

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.

- BUTTERNUT SQUASH & GOAT CHEESE** 16

Roasted butternut squash, whipped goat cheese, toasted pepitas, dried cranberries, pecans & maple-balsamic glaze.
Served with grilled crostini.
- 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.
- STEAK & BLUE CHEESE CROSTINI** 22

Seared beef tenderloin, whipped blue cheese, caramelized onions, roasted pear & balsamic reduction.
- PEPPERONI FLATBREAD** 16

Crisp flatbread layered with marinara, fresh mozzarella & sliced pepperoni. Baked until golden.

SALADS

- CAESAR SALAD** 12

Crisp chopped romaine tossed with classic Caesar dressing, garlic croutons, anchovies & freshly grated Parmesan.
- ITALIAN CHOPPED SALAD** 13

Romaine hearts with cherry tomatoes, red onion, black olives, cucumbers, green bell peppers, garlic croutons & Parmesan. Tossed in our house Italian dressing.
- SIDE SALAD** 6

Fresh spring mix with red beets, carrots & radishes.
Served with your choice of dressing.
- PEAR & PROSCIUTTO SALAD**.....17

Mixed greens, roasted apples, fresh pear, crispy prosciutto, candied pecans, dried cranberries & maple-Dijon vinaigrette.

- BELOIT CLUB SALAD**.....17

Spring mix topped with oven-roasted chicken, mushrooms, sweet baby peppers, garbanzo beans, orange segments, fresh cilantro & Marcona almonds. Tossed in house-made peanut sauce.
- CLASSIC WEDGE** 13

Crisp baby iceberg, bourbon-glazed bacon, sun-dried tomatoes, blue cheese crumbles, green onions & house blue cheese dressing.

ENHANCE YOUR SALAD

- 4 OZ TENDERLOIN** +17 | **6 OZ MARINATED GRILLED CHICKEN BREAST** +8

FIVE BLACKENED SHRIMP +12 | **4 OZ SALMON** +12

GRASS-FED STEAK BURGERS

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

- WISCONSIN BURGER**.....18

1/2-lb beef 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** 18

Two 1/4-lb beef 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** MP

Ask your server about this month’s featured kitchen creation!



HANDHELDS

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

CLASSIC BLT	13
Thick-cut applewood bacon layered with green leaf lettuce, ripe tomato & mayonnaise on toasted white bread.	
AL CAPONE	17
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	16
Fire-roasted chicken with crisp lettuce, vine-ripened tomato, applewood-smoked bacon, sharp cheddar & house ranch, all wrapped in a warm flour tortilla.	
BBQ BRISKET SANDWICH	18
Slow-smoked brisket, tangy BBQ sauce, pickles and crispy onion straws on a toasted bun.	

STEAK SELECTIONS

8 OZ TENDERLOIN	46
Center-cut & exceptionally tender.	
12 OZ NEW YORK STRIP	36
Bold, richly marbled & full of flavor.	
16 OZ BONELESS RIBEYE	48
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.

POTATOES

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

VEGETABLES

- GREEN BEANS ALMONDINE
- GRILLED BROCCOLINI
- SEARED ASPARAGUS

ENHANCE YOUR STEAK

- BLUE CHEESE CRUST +3
- GRILLED ONIONS +3
- SAUTÉED MUSHROOMS +3
- FIVE BLACKENED SHRIMP +12
Seasoned with bold Cajun spice.

SIGNATURE ENTRÉES

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

SURF & TURF	48
12 oz New York strip paired with five blackened shrimp, served with grilled broccolini & roasted red potatoes. Finished with a rich mushroom-spinach cream sauce.	
BLACKENED SHRIMP TACOS	24
Three tacos filled with citrus coleslaw, creamy sriracha sauce, pickled onions & cilantro on corn tortillas.	
BOSCO RIGATONI	28
Garlic cream sauce, onion, mushrooms, andouille sausage & rigatoni pasta. Served with garlic bread.	
BOURBON-GLAZED SALMON	33
Bourbon-glazed grilled salmon served with butternut squash purée and Brussels sprouts.	

BLACKENED ALFREDO	29
Pan-seared blackened chicken breast served with fettuccine in a creamy Cajun sauce. Finished with crumbled feta cheese. Served with garlic bread.	
PAN-SEARED ARCTIC CHAR	36
Crispy-skinned Arctic char, roasted butternut squash, wild rice pilaf, sautéed spinach & maple-Dijon beurre blanc.	
PORT-BRAISED SHORT RIB	36
Slow-cooked short rib, served with broccolini & garlic mashed potatoes.	
FARFALLE SMOKED SALMON	28
Sautéed shiitake mushrooms, green onions, smoked salmon with farfalle pasta tossed in our signature vodka sauce. Served with garlic bread.	

SIDES

- HAND-CUT FRIES 4
- POTATO WEDGES 4
- SWEET POTATO FRIES 5
- HOUSE CRINKLE-CUT CHIPS 4

- ROASTED HERB RED POTATOES 4
- GREEN BEANS ALMONDINE 4
- GARLIC MASHED POTATOES 5
- AU GRATIN POTATOES 6

- FRESH FRUIT 4
- COTTAGE CHEESE 4
- GRILLED BROCCOLINI 5
- SEARED ASPARAGUS 6
- BRUSSELS SPROUTS 6

