZZAS 20

Made with Housemade Dough and Fresh Tomato Sauce – Half/Half for Cheese Sausage and Pepperoni Only

Cheese

A blend of shredded parmesan, mozzarella, provolone and romano cheese

Sausage

A blend of shredded parmesan, mozzarella, provolone and romano cheese topped with italian sausage

Pepperoni

A blend of shredded parmesan, mozzarella, provolone and romano cheese topped with mild pepperoni

Margherita

Shaved parmesan and fresh mozzarella topped with sliced tomatoes and fresh basil

Everything

A blend of shredded parmesan, mozzarella, provolone and romano cheese topped with italian sausage, mild pepperoni, mushrooms, onion and green pepper

DESSERTS

Housemade Cheesecake 8

Served with whipped cream and your choice of caramel or strawberry sauce

Brownie Sundae 8

Fresh baked brownie served warm and topped with whipped cream and chocolate sauce

Ice Cream 4

Dish of vanilla or cookies & cream topped with whipped cream and your choice of caramel, strawberry, or chocolate sauce

DRINKS 2

Pepsi Products®
Fruit Punch

Unsweetened Ice Tea
Lemonade

Coffee (regular, decaf)
Milk (skim, whole)

Juice:
Orange, Cranberry, Apple

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.