



## Shareables

- Cheese Curds, From Ellsworth WI, Batterfried with San Marzano Tomato and Basil Coulis **9**
- Coconut Shrimp, Batterfried with Honey Chipotle Dipping Sauce **12**
- Fried Cherry Wood Bacon Wrapped Chicken Strips with Chipotle Ranch Dipping Sauce **9**
- Calamari, Spiced and Fried Crispy with Serrano Lime Tartar Sauce **8**
- Southwest Pulled Pork Potato Boats, Melted Cheddar, Pico de Galo and Sour Cream **8**

## Salads

- Wedge with Cherrywood Bacon, Red Onion, Tomato, and Gorgonzola Dressing **10**
- Grilled Chicken Caesar Artisan Romaine with Cheese Shards and Focaccia Croutons **12**
- 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 **12**
- 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 **11**
- Curd and Bacon Burger **13**
- Wild Mushroom Swiss Burger **12**

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 **16**
- Beef Brisket Burnt Ends, Glazed with Butter, Brown Sugar and Bourbon BBQ (while they last) **24**
- Smokin' Combo, Pulled Pork, Center Cut Pork Chop and Burnt Ends **23**

Smoked Entrees are Served with Twice Baked Au Gratin Potatoes

## Broiler

- 6 oz Choice Filet Mignon Cherrywood Bacon Wrapped with Cabernet Reduction Sauce **32**
- 12 oz Center Cut Super Trimmed New York with Creamy Blue Cheese and Panko Crust **30**
- 16 oz Ribeye Hand Cut with Wild Mushrooms and Our Famous Steak Butter **31**
- Add 3 Thai Sesame BBQ Glazed Bacon Wrapped Shrimp to Our Steaks **8**

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 **24**
- Bacon Wrapped Tiger Shrimp with Thai Sesame BBQ Glaze **22**
- Coconut Batterfried Cod with Honey Chipotle Dipping Sauce **17**
- Seafood Thermidor, Shrimp, Scallops and Lobster Meat, Wild Mushrooms in Brandy Sauce **30**

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 **17**
- Pork Belly Confit Seared Crispy and Drizzled with an Asian Fusion Honey Soy Reduction **21**

Specialties are Served with Garlic Sour Cream Whipped Yukon Gold Potatoes

## Pasta

- 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 **20**

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