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# APPS

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## CHEESE CURDS – 14

Beer battered yellow cheese curds served with yellow chili aioli

## CHIPS & DIP – 9

House made crinkle cut chips, served with onion dip

## BLACKENED SHRIMP COCTAIL – 24

5 jumbo shrimp with cocktail sauce

## BRUSSEL SPROUTS – 8

Crispy roasted brussels sprouts with garlic butter sauce and pine nuts

## CHARCUTERIE TRAY – 22

3 kinds of Wisconsin cheeses, fresh jam, summer sausage, salami, and prosciutto, served with crackers and grapes

## STEAK CROSTINI – 22

4 oz. sliced center cut tenderloin, horseradish sauce on crostini's

## BACON JALAPENOS – 12

Stuffed and bacon wrapped, served with a pineapple aioli

## CHICKEN WINGS – 14

Lightly breaded, served with carrots, celery, and hot sauce

## SCALLOPS – 22

Pan seared and served over purple parsnip puree and grilled asparagus, finished with a sweet apple hash

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# SIDES

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## HAND CUT FRIES – 4

## SWEET POTATO FRIES – 5

## TRUFFLE FRIES – 5

## CRISPY ONION RINGS – 4

## CRINKLE CUT CHIPS – 4

## COTTAGE CHEESE – 4

## FRESH FRUIT – 4

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# FOR THE KIDS

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## (12 AND UNDER ONLY)

All kids meals served with fountain soft drink and scoop of ice cream

## CRISPY CHICKEN TENDERS WITH FRIES – 10

## CHEESEBURGER WITH FRIES – 10

## GRILLED CHEESE WITH FRIES – 9

## MAC AND CHEESE WITH FRIES – 9

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# SALADS

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## CAESAR SALAD – 10

Chopped romaine, croutons, anchovies, fresh grated parmesan cheese, tossed in Caesar dressing

## COBB SALAD – 12

Spring mix, hard-boiled egg, roasted corn, feta cheese, fried garbanzo beans, tomato, and avocado

## WEDGE SALAD – 10

Iceberg lettuce, bourbon bacon, blue cheese crumbles, green onions and blue cheese dressing

## PEAR SALAD – 12

Spring mix, poached pears, candied walnuts, feta cheese, toasted in our house made champagne dressing

## BUTTERNUT SQUASH SALAD – 14

Baby arugula, roasted squash, dried cranberries, kalamata olives, bell peppers, goat cheese, toasted in raspberry vinaigrette

## ADD:

4 OZ. CHILEAN SEARED SALMON - 9 • 4 OZ. BEEF TENDERLOIN - 16 • 6 OZ. GRILLED CHICKEN - 7 • 3 BLACKENED JUMBO SHRIMP - 11

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# GRASS-FED STEAK BURGERS

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All burgers are served with lettuce, tomato, red onion, pickle and hand cut fries.

## CHEF'S BURGER OF THE MONTH

(Ask your server for this month's chef's combination!)

## PLANT BASED BURGER – 16

Black bean patty, sauteed onions, green and red bell peppers, provolone cheese on brioche

## WISCONSIN BURGER – 16

8 oz. steak patty, 3 cheese blend, applewood bacon, garlic aioli on brioche



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## SANDWICHES & SUCH

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Served with hand cut fries.

### BLT – 10

Green leaf lettuce, sliced tomato, applewood bacon, mayonnaise on lightly toasted white bread

### TURKEY BLT – 14

Sliced turkey, applewood bacon, green leaf lettuce, sliced tomato, tarragon aioli on lightly toasted white bread

### CLUB SANDWICH – 16

Sliced turkey, sliced ham, applewood bacon, green leaf lettuce, sliced tomato, and mayonnaise on lightly toasted white bread

### AL CAPONE – 17

Grilled chicken breast, sliced HOT capicola, Munster cheese, garlic aioli on a herb ciabatta

### BLACKENED CHICKEN – 17

Chicken breast, served with lettuce, tomato, avocado, and ranch on brioche

### CRISPY WRAP – 15

Lightly breaded chicken, shredded lettuce, diced tomato, bacon, shredded cheddar cheese and ranch on flour tortilla

### CHICKEN QUESADILLA – 14

3 cheese blend, chicken tinga, on flour tortilla, served with a side of sour cream, guacamole, and salsa

### STEAK QUESADILLA – 17

3 cheese blend, grilled and sliced New York strip, on flour tortilla, served with a side of sour cream, guacamole and salsa

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## SPECIALTY FLAT BREADS

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### MEAT LOVERS' – 24

Marinara sauce, sausage, pepperoni, ham, bacon, and mozzarella cheese

### MARGARITA – 20

Marinara sauce, fresh mozzarella, basil, cherry tomatoes, and mozzarella pearls

### BELOIT CLUB – 24

Marinara sauce, sausage, onions, ham, bacon, garlic, and fresh mozzarella

### PEPPERONI – 18

Marinara sauce, pepperoni, and fresh mozzarella

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## SPECIALTIES

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### BLACKENED ALFREDO – 27

Blackened chicken breast, fettuccine pasta, in a rich Cajun cream sauce topped with fresh feta cheese

### SURF AND TURF MAC AND CHEESE – 26

Cavatappi pasta, short rib, blackened shrimp, in a rich Aji Panca creamy sauce

### CATCH OF THE WEEK – Market Price

(Ask your server for this week's chef's combination!)

### CHILEAN SALMON – 33

Crisp apple hash, grilled asparagus, topped with a pineapple beurre Blanc

### NEW ZEALAND SHANK – 36

10 oz. Braised lamb shank over a creamy risotto and carrots, finished with a natural red wine reduction

### CHICKEN CORDON BLUE – 29

Stuffed with ham, Swiss cheese and rolled in breadcrumbs, served with broccolini, garlic mashed potatoes, and finished with a champagne cream sauce

### EGGPLANT – 17

Breaded and fried, served with fettuccine pasta, sauteed zucchini, yellow squash, grape tomatoes, and marinera sauce, topped with shaved parmesan cheese

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## USDA CHOICE+ BEEF CUTS

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Served with your choice of soup or house salad, seasonal vegetables, choice of mashed potatoes, cheddar au gratin, or roasted red potatoes and finished with our delicious brandy peppercorn sauce

8 OZ. TENDERLOIN – 46

12 OZ. NEW YORK STRIP – 32

14 OZ. BONE-IN RIBEYE – 42

10 OZ. FLAT IRON – 27

ADD

MUSHROOMS AND ONIONS – 6 • BLUE CHEESE CRUST – 5 • 3 BLACKENED JUMBO SHRIMP -11

