

PLATES TO SHARE

Creole BBQ Shrimp \$15

Fresh gulf shrimp, New Orleans-style BBQ sauce & homemade bread

Brisket Poutine \$14

Jumbo fries, brisket smoked in-house, cheese curds & onion gravy

Calamari Fries \$10

Fried hand-breaded Calamari steak fries & sweet chili sauce

Coconut Shrimp \$12

Five large fried shrimp, coconut batter & sweet chili sauce

Smoked & Fried Wings \$12

Ten wings & drumsticks tossed in BBQ or Buffalo & ranch or blue cheese on the side.

Twice Baked Potato Bites \$10

Bacon & scallions. Served with ranch

Beer Battered Mushrooms \$11

Hand-Battered Onion Rings \$10

Fried Cheese Curds \$9.50

Crispy Fried Cauliflower \$9

SAUCES

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

RUBS

- Cajun
- Savory

DRESSINGS

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

BEVERAGES

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 free refills

Regular & Decaf

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



SOUPS & SALAD

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

Soup of the Day

\$4 cup | \$6.50 bowl

Soup & Salad \$7

Side salad with a cup of our soup of the day
Substitute French Onion Soup \$1.50

Wedge Salad \$12

Bacon, hard-boiled egg, tomato, cucumber, croutons, blue cheese & French dressing

French Onion Soup \$5.50

Baked Swiss cheese & house-made croutons

Roasted Beet Salad \$13 GF

Slow roasted beets, goat cheese, pistachios, green pumpkin seeds & citrus vinaigrette dressing

Cobb Salad \$16 GF

Smoked chicken thigh, bacon, avocado, blue cheese, tomato, cucumber & red wine vinaigrette

HOUSE-MADE FRIED CHICKEN

Brined, slathered & coated in our house breading

Fried Chicken Dinner

2 pc. \$12.50 | 4 pc. \$15.50

Cooked to order, allow for extra time

Seasonal vegetables, mashed potatoes & gravy

Fried Chicken with Waffles

\$15.50

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

HANDHELDS

Served with house chips, cornbread or coleslaw.
Upgrade to a premium side for \$3 | Gluten-free bun \$2

Shrimp Po Boy \$13.5

Fried shrimp, Creole remoulade, lettuce & tomato on a French roll

Pulled Pork Sandwich \$12

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

Cuban Sandwich \$12

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

Portabella Mushroom Sandwich \$11 GF

Grilled portabella cap, sautéed onions, red pepper pesto & Gouda on a house bun

Chicken Bacon Wrap \$11.5

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

Chicken Sandwich \$11

Grilled or fried chicken thigh, lettuce, tomato & garlic aioli on a buttery croissant bun. Can substitute chicken tenders

Nashville Chicken Tacos \$13.5

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

Nashville Hot Chicken Sandwich \$11

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

Prime Rib Sandwich \$14

Shaved prime rib, creamy horseradish & crispy fried onions on a French roll

HOUSE SIDES

Cornbread \$2

Coleslaw \$2

House Chips \$2

+ Add french onion dip +\$1

PREMIUM SIDES

Collard Greens \$4 GF

Seasoned Fries \$4

Mashed Potatoes \$3 GF

Seasonal Vegetable \$3 GF

Mac N' Cheese \$4

Side Salad \$3.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions • Split plates will incur a charge of \$2. No charge for an extra plate.

STONE FIRE OVEN

Available Wednesday - Saturday • 4pm to 8:30pm

Baked Crab Dip \$16

Lump crab, Pico de Gallo & sliced baguette

Spinach Artichoke Dip \$14

Grilled artichokes, diced red pepper, spinach, cheese. Served with sliced baguette.

Goat Cheese & Marinated Tomatoes on Sourdough \$10

Goat cheese, marinated cherry tomatoes and a drizzle of lemon-thyme honey on toasted sourdough with arugula microgreens

Classic Cheesy Goodness \$10

San Marzano tomato sauce, whole-milk mozzarella & provolone.

Pepperoni, Fraboni's Sausage, chicken or bacon \$2.

broccoli, tomatoes, onions, jalapeno, pineapple or mushrooms \$1
Violife vegan cheese available for +\$1.

BBQ Chicken \$16

Smoked chicken thigh, bacon, pineapple, mozzarella cheese, swirl of BBQ sauce, fresh sliced jalapenos & pickled red onion

Margarita \$12

Layer of sliced and seasoned beefsteak tomatoes, basil, fresh mozzarella & balsamic reduction

Apricot & Sausage \$12.5

Apricot preserves, Fraboni's sausage, Wisconsin cheese & local arugula microgreens

Chicken & Pesto \$13.5

Pesto, Chicken, marinated cherry tomatoes, broccoli

DESSERTS

Turtle Brownie Sundae \$5

caramel, chocolate, pecans

Cheesecake \$5

Ask about today's selections

Ice Cream Cake \$6

Kids Sundae \$3

KID'S MENU

Includes one side

Cheeseburger \$8 GF

Mac & Cheese \$7

Chicken Tenders \$7

Grilled Cheese \$7

HOUSE SPECIALTIES

Add a house salad for \$3.50

Eggplant Parmesan \$13.50

Lightly breaded eggplant fried with house-made marinara & linguini

Alehouse Mac & Cheese \$10

Add Bacon, chicken, broccoli or sliced portabella mushrooms \$2

Half Herb Roasted Chicken \$16 GF

Roasted potatoes, carrots & lemon herb jus

BURGERS

Burgers served on a house bun unless specified
Served with house chips, cornbread or coleslaw.
Upgrade to a premium side for \$3 | Gluten-free bun \$2

BYO Burger \$10 GF*

1/3 lb burger | Add second patty \$4

Cheese \$1 ea.

Blue cheese crumbles, cheddar, Gouda, Swiss

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

Free Add Ons

Lettuce, onions, pickles, tomatoes

Jalapeno Popper Burger \$13

Bacon, deep fried jalapeño, cream cheese & cheddar medallion & pickled onions

Gouda Pub Burger \$12

House-smoked bacon, Gouda, crispy fried onions & house BBQ sauce

Mushroom Swiss Burger \$12 GF*

Sautéed mushrooms, Swiss, & garlic aioli

Bacon Blue Burger \$12 GF*

House-smoked bacon, blue cheese & roasted garlic aioli

ENTREES

Served with 2 sides

Shrimp Dinner \$19 GF

Ten grilled or fried Texas Brown Shrimp & cocktail sauce or butter

Almond Crusted Walleye \$18

Lemon basil vinaigrette

Wild Alaskan Cod Dinner

Two piece fried with tartar sauce \$16
8oz Baked filet with butter \$17

Ginger Sesame Salmon \$18

6 oz salmon filet & house-made ginger sesame sauce

Hand-Dipped Chicken Tenders \$14

Chicken breast, house batter & your choice of sauce

Fried Bluegill \$18

6 - 1 oz bluegill filets & tartar

Smothered Pork Chop \$17.50

Boneless pork chops, mushrooms, onions & roasted garlic bordelaise

WEEKLY SPECIALS

FRIDAY FISH FRY

Available all day Friday

Includes slice of thick rye, coleslaw and choice of fries, mashed potatoes or mac and cheese

Fried Cod Dinner 2 Piece: \$15 | 3 Piece: \$18

Baked Cod Dinner 8 oz filet \$16

Shrimp Dinner \$18

Fried Bluegill \$17

SATURDAY PRIME RIB

Available after 4 pm.

Includes soup or salad & choice of potato.

Choice Angus Prime Rib 14 oz \$30

**\$3
LOADED
BAKED POTATO!**
Cheese sauce,
bacon, broccoli
& more cheese