



APPETIZERS

GARLIC CHEESE CURDS 14

Served with yellow chili aioli

STEAK CROSTINI 22

4 oz. sliced center-cut tenderloin, horseradish sauce on crostini

CHIPS & DIP 9

House-made crinkle-cut chips served with onion dip

CHICKEN WINGS 14

Lightly breaded, served with carrots, celery and hot sauce

BLACKENED SHRIMP COCKTAIL 24

Five jumbo shrimp with cocktail sauce

COCONUT SHRIMP 16

3 jumbo shrimp, breaded and served with a sweet chili aioli

NEW ZEALAND LAMB POP 19

Three French bone-in lamb mini chops marinated in fresh herbs and garlic topped with pineapple mint salsa

GRILLED CALAMARI 14

With herb roasted potatoes, asparagus and a traditional chimichurri sauce

CHICKEN QUESADILLA 14

Three cheese blend and chicken Tinga on a flour tortilla served with sour cream, guacamole & salsa

STEAK QUESADILLA 17

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

SAUTÉED MUSSELS 14

Choice of red tomato sauce or white cream sauce with green onion, white wine and butter served with Crostini

FLATBREADS

MEAT LOVERS 24

Marinara sauce, sausage, pepperoni, ham, bacon and mozzarella cheese

BELOIT CLUB 24

Marinara sauce, sausage, onions, ham, bacon, garlic, tomatoes, and fresh mozzarella

BUFFALO CHICKEN 19

Tomato sauce, grilled chicken, shredded mozzarella, mild buffalo sauce and buttermilk ranch

PROSCIUTTO 22

EV00, fresh garlic, prosciutto, caramelized onions, gouda cheese, fresh arugula and topped with hot honey drizzle

SOUPS & SALADS

CAESAR SALAD 10

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

BUTTERNUT SQUASH SALAD 14

Baby arugula, roasted squash, dried cranberries, Kalamata olives, bell peppers, and goat cheese tossed in raspberry vinaigrette

PEAR SALAD 12

Spring mix, poached pears, candied walnuts, and feta cheese tossed in our house-made champagne dressing

COBB SALAD 12

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

WEDGE SALAD 10

Iceberg lettuce, bourbon bacon, blue cheese crumbles, green onions and blue cheese dressing

CAPRESE SALAD 14

Stuffed burrata cheese, heirloom tomato, fresh basil, EV00, and balsamic drizzle

CHEF'S SEASONAL SOUP

Bowl 6

ADDITIONS

4 OZ. CHILEAN SEARED SALMON 9

4 OZ. BEEF TENDERLOIN 16

6 OZ. GRILLED CHICKEN 7

3 BLACKENED JUMBO SHRIMP 11

CHEF'S DAILY SOUP SELECTION

Bowl 6

BEGGS FAT BOTTOM FARMS GRASS FED BURGERS

Locally sourced burgers 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.

PLANT BASED BURGER 16

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

WISCONSIN BURGER 16

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

BUILD-A-BURGER 13

8 oz. locally sourced burger
Add cheese \$1 | Add Bacon \$2.





HANDHELDS

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, and 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

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

GRILLED STEAK SANDWICH 22

6 oz. New York Strip topped with bell peppers, sauteed onions, avocado, Swiss cheese, and Sriracha aioli on herb ciabatta bread

STEAK SELECTIONS

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

8 OZ. FILET MIGNON 46

12 OZ. NEW YORK STRIP 32

16 OZ. BONE-IN RIBEYE 46

ADDITIONS

BLUE CHEESE CRUST 5

THREE BLACKENED JUMBO SHRIMP 11

ENTRÉES

EGGPLANT ROLLATINI 22

Eggplant stuffed with ricotta cheese, rolled and topped with fresh parmesan, mozzarella cheese, and served with house marinara sauce

BLACKENED ALFREDO 27

Blackened chicken breast, fettuccine pasta in a rich Cajun cream sauce topped with fresh feta cheese

CHICKEN SALTIMBOCCA 27

Pan-seared chicken topped with sun-dried tomatoes, garlic, basil, and mozzarella with garlic mashed potatoes and broccolini

GRILLED CHICKEN FARFALLE 27

Creamy vodka sauce, green peas, fresh basil, and sun-dried tomatoes topped with fresh parmesan

CHILEAN SALMON 33

Crisp apple hash, grilled asparagus, topped with a pineapple beurre Blanc

LINGUINI FRUTA DEL MAR 33

Scallops, clams, mussels, calamari, white wine and tomato sauce

CATCH OF THE WEEK – Market Price

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

SIDES

HAND CUT FRIES 4

SWEET POTATO FRIES 5

TRUFFLE FRIES 5

CRISPY ONION RINGS 5

CRINKLE CUT CHIPS 4

COTTAGE CHEESE 4

FRESH FRUIT 4

12 & UNDER

All kids meals served with fountain soft drink.

CRISPY CHICKEN TENDERS WITH FRIES 10

CHEESEBURGER WITH FRIES 10

GRILLED CHEESE WITH FRIES 9

MAC AND CHEESE WITH FRIES 9

