



DINNER

STARTERS

POTSTICKERS \$8

Usinger's bratwurst filled potstickers served with hoisin and curly scallions.

HUMMUS PLATE \$11

House made garlic hummus topped with red onion jam accompanied by herbed flatbread, carrots, celery, and cucumber.

SQUASH & HAM BRULEE \$11

Roasted squash and ham folded into a creamy goat cheese dip, bruleed and served with crostini.

WISCONSIN CHEESE PLATE \$15

Chef select cheeses, jams and seasoned nuts, served with crostini.

TUNA TARTARE (GFR) \$12

Sushi grade Ahi tuna, shallots, cucumber, avocado, and seaweed, tossed in a sesame vinaigrette. Served with crispy wontons.

KALE & ARTICHOKE DIP (V, GFR) \$10

Braised kale and artichokes, cream cheese, parmesan, and fresh garlic. Baked with a herb crust topping. Served with flatbread.

SHISHITO PEPPERS AND KIMCHI (V, GF) \$10

Blistered shishito peppers tossed in kimchi and sesame oil.

BOURBON BACON MEATBALLS \$8

Bacon and ground beef meatballs, served in a bourbon bbq sauce topped with scallions.

SALADS

BUTTERMILK FRIED CHICKEN \$13

Buttermilk brined fried chicken breast, celery, cherry tomatoes, red pepper, and scallions atop a bed of romaine, tossed in a honey mustard vinaigrette.

GRILLED CHICKEN CAESAR SALAD (GFR) \$12

Grilled chicken breast, grilled romaine, garlic toasted croutons, fresh parmesan cheese and house made caesar dressing.

STEAK HOUSE SALAD* (GF) \$15

Seared prime flat iron steak, cucumbers, tomatoes, red onions, and cubed sharp cheddar atop a bed of mesclun greens, tossed in our house roasted shallot vinaigrette.

TUNA GINGER SALAD (GF, VR) \$14

Seared rare Ahi tuna, iceberg lettuce, julienned carrots, cucumbers, scallions, and red bell peppers, with a house made ginger dressing.

QUINOA SALAD (V) \$12

Quinoa, arugula, roasted red grapes, dried cranberries, feta cheese, tomatoes, cucumbers and toasted almond slivers. Tossed in a balsamic vinaigrette.

GRILLED PEACH AND SHRIMP SALAD (GF) \$14

Mesclun mixed greens, grilled peaches, shrimp, goat cheese, candied walnuts and a spiced honey balsamic vinaigrette.

COBB (GF, VR) \$12

Chopped chicken, bacon, tomato, avocado, and crumbled bleu cheese, on romaine lettuce, tossed in a red wine vinaigrette.

SUB hot grilled chicken \$2

FLATS

MARGHERITA (GFR) \$11

Tomato sauce, basil, mozzarella, olive oil.

ROASTED GARLIC CHICKEN (GFR) \$14

Roasted garlic spread, topped with chicken, mozzarella, and chili flakes.

FIGGY FLATBREAD (GFR) \$16

Prosciutto, figs, bleu cheese, arugula, and balsamic glaze.

BBQ CHICKEN (GFR) \$14

Chicken, red onions, bacon, cheddar, mozzarella, and BBQ sauce.

GRILLED VEGGIE (GFR) \$12

Pesto sauce, grilled onions, peppers, zucchini, and tomato. Topped with mozzarella.

V=Vegetarian, (V)=Vegan, VR=Vegan Upon Request, GF=Gluten Free, GFR=Gluten Free Upon Request. Gluten free bread, bun, or flatbread available for \$2.

*Notice: The consumption of raw or under cooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

20% gratuity will be added to tables of six guests or more.

MAINS

MAC & CHEESE (GFR) \$10

Wisconsin cheddar sauce, tossed fusilli noodles, with a garlic herb topping.

SHORT RIB \$28

Red wine braised short ribs, creamy cheddar polenta, wilted bok choy.

PORK CHOP (GF) \$26

8oz bone in Pork chop, braised fennel and apples. Marble potatoes. Topped with a mushroom white wine sauce.

CHICKEN MARSALA FETTUCCINE (GFR) \$24

Seared chicken breast, fettuccine pasta, sauteed mushrooms, tossed in a marsala sauce.

SALMON (GF) \$25

Seared salmon filet, leek & carrot pilaf, grilled asparagus, topped with a lemon butter sauce.

MUSHROOM RAGU (V) \$20

Mushroom ragu on top of sundried tomato polenta cakes.

BURGERS

Our burgers are served with a crisp pickle spear and choice of French fries, house chips or a house salad.

SUB sweet potato fries \$2

BURGER* \$10

Half pound angus beef burger served on a toasted brioche bun topped with 1000 island dressing, lettuce, tomato and onion.

ADD choice of American, pepper jack, cheddar, swiss, provolone, bleu cheeses and/or bacon \$2

ADD crispy or grilled onions \$1.50

TORTA BURGER* (GFR) \$14

Chorizo, black beans, and avocado, topped with a fried egg and salsa mayo.

BLEU MUSHROOM BURGER* (GFR) \$14

Crumbled bleu cheese, sautéed mushroom mix, bacon, red onion jam, and herb aioli.

VEGGIE BURGER (V) \$11

House-made veggie patty, roasted mushrooms, goat cheese, and red onion jam.

SALMON BURGER \$13

House-made salmon patty, arugula, and remoulade, served on a brioche bun.

SANDWICHES

Our burgers are served with a crisp pickle spear and choice of French fries, house chips or a house salad.

SUB sweet potato fries \$2

MUSHROOM DIP (VR) \$11

Roasted mushrooms, onions, peppers, topped with provolone, herb aioli, mushroom jus, and served on a hoagie bun.

PULLED PORK & SLAW (GFR) \$12

Braised pork shoulder, bbq sauce, crispy fried onions, and creamy slaw, served on a brioche bun.

BIG ISLAND CHICKEN BURGER \$13

Grilled chicken breast, bacon, grilled pineapple, swiss cheese, grilled onions, and teriyaki sauce.

KIMCHI REUBEN \$13

Corned beef, swiss cheese, kimchi, and 1000 island dressing, served on marble rye bread.

BRAISED SHORT RIB SANDWICH (GFR) \$14

Braised short rib on a toasted Tuscan hoagie roll, topped with brie, arugula, and red onion relish.

STEAK SANDWICH (GFR) \$14

Flank steak, grilled onions and bell peppers, topped with provolone cheese and chimichurri sauce.

BUTTERMILK FRIED CHICKEN SANDWICH \$14

Buttermilk fried chicken breast topped with melted pepper jack cheese, lettuce, tomato, red onion, and sriracha mayo.

SUB grilled chicken

FRIDAY FISH FRY

Fish Fries are served with French fries, house made coleslaw, tartar sauce, rye bread and a lemon wedge.

SUB potato pancakes and house-made applesauce \$1

BEER BATTERED COD \$11.95

A fish fry classic—lightly fried Schlitz beer-battered cod.

BAKED ALASKAN COD \$12.95

Baked cod topped with a lemon caper butter sauce.

BATTERED PERCH \$12.95

Lightly dredged with seasoned cornmeal then fried.