

LUNCH MENU

APPETIZERS

- CRAB CAKES — \$12**
Three cakes served with mango salsa
- FRIED CALAMARI — \$9**
Lemon and Olive preserved Mayo
- FRIED CHEESE CURDS — \$6**
Yellow Chili Aioli
- SHRIMP COCKTAIL — \$11**
Six Jumbo Shrimp served with Cocktail Sauce

SALADS

-  **BELOIT CLUB SALAD — \$13**
Spring Mix, Pulled Chicken, Red Peppers, Mushrooms, Radishes, Garbonzo Beans, Almonds, Mandarin Segments, Cilantro, Broccoli, Brussels Sprouts, Sesame Peanut Dressing
- CAESAR SALAD — \$8**
Wisconsin Parmesan, Brioche Croutons, White Anchovies, Classic Caesar Dressing
- FAJITA SALAD — \$9**
Roasted Corn, Avocado, Tomatoes, Crispy Bacon, Iceberg Lettuce, Chipotle Dressing
- MIXED GREENS SALAD — \$6**
Homemade Pickled Radishes, Ground Mustard Dressing
- ROASTED BEET SALAD — \$9**
Mixed Greens, Shaved Fennel, Candied Pecans, Goat Cheese, Lemon Dressing

ADD A PROTEIN

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| 3 BLACKENED GULF SHRIMP — \$9 | 4 OZ. FLAT IRON STEAK — \$9 |
| 6 OZ. CHICKEN BREAST — \$5 | 4 OZ. TUNA OR SALMON — \$8 |

SOUPS

- Cup of Soup — \$3.50 // Bowl of Soup — \$6
- BEEF & PORCINI MUSHROOM BARLEY**
Served with spring peas
- POTATO LEEK**
Served with Brioche crouton, creme fraiche, and candied bacon
- SOUP DU JOUR**
Ask your server for our soup of the day

DESSERTS

- CHEESECAKE DU JOUR — \$7**
Housemade
- CHOCOLATE MOUSSE — \$6**
Coffee Flavored
- KEY LIME SORBET — \$6**
Fresh blueberries, graham crackers crumbs, fresh whipped cream

BURGERS & DOGS

- 1/4 LB. BELOIT CLUB BURGER — \$7**
Aged Cheddar, Garlic Aioli, Lettuce, Tomato, Brioche Bun
ADD ANOTHER PATTY FOR \$3
- BLACK BEAN BURGER — \$9**
Cheddar Cheese, Tofu Siracha Aioli, Lettuce, Avocado, Tomato, Brioche Bun
- CHICAGO DOG — \$4**
Jumbo Vienna All-Beef Dog, Yellow Mustard, Onions, Relish, Tomato, Pickle, and Sport Peppers all on a Poppyseed Bun
- SHEBOYGAN BRAT — \$5.5**
Galaxy Rose Kraut, Stone-ground Mustard, Spanish Chilis, Pretzel Bun

SANDWICHES & SUCH

Half sandwiches come with your choice of soup or house salad. All sandwiches are served with lettuce, tomato, onion, pickle, and coleslaw garnish.

- AHI TUNA TACOS**
Two Tacos, Siracha Aioli, Mango Pico de Gallo, Broccoli Slaw, Flour Tortilla
FULL — \$13 // HALF — \$10
-  **OVEN-ROASTED CHICKEN FONTINA**
Basil Mayo, Peppers, Tomato Focaccia
FULL — \$9 // HALF — \$7.5
- PANINI CAPRESE**
Heirloom Tomato, Fresh Mozzarella, Basil Pesto, Extra Virgin Olive Oil, Multi-grain Ciabatta
FULL — \$9 // HALF — \$7.5
-  **PERUVIAN SMOKED BRISKET**
Broccoli, Brussel Sprout Slaw, Colby-jack, Ground Mustard, Red Pepper Aioli, French Roll
FULL — \$9 // HALF — \$7.5
- TURKEY BLT CLUB**
Smoked Turkey Breast, Nueskie's Bacon, Tarragon Mayo, Heirloom Tomato, Provolone, Lettuce, Sourdough Bread
FULL — \$9 // HALF — \$7.5

CHOOSE YOUR SIDE

- BACON POTATO SALAD — \$3**
- COTTAGE CHEESE — \$2.5**
- FRUIT SALAD — \$3**
- HANDMADE CUT FRENCH FRIES — \$2**
- SWEET POTATO FRIES — \$3**
- TRUFFLE GARLIC PARMESAN FRIES — \$3**

EXECUTIVE LUNCH

Each entrée comes with your choice of soup or salad and dessert

— YOUR CHOICE FOR \$19.95 —

- 8 OZ. FLAT IRON STEAK**
Mashed Potatoes, Green Beans
- 8 OZ. GRILLED SALMON**
Mashed Potatoes, Green Beans, Sun-dried Tomatoes
- 8 OZ. PAN-SEARED AIRLINE CHICKEN BREAST**
Lemon Pepper Sauce, Mashed Potatoes, Green Beans