



APPETIZERS

CHEESE CURDS 14

Beer battered yellow cheese curds served with yellow chili aioli

STEAK CROSTINI 22

4 oz. sliced center cut tenderloin, horseradish sauce on crostinis

CHARCUTERIE TRAY 22

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

BRUSSELS SPROUTS 8

Crispy roasted Brussels sprouts with garlic butter sauce and pine nuts

CHIPS & DIP 9

House made crinkle cut chips, served with onion dip

BLACKENED SHRIMP COCKTAIL 24

Five jumbo shrimp with cocktail sauce

BACON JALAPEÑOS 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

SALADS

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

BUTTERNUT SQUASH SALAD 14

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

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

ADDITIONS

4 OZ. CHILEAN SEARED SALMON 9

4 OZ. BEEF TENDERLOIN 16

6 OZ. GRILLED CHICKEN 7

3 BLACKENED JUMBO SHRIMP 11

GRASS-FED STEAK BURGERS

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

BURGER OF THE MONTH

Ask your server for this month's chef's combination

WISCONSIN BURGER 16

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

PLANT-BASED BURGER 16

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

USDA CHOICE BEEF CUTS

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

ADDITIONS

MUSHROOMS AND ONIONS 6

BLUE CHEESE CRUST 5

THREE BLACKENED JUMBO SHRIMP 11

SIDES

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





SANDWICHES & SUCH

Each 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

CRISPY WRAP 15

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

STEAK QUESADILLA 17

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

BLACKENED CHICKEN 17

Boneless chicken breast served with lettuce, tomato, avocado, and ranch on brioche

AL CAPONE 17

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

CHICKEN QUESADILLA 14

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

SPECIALTIES

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 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 marinara sauce, topped with shaved parmesan cheese

FLATBREADS

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

12 & UNDER

All kids' meals are 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

