

APPETIZERS

CHEESE CURDS 13
Beer-battered yellow cheese curds
served with yellow chili aioli

CHIPS & DIP 13
House-made crinkle-cut chips
served with onion dip

CHILI MARGARITA PORK BELLY 16
Served with charred tomato salsa

BLACKENED SHRIMP COCKTAIL 21
Five jumbo shrimp
served with cocktail sauce

COCONUT SHRIMP 15
6 breaded shrimp served
with sweet sriracha aioli

CRAB CAKES 15
Bread crumbs, green onions,
house spices, served with arugula aioli

CHICKEN WINGS 18
Fire-roasted wings served with carrots
and celery. Tossed in your choice of
peach BBQ, hot buffalo, or plain

CHARCUTERIE TRAY 22
Three varieties of Wisconsin cheese,
fresh fig jam, summer sausage,
hard salami, and prosciutto, served
with crackers and fresh grapes

SOCIAL BITES

SICILIAN FLATBREAD 18
Olive oil, fresh mozzarella,
tomatoes, basil, and fresh garlic

PESTO FLATBREAD 18
Pesto sauce, fresh mozzarella,
tomatoes, basil, and fresh garlic

BELOIT CLUB FLATBREAD 18
Marinara sauce, sausage, onions, ham,
bacon, garlic, and fresh mozzarella

PORK BELLY FLATBREAD 18
Sweet chili sauce, seared pork belly,
shredded mozzarella, coleslaw,
and Mike’s Hot Honey

PEPPERONI FLATBREAD 16
Sliced pepperoni, marinara sauce,
and fresh mozzarella

CHICKEN QUESADILLA 16
Three-cheese blend, grilled diced
chicken served with sour cream,
guacamole, and salsa

SALADS

CAESAR SALAD 10
Chopped romaine, croutons, anchovies,
freshly grated parmesan cheese,
tossed in Caesar dressing

BUTTERNUT SQUASH SALAD 12
Mix greens, roasted butternut squash,
shaved sprouts, onions, red beets, candied
walnuts, and tossed in house-made
maple Dijon vinaigrette

BELOIT CLUB SALAD 14
Spring mix, oven-roasted chicken,
mushrooms, sweet baby peppers,
garbanzo beans, orange segments,
fresh cilantro, Marcona almonds,
tossed in house-made peanut sauce

ITALIAN SALAD 12
Chopped romaine hearts, cherry tomatoes,
red onions, black olives, cucumbers, green
bell peppers, garlic croutons, parmesan
cheese, tossed in house Italian dressing

WEDGE SALAD 12
Baby iceberg lettuce, bourbon bacon,
blue cheese crumbles, green onions
and blue cheese dressing

SIDE SALAD 6
Spring mix, red beets, carrots,
ninja radishes, and choice of dressing

ADDITIONS

4 OZ. TENDERLOIN 17 | 4 OZ. SALMON (BLACKENED OR PLAIN) 10 | 6 OZ. MARINATED GRILLED CHICKEN BREAST 8 | 3 JUMBO BLACKENED SHRIMP 10

GRASS FED STEAK BURGERS

ALL BURGERS SERVED WITH LETTUCE, TOMATO, RED ONION, PICKLE, AND HAND-CUT FRIES.

WISCONSIN BURGER 16
1/2 lb. grass-fed beef patty, three cheese blend,
applewood bacon, and garlic aioli on a brioche bun

SAVORY SWISS SHROOM 16
1/2 lb. grass-fed beef patty, sautéed mushrooms,
caramelized onions, Swiss cheese, and garlic aioli on a brioche bun

PLANT-BASED BURGER 12
Black bean burger, sautéed onions, red and green bell peppers,
provolone cheese, and garlic aioli on a brioche bun

CHEF’S BURGER OF THE MONTH
Ask your server for this month’s
chef’s combination.



HANDHELDS

EACH IS SERVED WITH HAND-CUT FRIES.

CHICKEN WRAP 14

Fire-roasted chicken, shredded lettuce, diced tomato, bacon, shredded cheddar cheese, and ranch dressing in a flour tortilla

BLT 12

Green leaf lettuce, sliced tomato, applewood bacon, and mayonnaise on toasted white bread

GRILLED TURKEY SANDWICH 14

Sliced spiced turkey, fresh arugula, Muenster cheese, sun-dried tomatoes, avocado, and tarragon aioli on multigrain

AL CAPONE 15

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

CUBAN SANDWICH 16

Ham, slow-roasted pork, Swiss cheese, yellow mustard, and sliced dill pickles

MEATBALL SANDWICH 16

Homemade Italian meatballs with marinara sauce and fresh mozzarella on Italian bread

STEAK SELECTIONS

ALL STEAKS ARE COOKED TO YOUR DESIRED TEMPERATURE, SERVED WITH YOUR CHOICE OF POTATO AND VEGETABLE, AND FINISHED WITH A BRANDY PEPPERCORN SAUCE. ALL STEAKS COME WITH SOUP OR SALAD.

8 OZ. TENDERLOIN 44 | 12 OZ. NEW YORK STRIP 34 | 16 OZ. BONELESS RIBEYE 45

ADDITIONS

BLUE CHEESE CRUST 3
THREE BLACKENED JUMBO SHRIMP 10
GRILLED ONIONS 3
SAUTÉED MUSHROOMS 3

POTATOES

AU GRATIN
GARLIC MASHED
ROASTED HERB RED POTATOES

VEGETABLES

GARLIC GREEN BEANS & ALMONDS
GRILLED BROCCOLINI
SEARED ASPARAGUS

SIGNATURE ENTRÉES

ALL ENTRÉES COME WITH SOUP OR SALAD.

CHICKEN ALFREDO 28

Grilled chicken breast, fettuccine pasta, tossed in creamy alfredo sauce, finished with fresh parmesan cheese

LEMON & PEPPER SALMON 32

Pan-seared salmon, lemon turmeric orzo, broccolini, and roasted red pepper puree

GRILLED GROUPER 28

Served over creamy risotto with broccolini, finished with garlic dill cream sauce

SLOW BRAISED LAMB FORESHANK 36

Served over creamy garlic mashed potatoes and broccolini

CAJUN CHICKEN THIGH 28

Blackened chicken thigh served with couscous and asparagus

MEAT LASAGNA 24

Ricotta, parmesan, and mozzarella, topped with tomato sauce. Served with garlic bread

GRILLED TOFU 22

Served with vegetable medley over couscous

BOLO PASTA 26

Fettuccine pasta with house Bolognese, shaved parmesan, and parsley

PASTA ARRABIATA 18

Mostaccioli pasta, tomato sauce, garlic, red pepper flakes, and parmesan cheese

SIDES

HAND CUT FRIES 4

SWEET POTATO FRIES 5

CRISPY ONION RINGS 4

CRINKLE-CUT CHIPS 4

COTTAGE CHEESE 4

FRESH FRUIT 4

TRUFFLE FRIES 5

12 & UNDER

ALL KIDS MEALS SERVED WITH FOUNTAIN SOFT DRINK.

1/3 LB. CHEESEBURGER WITH FRIES 10

GRILLED CHEESE WITH FRIES 9

2 JUMBO CRISPY CHICKEN TENDERS WITH FRIES 10

MAC AND CHEESE WITH FRIES 9

