

STONE PORCH

ALEHOUSE

Plates to Share

Seared Ahi Tuna Lettuce Wraps GF \$15
Sesame seared ahi tuna, pickled vegetables, fresh herbs with house ginger sesame for dipping

Brisket Poutine \$16
Jumbo fries, brisket smoked in-house, cheese curds, brown gravy & scallions

Calamari Fries \$14
Hand-breaded Calamari steak fries & sweet chili sauce

Coconut Shrimp \$12.50
Five large fried gulf shrimp, coconut batter & sweet chili sauce

Smoked & Fried Wings \$13.50
Ten wings & drumsticks tossed in BBQ or Buffalo & ranch or blue cheese on the side.

Twice Baked Potato Bites \$10
Bacon, scallions & ranch

Beer Battered Mushrooms \$12

Hand-Battered Onion Rings \$11

Fried Cheese Curds \$9.50

Crispy Fried Cauliflower \$10

SAUCES

BBQ GF
Buffalo GF
Creole Remoulade GF
Garlic Aioli
Ranch GF
Bleu Cheese GF

RUBS

Cajun
Savory

DRESSINGS

Bleu Cheese GF
Citrus Vinaigrette GF
French GF
Honey Mustard GF
Lemon Basil
Vinaigrette GF
Ranch GF
Red Wine
Vinaigrette GF

Soups & Salads

Add six shrimp \$7, 6 oz. salmon filet \$10
smoked chicken thigh or grilled chicken breast \$4
Vegan Fried Tofu \$5

Homemade Soup of the Day
\$4.5 cup | \$6.50 bowl

French Onion Soup \$7
Baked and topped with Swiss cheesescallions & house-made croutons

Soup & Salad \$8
Side salad with a cup of our soup of the day
Substitute French Onion Soup \$2

Wedge Salad \$13
Bacon, hard-boiled egg, tomato, cucumber, croutons, blue cheese & French dressing

Roasted Beet Salad GF \$14
Slow roasted beets, goat cheese, pistachios, green pumpkin seeds & citrus vinaigrette dressing

Cobb Salad GF \$16
Smoked chicken thigh, bacon, avocado, blue cheese, tomato, cucumber & red wine vinaigrette

Homestyle Fried Chicken

Fried Chicken Dinner

2 pc. \$13.5 | 4 pc. \$16.50

Hand-breaded, seasoned and fried. Includes two sides. Allow for extra time.

Fried Chicken & Waffles

\$17

Boneless chicken thigh, homemade waffle, whipped honey butter, peppered gravy, Martin & Sons maple syrup

Hand-Dipped Chicken Tenders

\$14

Four large chicken tenders in house batter, your choice of sauce & one side

Handhelds

Served with house chips, fruit, cornbread or coleslaw.

Upgrade to a premium side for \$2.5 | Gluten-free bun \$2

Shrimp Po Boy

\$14.5
Fried gulf shrimp, Creole remoulade, lettuce, tomato & scallions on a French roll

Perch Po Boy

\$15
Beer-battered lake perch, tartar sauce, lettuce, tomato, and pickle on a French roll.

Fried Cod Sandwich

\$14.5
Fried Alaskan Cod, tartar sauce, crispy lettuce, cheddar cheese on a French roll.

Pulled Pork Sandwich

\$13
House-smoked pork, coleslaw, BBQ sauce, crispy fried onions & scallions on a French roll

Cuban Sandwich

\$13
House-smoked pulled pork, ham, Swiss, red onion, pickles & yellow mustard on a pressed roll

Portabella Mushroom Sandwich GF

\$12
Marinated & grilled portabella cap, sautéed onions, red pepper pesto & Gouda on a house bun

Chicken Bacon Wrap

\$13
Grilled chicken breast, bacon, mixed greens, cheddar, tomato & ranch dressing on a flour tortilla

Chicken Sandwich

\$13
Grilled (GF) or fried chicken thigh, lettuce, tomato & garlic aioli on a buttery croissant bun.
Substitute chicken tenders

Nashville Chicken Tacos

\$14
Fried chicken thigh, our Nashville hot seasoning blend, queso cotija, pico de gallo & pickled red onion on corn tortillas

Nashville Hot Chicken Sandwich

\$13
Fried chicken thigh, our Nashville hot seasoning blend, lettuce, tomato, pickles & garlic aioli on a croissant bun

Prime Rib Sandwich

\$15
Shaved prime rib, creamy horseradish & crispy fried onions and scallions on a French roll

Smoked Gouda Cheesesteak

\$15
Thin sliced prime rib on a toasted french roll, sautéed onions, mushroom and melted smoked gouda.

HOUSE SIDES

Fresh Fruit GF

Cornbread

Coleslaw GF

House Chips

French onion dip +\$1

Jasmine Rice GF

PREMIUM SIDES

Sweet Potato Waffle Fries

Seasoned Fries

Mashed Potatoes GF

Seasonal Vegetable GF

Mac N' Cheese

Side Salad

Drinkables

1919 Root Beer on Tap \$4

Hot Tea \$3

Ask for current selections

Iced Tea \$3

free refills
Unsweetened & Sweet

Milk

\$3 Regular | \$1 Kids
White or Chocolate

Coffee \$2.5

Soda \$3

free refills

Coca-Cola, Coke Zero, Diet Coke, Sprite, Sprite Zero, Fanta Orange, Mellow Yellow & Mr. Pibb

Juice \$3

Apple, Orange, Cranberry, Lemonade & Hi-C Fruit Punch

House Specialties

Alehouse Poke Bowl GF
Fried Tofu \$14.5 | Ahi Tuna \$15
Jasmine rice, ginger sesame vegetables, avocado & sriracha mayo with a sprinkle of sesame and lime

Alehouse Mac & Cheese
\$10.50
Add bacon, smoked chicken thigh, chicken tenders, broccoli or sliced portabella mushrooms \$2

Shrimp & Andouille Sausage Linguini \$17.5
Shrimp, andouille sausage, mushrooms, and linguine tossed in red pepper pesto cream served with garlic bread

Smothered Pork Chop \$18
Boneless pork chop with mushroom, onion & roasted garlic bordelaise. Served with 2 sides

14oz Ribeye GF \$34
Hand cut ribeye with garlic rosemary butter. Served with 2 sides

Seafood

Served with your choice of two house or premium sides

Shrimp Dinner GF \$19.5
Ten grilled or fried large gulf shrimp & cocktail sauce or butter

Almond Crusted Walleye \$19.5
Panko and almond crusted walleye baked and drizzled with lemon basil vinaigrette

Alaskan Cod Dinner
Two piece fried with tartar sauce \$16.5
8oz Baked filet with butter \$17.5

Ginger Sesame Salmon \$19.5
6 oz salmon filet & house-made ginger sesame sauce

Fried Bluegill \$18
6 1oz bluegill filets

Fried Lake Perch \$18
Lightly battered and fried Lake Perch filets

Locally Sourced & Delicious Burgers

Served with house chips, fruit, cornbread or coleslaw. Burgers served on a house bun unless specified
Upgrade to a premium side for \$2.5 | Gluten-free bun \$2 | Add a second patty \$4

BYO Burger \$10.5
Want lettuce, tomato, pickles or onion? We've got you -- no upcharge, not judgement, just deliciousness

Sauces
BBQ, bleu cheese, buffalo, Creole remoulade, garlic aioli, ranch

Toppings \$1.50 ea.
Avocado, bacon, coleslaw, crispy egg, crispy fried onions, red pepper pesto sautéed mushrooms

Cheese \$1 ea.
Blue cheese crumbles, cheddar, Gouda, Swiss

Gouda Pub Burger \$13
House-smoked bacon, Gouda, crispy fried onions & house BBQ sauce

Mushroom Swiss Burger GF \$12.5*
Sautéed mushrooms, Swiss, & garlic aioli

Bacon Blue Burger GF \$12.5
House-smoked bacon, blue cheese & roasted garlic aioli

Stone Fire Oven Flatbreads

Gluten-free crust available \$4

Pickled Pepper & Pepperoni \$13.50
Red sauce, Silver Lewis Cheese, Ezzo pepperoni, sweet and spicy pickled peppers

Margarita \$12.50
Red sauce, fresh mozzarella, basil, tomatoes, seasoning blend & balsamic reduction

Apricot & Sausage \$12.50
Apricot preserves, Silver Lewis cheese, Fraboni's Sausage & New Life sunflower microgreens

Bacon & Butternut Squash \$14
Silver Lewis Cheese blend, bacon, rosemary roasted butternut squash, goat cheese & hot honey

Veggies & Pesto \$13.50
Red pepper pesto, Silver Lewis cheese blend, mushrooms, broccoli, tomato & onion

Pepperoni & Hot Honey \$13.50
Red sauce, fresh mozzarella, pepperoni, red onion, hot honey

Nashville Chicken & Bacon \$14.50
Silver Lewis cheese, marinated Nashville Chicken, garlic aioli drizzle. Served with a side of pickles

Steak & Blue Cheese \$14.50
Steak sauce, shaved ribeye, Silver Lewis cheese, topped with mixed greens, bruschetta and blue cheese

Craft Your Creation: Build Your Own \$11
Sauces
Homemade Red, Red Pepper Pesto, Apricot Preserves

Cheeses
Local Silver Lewis Cheese blend, fresh mozzarella, goat cheese, blue cheese

Meats \$2
Pepperoni, Fraboni's sausage, bacon

Veggies \$1
fresh basil, broccoli, tomatoes, onions, mushrooms, pickled peppers

Add a swirl of hot honey or balsamic reduction!

For the Little Ones

Includes side of fries, sweet potato waffle fries, chips, cornbread or fruit

Cheeseburger \$8.5 GF
Mac & Cheese \$7
Chicken Tenders \$7

Grilled Cheese \$7
1 piece Fried Cod \$7
5 Gulf Shrimp \$9

WEEKLY SPECIALS

FRIDAY FISH FRY

Available all day Friday
Thick rye, coleslaw & choice of fries, mashed potatoes or mac and cheese

Fried Cod Dinner 2 Piece: \$15.5 | 3 Piece: \$18.5

Baked Cod Dinner 8 oz filet \$16.5

Shrimp Dinner \$18.5

Fried Bluegill \$17.5

Fried Lake Perch \$17.5

SATURDAY PRIME RIB

Available after 4 pm.
Includes soup or salad & choice of potato

Slow Roasted Angus Prime Rib
14 oz \$31

BBQ & NACHOS SUNDAYS

Smoked Brisket BBQ plates and nachos.
Meat & Cheese Raffle the Second and Fourth Sundays

\$3
STONE FIRE LOADED BAKED POTATO!
Cheese sauce, bacon, broccoli & more cheese
SATURDAYS AFTER 4

AVAILABLE UNTIL 8:30 PM DAILY