
APPS

CHEESE CURDS – \$13

Beer battered yellow cheese curds served with yellow aioli

CHIPS & DIP – \$9

Crinkle cut chips, served with onion dip

CHEESE TRAY – \$18

3 assorted cheeses, fig jam, summer sausage and crackers

TUNA TARTARE – \$22

Sticky rice, fresh avocado, seedless cucumbers, sushi grade tuna and eel sauce

STEAK CROSTINI – \$22

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

BLACKENED SHRIMP COCKTAIL – \$22

5 jumbo shrimp with cocktail sauce

CRAB CAKES – \$21

2 jumbo crab cakes, served with a flavorful cilantro remoulade and topped with a pickled onion and pea sprout salad

CHICKEN WINGS – \$13

Boiled and baked, then tossed in our house buffalo sauce, served with celery and carrots

SIDES

HAND CUT FRIES – \$4

TRUFFLE FRIES – \$5

CRINKLE CUT CHIPS – \$4

CHEESE CURDS – \$7

SWEET POTATO FRIES – \$5

BATTERED ONION RINGS – \$5

COTTAGE CHEESE – \$4

FOR THE KIDS

(12 AND UNDER ONLY)

Served with a fountain soft drink and a scoop of your favorite ice cream, or a fresh cup of fruit for dessert

3 CHICKEN TENDERS WITH FRIES – \$9

¼ POUND CHEESEBURGER WITH FRIES – \$8

GRILLED CHEESE – \$7

SPAGHETTI AND MEATBALLS – \$8

MAC AND CHEESE – \$7

SOUPS AND SALADS

CAESAR SALAD – \$9

Croutons, anchovies, fresh grated parmesan cheese, tossed in Caesar dressing on chopped romaine hearts

COBB SALAD – \$12

Hard-boiled egg, corn, feta cheese, fried chickpeas, avocado with harvest spring mix

WEDGE SALAD – \$9

Bourbon-glazed bacon, chunky bleu cheese, sun dried tomato and green onions on iceberg lettuce

BELOIT CLUB SALAD – \$18

Oven roasted chicken, mushrooms, sweet peppers, garbanzo beans, orange segments, fresh chopped cilantro, Marcona almonds with harvest spring mix, tossed in our house made peanut dressing

BLACK AND BLUE – \$24

Pickled onions, avocado, bleu cheese crumbles, topped with a 4 oz. center cut tenderloin, cooked to desired temperature with harvest spring mix

GRILLED ROMAINE SALAD – \$14

Fresh avocado, sweet peppers, mozzarella pearls, bacon bits, seedless cucumbers, topped with our house made passion fruit dressing on grilled romaine lettuce

ADD:

4 OZ. SALMON - \$9 • 4 OZ. TENDERLOIN - \$16 • 6 OZ. CHICKEN BREAST - \$7 • 3 JUMBO GRILLED SHRIMP - \$10

ALL GRASS-FED BURGERS

BURGER OF THE MONTH

(Ask your server for this month's special!)

WISCONSIN BURGER – \$14

8 oz. steak burger, cheddar cheese, Swiss and American cheese, Maplewood smoked bacon, lettuce, tomato, raw onion on brioche bun

BLUE CHEESEBURGER – \$14

8 oz. steak burger, bleu cheese, lettuce, tomato, onion on brioche bun

BLACK BEAN BURGER – \$12

Black bean burger, provolone cheese, avocado, garlic aioli, lettuce, tomato, raw onion on brioche bun

MUSHROOM AND ONION BURGER – \$14

8 oz. steak burger, topped with sauteed mushroom and onions, garlic aioli, lettuce, tomato, raw onion on brioche bun



SANDWICHES & SUCH

CUBAN SANDWICH – \$14

Roasted pork, ham, mustard, pickles, and Swiss cheese on Pan Casero bread

REUBEN SANDWICH – \$14

Corned beef, sauerkraut, and Swiss cheese with 1000 island dressing on rye bread

TURKEY BLT – \$14

Sliced turkey, Maplewood smoked bacon, lettuce, tomato, and tarragon aioli on white bread

CLASSIC BLT – \$9

Maplewood smoked bacon, lettuce, tomato, and mayo on white bread

CHICKEN QUESADILLA – \$13

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

STEAK QUESADILLA – \$16

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

AL CAPONE – \$14

6 oz. butterfly grilled chicken breast, hot capicola, Muenster cheese, and garlic aioli on herbed ciabatta bread

PITTSBURG CHICKEN – \$13

6 oz. blackened chicken breast, lettuce, tomato, topped with our home-made southwest sauce on brioche bun

SWEET & SPICY WRAP – \$13

Lightly breaded chicken breast, tomato, melted 3 cheese blends, chipotle mayo, and sweet & spicy coleslaw on flour tortilla

FLAT BREAD

CLASSIC MARGARITA – \$22

Tomato sauce, fresh mozzarella, sliced tomato, basil, and mozzarella pearls

THAI CHICKEN – \$ 24

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

SPECIALTIES

CHICKEN ALFREDO – \$21

6 oz pan seared chicken breast, cooked to perfection, Cajun alfredo sauce, topped with feta cheese, and raw cherry tomatoes

SHRIMP FETTUCCINE – \$29

6 jumbo shrimp, fettuccini pasta tossed in our home-made tomato vodka sauce

CHICKEN PARMESAN – \$19

Chicken breast breaded and topped with marinara sauce, fresh mozzarella cheese, served with a side of pasta and garlic bread

LOBSTER FETTUCCINE – \$29

Lump lobster prepared with white wine, basil, fresh garlic, and tomato, tossed with fettuccine and red pepper flakes

EGGPLANT PARMESAN – \$16

Breaded eggplant, mozzarella, Parmesan cheese, marinara with summer vegetables

SALMON – \$31

Pan seared Atlantic salmon, apple hash, fresh asparagus, topped with a green apple Beurre Blanc sauce

WILD GROUPER (CHEF FAVORITE) – \$47

Pan seared wild grouper, served over a rich veggie consommé and noodles

RED SNAPPER – \$49

Red snapper, cooked to perfection, served over beet root puree, paired with garnet potatoes, plum tomatoes, blanched baby fennel and garnished with young, shaved turnips

PORK TENDERLOIN – \$34

Slow roasted pork tenderloin, stuffed with spinach, sun dried tomato, cream cheese, Applewood smoked bacon, served over a garbanzo bean puree and rainbow carrots, and topped with demi glaze

SIRLOIN CHARCUTERIE BOARD – \$48

10 oz. grass fed sirloin, grilled, and cooked to desired temperature, 3 grilled jumbo shrimp, broccolini, lightly breaded onion ring, and cheddar jalapeno au gratin

BRAISED BEEF SHORT RIBS – \$29

Port wine braised short ribs, roasted rosemary red potatoes, broccolini, with braised reduction sauce

GRASS FED BEEF CUTS

Served with your choice of soup or house salad, seasonal vegetables, choice of mashed, jalapeno au gratin or roasted rosemary red potatoes and demi-glace

8 OZ. NEW YORK STRIP – \$32

8 OZ. TENDERLOIN – \$44

14 OZ. RIBEYE - BONE IN – \$45

16 OZ. T-BONE – \$49

ADD:

MUSHROOMS – \$3 • ONIONS – \$3 • PEPPER MEDLEY – \$4 • BLUE CHEESE CRUST – \$5

