

APPETIZERS

- HOUSE CRINKLE CHIPS & FRENCH ONION DIP**13
House-made crinkle-cut chips, perfectly fried & salted.
Served with a rich, savory onion dip.
- SMOKED SALMON CROSTINI**14
House-smoked salmon, dill cream cheese, pickled onion & capers.
- WISCONSIN GARLIC CHEESE CURDS**13
Beer-battered yellow cheese curds, fried until crisp on the outside & melted on the inside. Served with yellow chili aioli.
- WISCONSIN CHARCUTERIE BOARD**22
Three artisan Wisconsin cheeses paired with summer sausage, hard salami, fresh fig jam, crisp crackers & fresh grapes.

- ROASTED CORN & AVOCADO SALSA**14
Sweet corn, avocado, lime & cilantro.
Served with house-made chips.
- FIRE-ROASTED CHICKEN WINGS**18
Fire-roasted bone-in wings with crispy skin & a juicy center.
Served with carrots & celery, with your choice of peach BBQ, hot buffalo, or plain.
- FIRECRACKER SHRIMP**16
Crisp, lightly battered shrimp tossed in a creamy sriracha glaze with just the right kick. Served over fresh arugula & finished with toasted sesame seeds.

SOCIAL BITES

- SICILIAN FLATBREAD**18
Crispy olive oil-brushed crust topped with fresh mozzarella, vine-ripened tomatoes, basil & roasted garlic.
- BBQ BRISKET FLATBREAD**19
Smoked brisket, gouda, mozzarella, BBQ sauce, crispy onions & pickles.
- HONEY-GLAZED SALMON KABOBS**18
Atlantic salmon skewered with bell peppers, onions & cherry tomatoes. Grilled & finished with a light honey glaze, served over seasoned Spanish rice.

- CHICKEN QUESADILLA**16
Grilled flour tortilla filled with diced chicken & melted three-cheese blend. Served with sour cream, guacamole & salsa.
- HOT HONEY BEEF KABOBS**19
Tender beef medallions skewered with bell peppers, onions & tomatoes. Grilled, brushed with hot honey & served over seasoned Spanish rice.
- PEPPERONI FLATBREAD**16
Crisp flatbread layered with marinara, fresh mozzarella & sliced pepperoni. Baked until golden.

SALADS

- CAESAR SALAD**10
Crisp chopped romaine tossed with classic Caesar dressing, garlic croutons, anchovies & freshly grated Parmesan.
- ITALIAN CHOPPED SALAD**12
Romaine hearts with cherry tomatoes, red onion, black olives, cucumbers, green bell peppers, garlic croutons & Parmesan.
Tossed in our house Italian dressing.
- BURRATA & BERRIES**13
Fresh creamy burrata, baby arugula with blackberries, strawberries & raspberries. Finished with roasted almonds, candied walnuts & a drizzle of berry balsamic reduction.
- BELOIT CLUB SALAD**14
Spring mix topped with oven-roasted chicken, mushrooms, sweet baby peppers, garbanzo beans, orange segments, fresh cilantro & Marcona almonds in house-made peanut sauce.

- SUMMER PEACH & PROSCIUTTO SALAD**15
Ripe peaches, prosciutto, arugula, toasted almonds & honey white balsamic drizzle.
- CLASSIC WEDGE**12
Crisp baby iceberg, bourbon-glazed bacon, sun-dried tomatoes, blue cheese crumbles, green onions & house blue cheese dressing.
- SIDE SALAD**6
Fresh spring mix with red beets, carrots & radishes.
Served with your choice of dressing.

ENHANCE YOUR SALAD

4 OZ TENDERLOIN +17 | **6 OZ MARINATED GRILLED CHICKEN BREAST** +8
THREE JUMBO BLACKENED SHRIMP +10 | **4 OZ SALMON** +10

GRASS-FED STEAK BURGERS

Locally raised beef from Beggs Fat Bottom Farms. Served with lettuce, tomato, red onion, pickle & hand-cut fries.

- WISCONSIN BURGER**16
1/2 lb patty topped with a three-cheese blend, applewood-smoked bacon & garlic aioli on a toasted brioche bun.
- SMOKEHOUSE SOY BURGER**16
House-made soy protein patty, gouda cheese, crispy onions, lettuce, tomato, pickles & chipotle aioli on a brioche bun.

- SMASHED FAJITA BURGER**16
Two quarter-pound patties smashed & seared, layered with sautéed bell peppers, caramelized onions, pepper jack cheese & jalapeño aioli on a brioche bun.
- CHEF'S BURGER OF THE MONTH**
Ask your server about this month's featured kitchen creation!



HANDHELDS

All sandwiches & wraps are served with hand-cut fries.

- CLASSIC BLT** 12
Thick-cut applewood bacon layered with green leaf lettuce, ripe tomato & mayonnaise on toasted white bread.
- AL CAPONE** 15
Marinated grilled chicken breast topped with thinly sliced capicola, Muenster cheese & garlic aioli on toasted herb ciabatta.
- RIBEYE STEAK WRAP** 18
Thin-sliced ribeye layered with lettuce, tomato, fresh mozzarella & creamy horseradish sauce. Served in a warm flour tortilla.

- FIRE-ROASTED CHICKEN WRAP** 14
Fire-roasted chicken with crisp lettuce, vine-ripened tomato, applewood-smoked bacon, sharp cheddar & house ranch, all wrapped in a warm flour tortilla.
- CRISPY CHICKEN CAESAR SANDWICH** 15
Golden breaded chicken breast with romaine lettuce, sliced tomato & house Caesar aioli on toasted bread.
- BBQ BRISKET SANDWICH** 18
Slow-smoked brisket, tangy BBQ sauce, pickles, on a toasted bun.

STEAK SELECTIONS

- 8 OZ TENDERLOIN** 44
Center-cut & exceptionally tender.
- 12 OZ NEW YORK STRIP** 34
Bold, richly marbled & full of flavor.
- 16 OZ BONELESS RIBEYE** 45
Well-marbled & deeply savory with a classic steakhouse finish.

All steaks are cooked to your desired temperature, served with your choice of potato & vegetable. Finished with a brandy peppercorn sauce. All steaks come with soup or salad.

ENHANCE YOUR STEAK

- BLUE CHEESE CRUST** +3
- GRILLED ONIONS** +3
- SAUTÉED MUSHROOMS** +3
- THREE JUMBO BLACKENED SHRIMP** +10
Seasoned with bold Cajun spice.

POTATOES

- AU GRATIN**
- GARLIC MASHED**
- ROASTED HERB RED**

VEGETABLES

- GREEN BEANS ALMONDINE**
- GRILLED BROCCOLINI**
- SEARED ASPARAGUS**

SIGNATURE ENTRÉES

All signature entrées are served with your choice of soup or salad.

- SURF & TURF** 45
12oz New York strip paired with four blackened jumbo shrimp, served with grilled broccolini & roasted red potatoes. Finished with a rich mushroom-spinach cream sauce.
- BLACKENED SHRIMP TACOS** 22
Four tacos filled with citrus coleslaw, creamy sriracha sauce, pickled onions & cilantro on corn tortillas
- CHICKEN ALFREDO** 28
Grilled chicken breast over fettuccine tossed in creamy Alfredo. Finished with freshly grated Parmesan.
- HONEY-GLAZED SALMON** 33
Pan-seared & finished on a cedar plank, brushed with a honey glaze. Served with seared asparagus & seasoned Spanish rice.
- GRILLED WISCONSIN WALLEYE** 33
Finished with lemon-dill beurre blanc. Served with wild rice pilaf & grilled asparagus

- GRILLED GROUPE** 28
Freshly grilled grouper served over creamy risotto with broccolini. Finished with a garlic-dill cream sauce.
- GRILLED FLANK STEAK WITH CHIMICHURRI** 26
Sliced flank steak finished with fresh herb chimichurri, tomato salad & roasted potatoes
- PASTA ARRABBIATA** 18
Mostaccioli tossed in a slow-simmered tomato sauce with fresh garlic & crushed red pepper flakes. Finished with Parmesan.

ENHANCE YOUR PASTA

- 4 OZ TENDERLOIN** +17 | **6 OZ MARINATED GRILLED CHICKEN BREAST** +8
- THREE JUMBO BLACKENED SHRIMP** +10 | **4 OZ SALMON** +10

SIDES

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| HAND-CUT FRIES 4 | HOUSE CRINKLE-CUT CHIPS 4 | GARLIC MASHED POTATOES 5 | COTTAGE CHEESE 4 |
| POTATO WEDGES 4 | ROASTED HERB RED POTATOES 4 | AU GRATIN POTATOES 6 | GRILLED BROCCOLINI 5 |
| SWEET POTATO FRIES 5 | GREEN BEANS ALMONDINE 4 | FRESH FRUIT 4 | SEARED ASPARAGUS 5 |

