

SHAREABLES

HOUSEMADE KETTLE CHIPS
with french onion dip
\$6

TAVERN FRIES OR TATER TOTS
fancy sauce & seasoned sour cream
\$6

COLOSSAL ONION RINGS
buttermilk ranch
\$8

LOADED TOTS
cheddar, bacon, cajun ranch sauce, green onion
\$12

CHEESE CURDS
tomato jam & buttermilk ranch
\$10

GIANT PRETZEL
with beer cheese sauce & ale mustard
\$13

BRUSSEL SPROUTS
bacon, goat cheese & honey
\$15

WINGS
choice of: dry rub, buffalo or whiskey glazed
served with: ranch or blue cheese
\$16

BLACKENED SHRIMP
jumbo shrimp in sweet, tangy hot sauce
\$17

CAJUN STEAK BITES*
whiskey glaze, horseradish cream
\$17

GARLIC CHEESE FLATBREAD
with marinara sauce
\$10

PESTO CHICKEN FLATBREAD
mozzarella, aioli, balsamic glaze, red onion
\$13

PEAR & PROSCIUTTO FLATBREAD
goat cheese, candied walnuts & arugula
\$14

SOUPS & SALADS

CHICKEN NOODLE SOUP
cup - \$6 | bowl - \$9

SOUP DU JOUR
cup - \$6 | bowl - \$9

MUSHROOM WILD RICE SOUP
cup - \$6 | bowl - \$9

MIXED GREENS
carrot, cucumber, onion, tomato, choice of dressing
\$6

PEAR & FENNEL SALAD
mixed greens, goat cheese with honey thyme vinaigrette
\$7

CAESAR*
hearts of romaine, croutons, parmesan
side - \$6 | full - \$13
add grilled chicken \$3 | add salmon, shrimp or steak \$5

WEDGE
iceberg, tomato, bacon, amablu, choice of dressing
\$8

FARMER'S MARKET
rotisserie chicken, butternut squash, apples, dried cranberries,
amablu, candied walnut, aged sherry vinaigrette
\$16



WOOD FIRED MEATS

*accompanied with seasonal vegetables and choice of starch:
autumn rice, mashed potatoes, baked potato or daily potato
all steaks served with herbed butter.*

Please note that smoked rotisserie cooking may impart a slight pink color.

RIBEYE*
14oz - \$42
CENTERCUT FILET*
6oz - \$40

PRIME SIRLOIN*
6oz - \$24 | 9oz - \$30

PORTERHOUSE*
20oz - \$41

**BONE-IN
DUROC PORK CHOP**
whiskey glazed
12oz - \$22

ROTISSERIE CHICKEN
\$20

SKEWER OF THE DAY
seasonal accompaniments
\$22

STEAK ADDITIONS

caramelized onions, amablu cheese or whiskey glaze \$2 each
onion rings, roasted mushrooms \$4 each

MAINS

SALMON
seasonal vegetables and starch choice
\$26

WALLEYE
seasonal vegetables and starch choice
\$30

FISH AND CHIPS
hand breaded, tartar sauce, fries, cole slaw
\$18

POT PIE
homemade, rotisserie chicken
\$16

MAC 'N' CHEESE
housemade, cheddar, smoked gouda
\$14

CHICKEN TENDERS
cole slaw, french fries, honey mustard
\$18

CHICKEN FETTUCCINI
rotisserie chicken, mushrooms, spinach,
garlic thyme cream
\$22

PASTA OF THE DAY
ask your server for daily selection
\$22

BRAISED POT ROAST
wild mushroom bordelaise
and mashed potatoes
\$32

SIDES

MASHED POTATOES \$6

AUTUMN RICE \$6

BAKED POTATO \$6

ASPARAGUS \$8

MAC N CHEESE \$8

LOADED BAKER \$8

HANDHELDS

choice of french fries, tots, fruit, kettle chips or cole slaw

TAVERN BURGER*
lettuce, tomato, raw onion
\$13

add sharp cheddar, horseradish cheddar, swiss, american, pepper jack,
muenster, gouda, amablu, sauteed mushrooms,
caramelized onions, fried egg, or bacon
\$2 each

Substitute impossible burger patty \$2

CHICKEN BACON WRAP
bacon, pepperjack, lettuce, tomato, ranch, spinach wrap
\$14

SMOKEHOUSE BURGER*
bacon, smoked gouda, caramelized onion, tomato jam
\$16

ROTISSERIE CHICKEN MELT
bacon, smoked gouda, aioli, toasted sourdough
\$16

TURKEY CLUB
turkey, thick cut bacon, lettuce, tomato & mayo
on toasted sourdough
\$16

ITALIAN MELT
capicola, ham, salami, provolone, lettuce,
tomato, red onion, mayo & Italian vinaigrette
\$17

WHISKEY GLAZED BURGER*
bacon, cheddar, lettuce, tomato, onion, aioli
\$17

WALLEYE
lettuce, tomato, tartar sauce, ciabatta
\$18

PRIME FRENCH DIP
with swiss cheese, au jus & creamy horseradish sauce
\$18

DESSERTS

MOCHA MOUSSE JAR
cookie crust, yellow cake, white chocolate mousse and coffee mousse
\$6

HONEY & APPLE JAR
graham cracker crust, honey fondant,
white chocolate mousse & spiced apple compote
\$6

CRÈME BRULEE
classic vanilla bean
\$6

CHOCOLATE LAVA CAKE
molten center, vanilla bean ice cream
\$6

HOUSEMADE CHEESECAKE
changes monthly
\$7

RED VELVET CAKE
with cream cheese icing
\$8

**consumer advisory: items are served raw, undercooked or contain
raw or undercooked ingredients. consuming raw or undercooked meats,
poultry, shellfish or eggs may increase your risk of foodborne illness.*

dinner 10.02.2023

