



## Shareables

- Cheese Curds, From Ellsworth WI, Batterfried with San Marzano Tomato and Basil Coulis 9
- Baby Dill Pickles Wedges, Fried Crispy with Panko Crumbs and Blue Cheese Dipping Sauce 8
- Fried Cherry Wood Bacon Wrapped Chicken Strips with Chipotle Ranch Dipping Sauce 8
- Calamari, Spiced and Fried Crispy with Serrano Lime Tartar Sauce 8
- Pulled Pork Poutine, Crispy Fries, Smoked Pork Shoulder, Gravy and Ellsworth Cheese Curds 9

## Salads

- Wedge with Cherrywood Bacon, Red Onion, Tomato, and Gorgonzola Dressing 10
- Grilled Chicken Caesar Artisan Romaine with Cheese Shards and Focaccia Croutons 11
- Oriental, Greens Tossed with Our Tangy Dressing, Topped with Spiced Almonds & Wild Mushrooms 10

## Soups

- Prime Rib and Oven Roasted Vegetables 6
- Roasted Potato Cheddar (Vegetarian & Gluten Free) 5
- SOTM, Check with your Server on this Month's Featured Soup 6

## Sandwiches

- Crispy Chicken Melt, Cherry Wood Bacon, Mozzarella and Cheddar on Artisan Bread 11
- Southwest Pulled Pork with Chipotle Ranch Dipping Sauce on Hard Roll 10
- Korean Lacquered Salmon with Twin Sesame Seeds and Fresh Arugula on Grilled Kaiser Roll 11
- Shaved Smoked Pork Loin French Dip with Sauteed Cipollini Onions, Swiss and Au Jus 10
- Chuck Angus Burger 9
- Curd and Bacon Burger 11
- Wild Mushroom Swiss Burger 11

All Sandwiches are served with Seasoned Fries

## Smoker

- Pulled Pork, Pork Shoulder Smoked Hours Using Hickory from Holmen WI. Raspberry Chipotle BBQ **16**
- Boneless Pork Chops, Thick Cut America's Cut Pork Chops Grilled to Perfection, Bourbon BBQ **15**
- Beef Brisket Burnt Ends, Glazed with Butter, Brown Sugar and Bourbon BBQ (while they last) **20**
- Smokin' Combo, Pulled Pork, Center Cut Pork Chop and Burnt Ends **22**

Smoked Entrees are Served with Twice Baked Au Gratin Potatoes

## Broiler

- 6 oz Filet Mignon Cherrywood Bacon Wrapped with Cabernet Reduction Sauce **25**
- 12 oz Center Cut New York with Creamy Blue Cheese and Panko Crust **28**
- 16 oz Ribeye Hand Cut with Wild Mushrooms and Our Famous Steak Butter **30**
- Add 3 Thai Sesame BBQ Glazed Bacon Wrapped Shrimp to Our Steaks **6**

Steaks are Served with a Loaded Salt and Pepper Baked Potato

## Seafood

- Atlantic Salmon Cedar Plank Roasted with Dijon and Cashew Crust on Champagne Sauce **22**
- Bacon Wrapped Tiger Shrimp with Thai Sesame BBQ Glaze **20**
- Coconut Batterfried Cod with Honey Chipotle Dipping Sauce **16**
- Seafood Thermidor, Shrimp, Scallops and Lobster Meat, Wild Mushrooms in Brandy Sauce **26**

Seafood Entrees are served with Rice, Black Pearl Barley and Daikon Seed Pilaf

## Specialties

- Buttermilk Fried Chicken, Boneless Thighs in Seasoned Flour with Sage Gravy **16**
- Pork Belly Confit Seared Crispy and Drizzled with an Asian Fusion Honey Soy Reduction **20**

Specialties are Served with Garlic Sour Cream Whipped Yukon Gold Potatoes

## Pasta

- Smoked Chicken Alfredo, Bowtie Pasta with Tomato Basil 3 Cheese Alfredo Sauce **16**
- Vodka Shrimp, with Bacon, Wild Mushrooms and Pomodoro Cream Sauce over Angel Hair **19**

All Entrees are served with a Cup of Homemade Soup or House Salad & Dressing, Breadstick  
Substitute a side Wedge **4**, Artisan Caesar **3** or Oriental **2**

An \$8 plate charge will be added to all entrée's that are split