

STARTERS

Pepperjack Cheese Curds

Spicy Wisconsin Pepperjack Cheese Curds
Served with Ranch | Half 7 Full 14

Queso Birria Tacos

Three Tacos served in Corn Tortillas, dipped in Chili Oil & filled with Chihuahua Cheese & Braised Beef
Served with Ranch | 12

Chicken Quesadilla

Chicken & Chihuahua Cheese with Baja Sauce in a Grilled Tortilla. Served with Salsa | 14

Bone-In Chicken Wings

8 Bone-In Chicken Wings, Choice of Wet or Dry
Wet: Buffalo, Sweet Chili, Hot Honey, Teriyaki
Dry: BBQ, Blackened, Lemon Pepper, Ranch
Served with Celery & Choice of Ranch or Bleu Cheese | 16

Bavarian Pretzels

Three Bavarian Pretzels served with Beer Cheese | 10

Chicken Tender Basket

Country Style Breaded Chicken Strips
Served with Choice of Dipping Sauce | 10

Toasted Ravioli

Hand-Breaded Jumbo Beef Ravioli topped with Parmesan
Served with Marinara | 12

Tuna Poke Nachos

Wonton Chips topped with Grilled Tuna, Pickled Jalapenos, Red Onion, Cucumber, Edamame & Corn Salsa, finished with Spicy Mayo, Sweet Chili Sauce & Sesame Seeds | 15

SALADS

Make Any Salad A Wrap
For \$1 More

House Salad

Spring Mix, Parmesan Cheese, Cherry Tomatoes, Red Onion, Cucumbers & Croutons, Served with Choice of Dressing
Half | 8 Full | 12

Caesar Salad

Chopped Romaine, Caesar Dressing, Parmesan & Croutons
Half | 7 Full | 10

Harvest Salad

Spring Mix, Goat Cheese, Dried Cherries, Candied Walnuts & Red Onion, Served with Choice of Dressing | 14

Fiesta Salad

Spring Mix, Chihuahua Cheese, Black Bean & Corn Salsa, Cherry Tomatoes & Red Onion, Topped with Tortilla Strips
Served with Choice of Dressing | 14

Asian Crunch Salad

Chopped Romaine, Shaved Carrots, Red Onion & Edamame
Topped with Crispy Flash Fried Wonton Strips & Sesame Seeds
Served with Ginger Sesame Vinaigrette | 14

Dressings

Ranch | Chipotle Ranch | Caesar | Honey Mustard
Raspberry Vinaigrette | Balsamic | Thousand Island
Bleu Cheese | Cranberry Poppyseed | Ginger Sesame
Maple Dijon Vinaigrette

Proteins

Chicken | 6
Grilled, Buffalo, Blackened, BBQ, Fried

Shrimp | 10
8 Shrimp
Grilled or Blackened

Tuna | 10
Grilled or Blackened

Salmon | 12
Grilled or Blackened

Handhelds

served with your choice of regular side
premium side add \$4

Smash Burger

Certified Angus Beef Patty on a Buttered Brioche Bun with
Choice of Cheese (American, Cheddar, Pepperjack, Swiss)
Served with Lettuce, Tomato, Red Onion & Pickles | 12
Additional Patty | 2 Bacon | 2

Frisco Melt

Smash Burger Patty with American, Swiss & Frisco Sauce
Served on Grilled Texas Toast | 12

Krakow Klucker

Grilled Chicken, Cheddar, Bacon & Horseradish Creme
Served on a Buttered Brioche Bun | 14

Nashville Hot Chicken

Southern Fried Chicken tossed in Sweet & Spicy Chili
Oil, Topped with Pickles and Alabama BBQ Sauce
Served on a Buttered Brioche Bun | 14

Italian Turkey Club

Smoked Turkey, Bacon & Swiss with Tomato Bacon Jam,
Pesto Aioli, Lettuce & Red Onion
Served on a Herbed Focaccia Bun | 16

Philly Cheese Steak

Hoagie Roll filled with Chopped Steak, Red Peppers and
Caramelized Onions, Topped with Swiss Cheese | 16

Creole Shrimp Po Boy

Hoagie Roll filled with Cornmeal Breaded Jumbo
Shrimp, Shredded Lettuce, Tomato, Red Onion, and
Pickle, Topped with Remoulade Sauce | 16

Tuna Salad

Classic Tuna Salad on Grilled Texas Toast
Served with Lettuce, Tomato, Red Onion & Pickles | 12

On The Side

French Fries

House Chips

Sweet Potato Waffle Fries

Beer Battered Onion Rings

Premium Sides

Side House Salad

Side Caesar Salad

Cup of Soup

Fresh Fruit

White Cheddar Mac & Cheese

Seasonal Vegetable

Haricot Verts

Garlic Whipped Potatoes

Menu Presented By:

Executive Chef Garrett White Sr.
Sous Chef Josh Muntner

DINNER MENU

DINNER ROLLS & BUTTER AVAILABLE UPON REQUEST

B O W L S

Served with Soup or Side Salad

Chicken & Proscuitto Tortellini

Roasted Chicken and Proscuitto filled Tortellini
Served in a Brown Butter & Sage Infused Alfredo
Topped with Parmesan Cheese & Crispy Proscuitto | 25

Linguini al Pesto

Linguini Noodles Cooked with Potatoes and Haricot Verts
Served in a Parmesan & Pine Nut Pesto
Topped with Garlic Oil and Fresh Herbs | 18

Caribbean Sweet & Spicy Shrimp Bowl

Mango Pepper Grilled Jumbo Shrimp
Served over Cocount Rice with Mango Pineapple Salsa
Topped with Sweet Chili Glaze & Sesame Seeds | 25

E N T R E E S

Served with Soup or Side Salad

Angus Country Fried Steak

Golden Brown Country Fried Steak Cutlet
Topped with Cracked Black Pepper Gravy
Served with Garlic Whipped Potatoes & Seasonal Vegetable | 25

Chicken Milanese

Golden Brown Chicken Cutlet
Topped with Tomato Bacon Jam and Pesto Aioli
Served with Garlic Whipped Potatoes & Seasonal Vegetable | 25

S T E A K S

Served with Choice of Two Sides & Soup or Side Salad
All Steaks Topped with House Steak Butter

6oz Filet Mignon | 55

8oz Hanger | 40

O n T h e S i d e

French Fries | House Chips | Sweet Potato Waffle Fries
Beer Battered Onion Rings | Fresh Fruit | White Cheddar Mac & Cheese
Seasonal Vegetable | Haricot Verts | Garlic Whipped Potatoes

D E S S E R T S

Apples Foster a la Mode | 12

Strawberry Cheesecake | 12

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****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**