

APPETIZERS

- HOUSE CRINKLE CHIPS & FRENCH ONION DIP** 13
House-made crinkle-cut chips, perfectly fried & salted. Served with a rich, savory onion dip.
- BLACKENED SHRIMP COCKTAIL** 21
Five jumbo shrimp, blackened with bold Cajun spices & chilled to perfection. Served with classic cocktail sauce.
- 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.

- GRILLED CHEESE & SMOKED TOMATO BISQUE** 12
Italian hearth bread, layered with mild cheddar, topped with fresh herbs & aged Parmesan, grilled until golden & crisp. Served with a smoked tomato bisque dipping sauce.
- 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.
- SMOKED SALMON FLATBREAD** 18
Smoked salmon layered with herb cream cheese, red onion, roasted capers & citrus-kissed arugula on a crisp flatbread.
- 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.
- 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.

- 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.

ENHANCE YOUR SALAD

4 OZ TENDERLOIN +17
Grilled & sliced to order.

6 OZ MARINATED GRILLED CHICKEN BREAST +8
Herb-marinated & flame-grilled.

THREE JUMBO BLACKENED SHRIMP +10
Seasoned with bold Cajun spice.

4 OZ SALMON +10
Blackened or grilled.

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.
- VEGETARIAN BURGER** 12
Roasted bell pepper stuffed with seasoned soy protein, with fresh mozzarella, sour cream & diced tomatoes on a toasted 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.

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.

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.

PRESSED CUBAN 16

Layered ham & slow-roasted pork with Swiss cheese, yellow mustard & dill pickles on pressed Cuban bread, toasted until golden & melty.

CRISPY CHICKEN CAESAR SANDWICH 15

Golden breaded chicken breast with romaine lettuce, sliced tomato & house Caesar aioli on toasted bread.

RIBEYE STEAK WRAP 18

Thin-sliced ribeye layered with lettuce, tomato, fresh mozzarella & creamy horseradish sauce. Served in a warm flour tortilla.

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.

LEMON PERCH 28

Wild-caught Canadian perch, lightly breaded & seared. Finished with a bright lemon citrus mango salsa. Served with asparagus & seasoned Spanish rice.

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.

CAJUN CHICKEN THIGH 28

Blackened chicken thigh with bold Cajun seasoning. Served with couscous & asparagus.

GRILLED GROUPE 28

Freshly grilled grouper served over creamy risotto with broccolini. Finished with a garlic-dill cream sauce.

MEAT LASAGNA 24

Layers of ricotta, Parmesan, & mozzarella folded between seasoned meat & slow-simmered tomato sauce, then baked until bubbling & golden. Served with garlic bread.

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

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

