

SHAREABLES

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 & carolina mustard \$13

CAJUN SHRIMP
corn cream sauce \$17

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

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, swiss, american, pepper jack, gouda,
bleu cheese crumbles, sauteed mushrooms,
caramelized onions, fried egg, or bacon \$2 each
Substitute impossible burger patty \$2

WHISKEY GLAZED BURGER*

bacon, cheddar, lettuce, tomato, onion, aioli \$17

WALLEYE

lettuce, tomato, tartar sauce, ciabatta \$18

BUFFALO CHICKEN WRAP

crispy buffalo chicken, cheddar cheese,
romaine & ranch dressing in a spinach tortilla \$14

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

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

CENTERCUT FILET*
6oz - \$40

ROTISSERIE CHICKEN
\$20

PRIME SIRLOIN*
6oz - \$24

STEAK ADDITIONS

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

MAINS

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

TATER TOT HOTDISH
ground beef, rich brown sauce,
mixed vegetables \$16

SOUPS & SALADS

**CHICKEN NOODLE, MUSHROOM WILD RICE
OR SOUP DU JOUR**
cup - \$6 | bowl - \$9

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

CHOPHOUSE SALAD
romaine & iceberg blend, tomatoes, bacon, red onions, egg,
cheddar cheese, croutons, tossed in ranch dressing side - \$7 | full - \$14

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

SMORES JAR
marshmallow fluff, soft ganache, graham crackers \$6

**ROASTED APPLE & BLACKBERRY
MOUSSE JAR**
roasted apple compote, yellow cake, blackberry mousse \$6

CRÈME BRULEE
classic vanilla bean \$6

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

HOUSEMADE CHEESECAKE
changes monthly \$7

SIDES

MASHED POTATOES \$6
AUTUMN RICE \$6

BAKED POTATO \$6
ASPARAGUS \$8

MAC N CHEESE \$8
LOADED BAKER \$8