



Starters

POPCORN SHRIMP - 10

Served with roasted garlic aioli and lime sweet and sour dipping sauces

V TAPAS - 9

Olive salad, roasted red pepper hummus, baba ghanoush, feta cheese and grilled naan bread

CHICKEN QUESADILLA - 10

With side of sour cream and pico de gallo

WINGS - 10

Hot, mild, eastside dark beer BBQ, served with side of ranch or blue cheese dressing

V FRIED CHEESE CURDS - 9

Eastside dark beer battered wisconsin cheese curds served with ranch dressing

BEER BATTERED ONION RINGS - 7

Choice of eastside dark BBQ or horseradish dipping sauce

Soup & Salad

BEER CHEESE SOUP - 5

A local favorite

FIVE ONION SOUP - 5

With garlic crostini and melted swiss cheese

GF V MIXED GREEN SALAD - 5

Field greens, cucumber, tomato, carrot, radishes

COBB SALAD - 12

Iceberg and romaine, egg, bacon, chives, tomato, avocado, blue cheese, grilled chicken

V FRISEE - 11

Baby frisée and arugula, grilled peach, camembert beignets, almonds, honey lavender vinaigrette

V BEET SALAD - 10

Sliced red and golden beets topped with mixed greens, candied walnuts, goat cheese, red wine dressing

V CAESAR SALAD - 10

Romaine lettuce tossed with croutons, parmesan and caesar dressing
ADD CHICKEN - 13.50 | ADD SHRIMP - 15.00

V VEGETARIAN **GF** GLUTEN FREE

18% gratuity will be added to parties of six or more
Wisconsin Food Safety Agencies advise that eating raw or under cooked meat, poultry, eggs or s. seafood poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health agency.



Hamburgers

Includes choice of one side:
french fries, sweet potato chips, potato chips, cole slaw or fruit cup

CROWNE BURGER - 14

60/40 patty, applewood bacon, caramelized onions, gruyere, pretzel bun

ANGUS BURGER - 13

Choose three of the following toppings: cheddar, american, swiss, provolone, gouda or pepperjack cheese. mushrooms, fried onions, bacon, avocado or jalapeno

V BLACK BEAN BURGER - 11

Handmade black bean burger, avocado, tomato jam, brioche bun

Sandwiches

Includes choice of one side:
french fries, sweet potato chips, potato chips, cole slaw or fruit cup

ROASTED BEEF - 13

Sliced prime rib, wild mushroom ragout,
caramelized onions, gruyere, french hinged roll

GRILLED CHICKEN - 10

Herb mayo, lettuce and tomato, rosemary ciabatta roll

RUEBEN - 12

Sliced corned beef, swiss cheese, sauerkraut and thousand island
dressing served on toasted marble rye

CLUB - 11

Smoked turkey, ham, bacon, lettuce, cheddar, swiss cheese
and mayo on toasted multigrain bread

CUBAN SANDWICH - 11

Slow cooked pork butt, smoked ham, spicy mustard, pickle,
swiss cheese served on baguette

TURKEY - 11

Roasted garlic aioli, pea shoots, white cheddar, tomato focaccia

V HUMMUS - 11

Roasted red pepper hummus, avocado, tomato, arugula
and feta cheese served on french peasant bread

V VEGETARIAN **GF** GLUTEN FREE

18% gratuity will be added to parties of six or more
Wisconsin Food Safety Agencies advise that eating raw or under cooked meat, poultry, eggs or s. eafood poses a health risk to everyone.
Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health agency.



Pastas

*Gluten free pasta available upon request

V **PASTA PRIMAVERA* - 14**

Pan sautéed seasonal vegetables, handmade pappardelle tossed in creamy tomato sauce topped with goat cheese
ADD CHICKEN 17 | ADD SHRIMP 19

BRAISED BEEF RAVIOLI - 16

Sautéed swiss chard, sherry herb sauce, pecorino

SHRIMP PASTA* - 18

Sautéed shrimp, prosciutto, spinach and diced tomato tossed in penne pasta with a light white wine sauce

SEAFOOD MÉLANGE* - 24

Shrimp, clams, scallops and calamari in a white wine and lemon buttery sauce over angel hair

Entrées

DUCK OLD-FASHIONED - 19

Confit duck leg, spätzle, haricot verts, black cherry and brandy sauce

GF **GRILLED NY STRIP - 29**

12oz choice beef, roasted red potatoes, grilled asparagus
smoked tomato demi-glace

GF **SEARED WALLEYE - 26**

Wild rice, lemon jus, almond haricot verts

LAMB CHOPS - 24

Braised fennel and roasted red pepper couscous,
mint demi-glace, sautéed swiss chard

GF **PAN ROASTED SALMON - 22**

Tomato-basil risotto, sautéed swiss chard,
balsamic reduction and pesto oil

GF **HALF CHICKEN - 15**

Roasted potatoes, haricot verts and heirloom carrots,
rosemary pan jus

V **CAULIFLOWER SCHNITZEL - 15**

Brown butter and capers, served over herbed spätzle
and sautéed swiss chard

GF **V** **EGGPLANT TERRINE - 12**

Arugula, tomato coulis, balsamic reduction

V VEGETARIAN **GF** GLUTEN FREE

18% gratuity will be added to parties of six or more
Wisconsin Food Safety Agencies advise that eating raw or under cooked meat, poultry, eggs or s. eafood poses a health risk to everyone.
Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health agency.



House Varietals

GLASS - 8 BOTTLE - 32

WHITE

- Pinot Grigio
- Moscato
- Sauvignon Blanc
- Chardonnay
- Reisling

RED

- Pinot Noir
- Merlot
- Malbec
- Cabernet Sauvignon

FOR COMPLETE WINE LIST PLEASE VISIT INNOVATION LOUNGE

Beer & Cider

WISCONSIN MICRO BREWERIES - 5.50

“Seasonal”	New Glarus	New Glarus
“Spotted Cow”	New Glarus	New Glarus
“Louie’s Demise”	MKE Brewing Co	Verona
“Ouisconsing”	Central Waters	Amherst

FROM WISCONSIN - 4.50

“Summer Shandy”	Leinenkugel’s Brewery	Chippewa Falls
“Wisconsin Red Ale”	Leinenkugel’s Brewery	Chippewa Falls
“High Life”	Miller Brewing Company	Milwaukee
“Lite”	Miller Brewing Company	Milwaukee
“MGD”	Miller Brewing Company	Milwaukee
“Miller 64”	Miller Brewing Company	Milwaukee

OTHERS

CIDER & SUCH - 4.50

Angry Orchard

DOMESTICS - 4.50

Coor’s Light | Budweiser | Bud Light

IMPORTED - 5.50

Amstel Light | Heineken | Guinness | Corona

INQUIRE ABOUT OUR SEASONAL WISCONSIN MICRO BREWS



18% gratuity will be added to parties of six or more
 Wisconsin Food Safety Agencies advise that eating raw or under cooked meat, poultry, eggs or s. eafood poses a health risk to everyone.
 Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health agency.