



## STARTERS

### TAPAS - 9.45

Olive salad, hummus, bruschetta mix, and mascarpone cheese spread

### CHICKEN QUESADILLA - 9.45

With side of sour cream and salsa

### WINGS - 9.95

Served with choice of bleu cheese or ranch

### CALAMARI - 10.45

Fried calamari served with a choice of marinara or thai dipping sauce

### FRIED CHEESE CURDS - 8.45

Eastside dark beer battered wisconsin cheese curds served with ranch dressing

## SOUP & SALAD

### BEER CHEESE SOUP - 4.95

A local favorite

### FIVE ONION SOUP - 4.95

With crostini and melted swiss cheese

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### MIXED GREEN SALAD - 4.95

Field greens garnished with cucumber tomato and carrot served with choice of dressing

### CAESAR SALAD - 9.45

Romaine lettuce tossed with croutons, parmesan and caesar dressing

ADD CHICKEN - 13.45 | ADD SHRIMP - 15.45

### COBB SALAD - 11.95

Iceberg and romaine lettuce, egg, bacon, smoked turkey, green onion, tomato, black olive, cheddar cheese, and your choice of dressing on the side

### BEET SALAD - 9.95

Sliced red and golden beets topped with mixed greens tossed with an herb vinaigrette topped with goat cheese and shaved candy striped beets

### FRISSE SALAD - 10.45

Frisee greens tossed with granny smith apple, candied walnuts, bleu cheese diced chicken and a light honey mustard dressing

### STEAK SALAD - 15.95

Grilled bistro steak and oven dried tomatoes with feta crumbles, herbed vinaigrette and balsamic reduction

## VEGETARIAN



## HAMBURGERS

Choose one of these included sides:  
french fries, sweet potato chips, potato chips or cole slaw

### HAMBURGER - 12.45

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

### WALNUT BURGER - 12.45

House made walnut patty topped with sauteed  
mushrooms and swiss cheese

### INNOVATION BURGER - 12.95

Smoked gouda, bacon, caramelized onion, and arugula

### PATTY MELT - 12.95

Sautéed onion, cheddar and swiss on toasted marble rye

## SANDWICHES

Choose one of these included sides:  
french fries, sweet potato chips, potato chips, fruit cup, or cole slaw

### CAPRESE - 9.95

Grilled chicken breast, toasted ciabatta, fresh tomato,  
buffalo mozzarella with pesto mayo

### POT ROAST MELT - 12.45

Slow cooked pot roast, sauteed onion, tomato, and swiss  
cheese with a choice of bread

### RUEBEN - 11.95

Sliced corned beef, swiss cheese, sauerkraut and 1000 island dressing  
served on toasted marble rye

### CLUB - 10.95

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

### CHICKEN SALAD - 10.45

Poached white meat chicken dill, lemon and mayo served on a warmed croissant

### PORK - 10.45

Slow roasted pork topped with pickled red cabbage served  
on a warm butter topped bun

### HUMMUS - 10.95

Roasted red pepper hummus, avocado, tomato, arugala, and feta  
cheese served on grilled rustic peasant bread

## VEGETARIAN



## PASTAS

### LAMB BOLOGNESE - 16.95

A hearty lamb sauce tossed with handmade pappardelle noodles topped with crumbled goat cheese

### BRAISED BEEF RAVIOLI - 15.95

House made raviolis filled with slow cooked beef tossed with sautéed butternut squash and topped with pan sauce

### SHRIMP PASTA - 17.95

Sautéed shrimp, prosciutto, spinach and diced tomato with a light white wine sauce

### PASTA FRESCA - 11.45

Sautéed fresh tomato, garlic, onion, oregano and basil tossed with penne pasta

ADD CHICKEN - 14.95 | ADD SHRIMP - 16.95

## ENTRÉES

### CHICKEN CONFIT - 18.95

Slow cooked chicken thighs with a port wine cherry sauce served with whipped potatoes and roasted brussel sprouts

### FILET MIGNON - 41.95

6 oz bleu cheese butter, served with sautéed mushrooms or onions with asparagus and choice of potato

### SEARED WALLEYE - 25.95

Wilted spinach, grilled tomatoes, wild rice with brown butter lemon caper sauce

### SEARED PORK CHOP - 25.95

12 oz bone-in pork chop served with braised red cabbage and roasted red potato topped with an apple cider pan sauce

### POT ROAST - 17.95

Served with mashed potato and sautéed root vegetables topped with pan gravy

### SEARED SALMON - 21.95

Topped with a light dill supreme sauce served with dill potato cakes and sautéed spinach

### SAUTÉED CHICKEN BREAST - 20.95

With sherry wine and porcini mushroom sauce served with whipped potato and asparagus

### BBQ TOFU "RIBLETS" - 15.95

House marinated tofu ribs topped with BBQ sauce and broiled, served with baked potato and broccoli

Join us this weekend for one of our features

FRIDAY NIGHT FISH FRY

SATURDAY PRIME RIB

SUNDAY BRUNCH

VEGETARIAN



## WINES

SPARKLING	GLASS	BOTTLE
Lunetta Prosecco-Italy, 187ml		8
Domaine Ste. Michelle, Washington State		32
Rosé, Chandon, California		42
Nicolas Feuillatte, France, Champagne		75
Dom Perignon, France, Champagne		225
WHITE		
Pinot Grigio, ÖKO, Italy, Veneto	8	32
Moscato Frizzante, Fiori, Italy	8	32
Riesling, Kung Fu Girl, Columbia Valley	8	32
Sauvignon Blanc, Joel Gott, California	8	32
Chardonnay, Nicolas, France, Vin de Pays d'Oc	8	32
Chardonnay, Napa Cellars, Napa Valley	10	38
RED		
Pinot Noir, A to Z, Oregon	12	45
Merlot, Stephen Vincent, Central Coast	8	32
Zinfandel, Terra d'Oro, Amador County	8	32
Red Blend, Drops of Jupiter, California	8	32
Malbec, Altocedro, Mendoza	8	32
Cabernet Sauvignon, The Show, California	10	38
Cabernet Sauvignon, Charles Krug, Napa Valley	13	50

## BEER & CIDER

### WISCONSIN MICRO BREWERIES - 5.50

"Seasonal"	New Glarus	New Glarus
"Spotted Cow"	New Glarus	New Glarus
"New Grist" <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	Lake Front	Milwaukee
"Shine On"	Central Waters	Amherst
"Three Beaches"	Tyranena Brewing	Lake Mills
"Hop Happy"	Milwaukee Brewing Company	MKE
"Bitter Woman Ipa"	Tyranena Brewing	Lake Mills
"India Pale Ale"	Lake Front	Milwaukee
"Psc HO path"	Wisconsin Brewing	Verona
"Amber"	Sprecher Brewing	Glendale
"Riverwest Stein"	Lake Front	Milwaukee
"Easide Dark"	Lake Front	Milwaukee
"Black Bavarian"	Sprecher Brewing	Glendale
"Warped Speed Scotch Ale"	Lake Louie	Arena
"Satin Solstice"	Central Waters	Amherst

### FROM WISCONSIN - 4.50

"Summer Shandy"	Leinenkugel's Brewery	Chippewa Falls
"Red"	Leinenkugel's Brewery	Chippewa Falls
"High Life"	Miller Brewing Company	Milwaukee
"Lite"	Miller Brewing Company	Milwaukee
"Mgd"	Miller Brewing Company	Milwaukee
"Mgd 64"	Miller Brewing Company	Milwaukee

### OTHERS

CIDER & SUCH - 4.50	Sand Creek Hard Lemonade <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	Crispen Original <span style="border: 1px solid orange; padding: 0 2px;">GF</span>
DOMESTICS - 4.50	Coor's Light Budweiser Bud Light	
IMPORTED - 5.50	Amstel Light Heineken Stella Artois Corona	

GF GLUTEN FREE