



Appetizers

PULLED PORK NACHOS

Corn Tortilla Chips topped with pulled Pork, Cheddar Cheese Sauce, Corn Poblano Relish, Sour Cream and Salsa 17

WISCONSIN CHEESE CURDS

Cheddar Cheese Curds deep fried in a Beer Batter, served with a Ranch Dipping Sauce 15

NACHO SUPREME

Corn Tortilla Chips topped with Taco Meat, Cheddar Cheese, Black Olives, Tomatoes, and served with Sour Cream and Salsa 15

WISCONSIN CHEESE & SAUSAGE

Assorted Artisan Wisconsin Cheeses and gourmet Sausage, served with Flatbread Crackers and Grapes 18

ZESTY WINGS

Marinated Jumbo Chicken Wings deep fried and tossed in your choice of our homemade BBQ Sauce, Zesty Hot Sauce or Sweet Thai Sauce. Served with homemade Bleu Cheese Dressing and Celery Strips 17

MAC & CHEESE BITES

Battered and deep fried tender Macaroni Noodles and Cheddar Cheese served with a Red Pepper Aioli 16

CHICKEN QUESADILLA

Seasoned shredded Chicken, diced Onions and Tomatoes, Monterey Jack and Cheddar Cheese sandwiched in Flour Tortillas with sliced Jalapeños, served with Sour Cream and Salsa 17

PORK QUESADILLA HOUSE FAVORITE

Pulled Pork, caramelized Onions, Bacon, Cheddar and Mozzarella Cheeses sandwiched between Flour Tortillas, served with Sour Cream and Salsa 16

ONION HAYSTACK

Thinly sliced Onions, hand dipped in our Seasoned Batter then deep fried to a golden brown, served with homemade BBQ Sauce and Ranch Dressing for dipping 14

ARTICHOKE & ROASTED RED PEPPER DIP

Creamy Artichoke and Roasted Red Pepper Dip served with Pita Chips, fried and seasoned with Garlic and Mediterranean Spices 16

Flatbreads

BBQ CHICKEN FLATBREAD

Flatbread topped with BBQ Sauce, Chicken, Tomatoes, Red Onions, Cheddar and Mozzarella Cheeses, garnished with Cilantro 18

CHICKEN BACON RANCH FLATBREAD

Flatbread topped with Ranch Dressing, Chicken, Bacon, Asiago and Mozzarella Cheeses 18

BLT FLATBREAD

Flatbread topped with Marinara, Bacon, Cheddar and Mozzarella Cheeses, shredded Lettuce, diced Tomato and Mayo 17



Soups

OUR OWN CREAM OF BLEU CHEESE SOUP
Cup 7 Bowl 8

HOMEMADE SOUP OR CHILI
Cup 5 Bowl 6

Chef's Entrees

CHICKEN CORDON BLEU HOUSE SPECIALTY

Chicken Breast, Ham, Swiss cheese and Dijon Mustard wrapped in a Puff Pastry and oven baked til golden brown, topped with Mornay Sauce, served with Jasmine Rice and steamed Vegetables 18

TIPS & SPAETZLE HOUSE SPECIALTY

A house favorite for many years. Seared Tenderloin Beef Tips, Mushrooms and Onions with a rich Burgundy Sauce served over sauteed Spaetzle, served with Sour Cream 19

DEEP FRIED SHRIMP

Six hand breaded Jumbo Shrimp served with Fries, Seasonal Vegetables and Cocktail Sauce 28

FILET & SHRIMP KABOBS

Two kabobs with your choice of two Filet, two jumbo Shrimp, or one of each, served with Vegetables on the skewer and Jasmine Rice 32

HOUSE BATTERED COD

Served with choice of Potato, homemade Coleslaw and housemade Tartar Sauce 18

HOMEMADE MAC & CHEESE

Cavatappi Pasta tossed in a creamy blend of Parmesan, American, Cheddar and Gruyere Cheese, served with Garlic Oil brushed French Bread 15

Add Pulled Pork for 8

Add Chicken for 8

Sandwiches

Gluten Free Buns available upon request

All Sandwiches served with your choice of housemade Potato Chips, Gourmet Potato Salad, homemade Cole Slaw, Onion Rings, Pub Fries, Garlic Fries, Sweet Potato Fries, Seasonal Vegetables, Fresh Fruit Cup and a Dill Pickle Spear

GOURMET GRILLED CHEESE HOUSE SPECIALTY

Served with a cup of homemade Tomato Bisque and Red Grapes 16

CUBAN HOUSE SPECIALTY

Pulled Pork, sliced Ham, Red Onion, Cheddar Cheese served on a pressed Ciabatta Roll with an Herb Cream Cheese Spread and Spicy Mustard with housemade Pickles 19

DELUXE CLUB SANDWICH

Triple Decker Club with Turkey, Bacon, Lettuce, sliced Tomato and Mayonnaise. This sandwich may also be prepared as a Wrap 18

GYRO

Grilled Pita Bread topped with a savory mixture of Lamb and Beef with Lettuce, Tomato, Onion, Feta Cheese and served with Tzatziki Sauce 17

TURKEY MELT

Sliced hickory smoked Turkey Breast with applewood smoked Bacon, sauteed Spinach, Red Onion, Swiss and American Cheeses, Lettuce and Tomato, served on a toasted Ciabatta Roll with a Red Pepper Aioli 18

PASTRAMI REUBEN

Lean Pastrami topped with Sauerkraut, Swiss Cheese and Thousand Island dressing served on Grilled Marble Rye Bread 19

CAPRESE BURGER*

A full ½ lb. Beef Burger, char-grilled and topped with Tomato, fresh Basil, Mozzarella Cheese and a Balsamic Glaze 20

CHORIZO BURGER*

A full ½ lb. Beef Burger, char-grilled and topped with American Cheese, Jalapenos, Chorizo, Egg and Sriracha Mayo 20

COURTYARD

Salads

Served with a fresh baked Roll and Strawberry Infused Butter

COBB SALAD

Grilled Chicken Breast, Bacon, Hard Boiled Eggs, Scallions and Tomatoes atop a bed of mixed Greens, finished with crumbled Bleu Cheese and thinly sliced Avocado, served with your choice of dressing 19

APPLE & MIXED BERRY SALAD

Mixed Greens, tossed with Granny Smith Apples, sliced Strawberries, Fresh Blueberries, Walnuts, and Feta Cheese, served with Raspberry Vinaigrette Dressing 19

Add Grilled Chicken, Salmon, or Shrimp for \$9

BABY SPINACH SALAD

Baby Spinach Greens topped with Mandarin Oranges, fresh Strawberries, candied Pecans, grilled Red Onions, crumbled Bleu Cheese, served with a housemade Vanilla Bean Vinaigrette 19

Add Grilled Chicken, Salmon, or Shrimp for \$9

FRENCH SALAD

Parmesan Dijon crusted Chicken Breast served over crisp Romaine Greens, tossed with toasted Pecans, Cranberries, Granny Smith Apples and crumbled Bleu Cheese, served with a housemade Vidalia Onion Dressing 20

TACO SALAD

A Tortilla Shell, filled with Lettuce and topped with zesty Taco Beef, Cheese, Tomatoes, Green Onions and Black Olives, served with Sour Cream and Salsa 17