



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



HANDHELD

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

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.

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| PRIME SIRLOIN*
9oz - \$30 | BONE-IN
DUROC PORK CHOP
whiskey glazed
12oz - \$22 |
| RIBEYE*
14oz - \$42 | ROTISSERIE CHICKEN
\$20 |
| CENTERCUT FILET*
6oz - \$40 | |

STEAK ADDITIONS

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

MAINS

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| SALMON
seasonal vegetables
and starch choice \$26 | CHICKEN TENDERS
cole slaw, french fries,
honey mustard \$18 |
| WALLEYE
seasonal vegetables
and starch choice \$30 | CHICKEN FETTUCCINI
rotisserie chicken, mushrooms,
spinach, garlic thyme cream \$22 |
| POT PIE
homemade, rotisserie chicken \$16 | BRAISED POT ROAST
wild mushroom bordelaise
and mashed potatoes \$32 |
| MAC 'N' CHEESE
housemade, cheddar,
smoked gouda \$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

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



SIDES

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|----------------------------|-------------------------|-------------------------|
| MASHED POTATOES \$6 | BAKED POTATO \$6 | MAC N CHEESE \$8 |
| AUTUMN RICE \$6 | ASPARAGUS \$8 | LOADED BAKER \$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. Valentines day limited menu 1.05.24*

