
APPS

BAKED SHRIMP – \$ 24

6 jumbo shrimp baked in a garlic butter sauce, topped with fresh parsley

STEAMED MUSSELS – \$ 18

White wine, garlic, shallots, chicken broth and fresh herbs, served with a piece of French baguette

CHICKEN WINGS – \$ 14

Lightly breaded, then tossed in our house red hot sauce, served with carrots, celery and ranch

BACON JALAPENO – \$ 12

Bacon wrapped jalapenos stuffed with fresh mozzarella cheese, then baked to perfection and topped with pineapple aioli

STEAK CROSTINI – \$ 22

4 oz. tenderloin, cooked to perfection and served with horseradish and crostini's

CHEESE CURDS – \$ 14

Beer battered yellow Wisconsin cheese, served with yellow chili aioli

CHIPS & DIP – \$ 9

Crinkle cut chips, served with onion dip

SIDES

HAND CUT FRIES – \$4

TRUFFLE FRIES – \$5

CRINKLE CUT CHIPS – \$4

SWEET POTATO FRIES – \$5

ONION RINGS – \$5

COTTAGE CHEESE – \$4

FRESH FRUIT – \$4

ROASTED BRUSSEL SPROUTS WITH GARLIC – \$8

FOR THE KIDS

(12 AND UNDER ONLY)

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

CHICKEN TENDERS WITH FRIES – \$10

¼ POUND CHEESEBURGER WITH FRIES – \$10

GRILLED CHEESE WITH FRIES – \$9

MAC AND CHEESE WITH FRIES – \$9

SALADS

CAESAR SALAD – \$10

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

COBB SALAD – \$12

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

BURRATA SALAD – \$15

Burrata cheese, spring mix, heirloom tomato, topped with our house made basil balsamic

GRILLED ROMAINE SALAD – \$16

Romaine lettuce split, fresh avocado, sweet baby peppers, mozzarella pearls, bacon bits, seedless cucumbers, topped with our house made passion fruit dressing

BELOIT CLUB SALAD – \$18

Harvest spring mix, oven roasted chicken, mushrooms, sweet baby peppers, garbanzo beans, orange segments, fresh cilantro, Marcona almonds, tossed in our house made peanut sauce

ADD:

4 OZ. PAN SEARED SALMON - \$9 • 4 OZ. TENDERLOIN - \$16 • 6 OZ. GRILLED CHICKEN - \$7 • 3 JUMBO GARLIC SHRIMP - \$11

ALL GRASS-FED BURGERS

All burgers come with green leaf lettuce, sliced tomato, sliced red onion and pickle spear on the side.

CHEF'S BURGER OF THE MONTH

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

SUMMER BURGER – \$17

8 oz. patty, heirloom tomato, fresh mozzarella cheese, topped with our house made basil aioli on brioche

WISCONSIN BURGER – \$16

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

CHEDDAR BURGER – \$14

8 oz. patty, cheddar cheese, and applewood bacon on brioche.

BBQ BURGER – \$17

8 oz. patty, house coleslaw, creamy BBQ sauce, onions straws and cheddar cheese on brioche

SOUTHERN BURGER – \$17

8 oz. smash burger patty, chorizo, grilled pineapple, Muenster cheese, and topped with a chimichurri aioli on brioche

PLANT BASED BURGER – \$16

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



SANDWICHES & SUCH

BLT – \$ 9

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 white bread

CLUB SANDWICH – \$ 16

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

CHICKEN QUESADILLA – \$ 14

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

STEAK QUESADILLA – \$ 17

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

PHILLY STEAK SANDWICH – \$ 22

6 oz. thinly sliced steak, yellow onions, red and green bell peppers and topped with provolone cheese on hoagie roll

BRISKET SLIDERS – \$ 18

Cooked over low heat, allowing a perfect process to break down the tissue, then tossed in our house made Panca sauce and served with coleslaw on brioche

CRISPY WRAP – \$ 14

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

SPICY SHRIMP SANDWICH – \$ 18

4 jumbo shrimp, shredded lettuce, sliced tomato, topped with a chipotle aioli on a hoagie roll

FLAT BREADS AND OTHERS TO SHARE

TRICOLORE FLAT BREAD \$ 25

House made pesto sauce, fresh tomato, basil, and fresh mozzarella cheese

THAI CHICKEN \$ 24

Grilled chicken breast, spicy peanut sauce, jalapeno slaw, black sesame seeds, and fontina cheese

CHARCUTERIE TRAY \$ 22

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

MEDITERRANEAN FLAT BREAD \$ 25

Black olives, grape tomatoes, red onions, artichokes, red roasted peppers, garlic and feta cheese

CHIPS AND DIP \$ 10

Crinkle cut, served with creamy buffalo dip

SPECIALTIES

CHEF'S CRISPY LOBSTER \$ 42

Lightly breaded and fried to perfection, served with peppers and onion salad, avocado and topped with a passion fruit sauce

FRENCH PORK CHOP \$ 32

French bone-in, served with crispy sprouts, grilled peaches, and topped with a fresh berry sauce

SHRIMP SCAMPI \$ 32

Fettuccini pasta, jumbo shrimp, fresh minced garlic, white wine, butter and finished with fresh parsley and crushed red pepper

PISTACHIO CRUSTED SALMON \$ 33

Atlantic salmon, white asparagus, with grapefruit beurre blanc sauce

MAR Y TIERRA (LAND'N SEA) \$ 46

10 oz center cut strip steak, 3 jumbo shrimp, served over grilled broccolini topped with our house made roasted red pepper coulis

LAMB CHOPS \$ 48

Broccolini, roasted potatoes and chimichurri sauce

THE PERFECT HALIBUT \$ 46

Pacific halibut, saffron rice pilaf, summer vegetables and topped with a citrus fennel salad

CHICKEN CORDON BLEU \$ 29

Stuffed with ham, Swiss cheese and paired with broccolini and mashed potatoes, topped with a champagne cream sauce

SURF AND TURF MAC AND CHEESE \$ 26

Cavatappi pasta, cream sauce, braised short ribs, shrimp, Panca sauce, and finished with parmesan cheese

PAELLA ALLA VALENCIANA \$ 33

Mussels, shrimp, andouille sausage, chicken, red peppers, served over saffron rice

VEGETARIAN TARTARE \$ 16

White rice, avocado, cucumbers, watermelon, sesame seeds, and balsamic reduction

EGGPLANT \$ 17

Lightly breaded and fried to perfection, topped with fresh mozzarella cheese, and served with sauteed summer vegetables and marinara sauce

PAN SEARED SCALLOPS \$ 42

3 scallops, served with asparagus, crostini's, and chimichurri sauce

GRASS FED BEEF CUTS/ADD ON'S

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

12 OZ. CC STRIP STEAK – \$39

8 OZ. CC STRIP STEAK – \$32

8 OZ. CC TENDERLOIN – \$46

10 OZ. SIRLOIN – \$34

16 OZ. BONE-IN FRENCH RIBEYE – \$45

ADD ON'S

SAUTEED MUSHROOMS – \$4 • SAUTEED ONIONS – \$4 • BLUE CHEESE CRUST – \$5 • BEARNAISE SAUCE – \$5