

APPETIZERS

WHITE CHEDDAR CHEESE CURDS - 11 **SKIN ON FRIES - 10** HOUSE MADE SOUP - CUP - 8, BOWL - 10 **CHICKEN STRIPS - 14** SIDE SALAD - 9 **SWEET POTATO FRIES - 12**

SMALL PLATES

SKEWERED SHRIMP - Four marinated Gulf Shrimp grilled with a Mediterranean spice blend, with butter - 14 CALAMARI - Buttermilk marinated, hand breaded with Calabrian chilis. Side of buttermilk ranch dressing. - 18 BRUSCHETTA - 4 Garlic parmesan toasts served with a side of house made tomato, garlic, basil bruschetta - 11 CAPRESE SALAD - Fresh Mozzarella, fresh Basil, Cherry Tomatoes with a Balsamic glaze - 18 WISCONSIN CHARCUTERIE - Variety of Wisconsin Cheese, Summer Sausage, crackers and a Truffle Mustard - 22 PORK BELLY - Crispy pork belly tossed in a whiskey teriyaki sauce and a side of coleslaw - 22**

SPRING GREENS SALAD

DRESSINGS; LEMON THYME VINEGRETTE, RANCH, FRENCH, ITALIAN, BLUE CHEESE, BLUE CHEESE CRUMBLES TOMATO & ONION. BURGER BEEF IS 100% GRASS FED. **HOUSE SALAD - 14**

HOUSE SALAD WITH PROTEIN

GRASS FED NY STRIP - 32** **GRILLED CHICKEN - 18 PAN FRIED SALMON - 24**

SANDWICHES ALL SANDWICHES SERVED WITH SKIN ON FRIES, LETTUCE,

WHITE OAK BURGER - 3rd pound burger, shaved Prime Rib, mushroom & onion Bordelaise sauce. Topped with Provolone Cheese. Side of au jus. - 26** 80/20 BURGER - 3rd pound - 20 ** GRILLED CHICKEN - Served with pickles - 16**

PRIME RIB SANDWICH - 8 oz shaved prime rib on hoagie bun with au jus and Pepperoncinis - 24, Deluxe served with sauteed mushrooms & onions and provolone cheese - 27**

DINNERS - ALL STEAKS ARE WET AGED A MINIMUM OF 21 DAYS

DINNERS COME WITH VEGETABLE OF THE DAY, SOUP OR SALAD, AND A SIDE OF YOUR CHOICE

16 OZ ANGUS BEEF RIBEYE - 50 **

10 OZ ANGUS FILET MIGNON – 46 **

12 OZ GRASS FED NEW YORK STRIP - 40 ** 12 OZ GRASS FED HANGER STEAK - 42 **

PAN FRIED SALMON - Salmon filet pan fried and finished with white wine Dijon cream sauce and capers. - 39** CANADIAN WALLEYE - Pan Fried or Deep Fried and served with house made Tartar Sauce - 36** **SKEWERED SHRIMP DINNER** – Eight Marinated Gulf Shrimp grilled with a Mediterranean spice blend served with butter. - 33**

MAHI MAHI - Pan seared Mahi Mahi topped with a Mango Salsa - 35**

JAGERSCHNITZEL w/ SPAETZLE - Hand pounded Pork Loin, breaded and pan fried in clarified butter. Topped with a creamy mushroom gravy (No Side) - 37 **

PORK SHANK – 2 Pounds of Pork Shanks, Marinated, slow roasted and served with house made German Red Cabbage and Red Wine Schnitzel sauce - 34**

FRIED HALF CHICKEN - Marinated and rolled in a house made breading then deep fried - 34 **

CHICKEN MARSALA - Hand breaded chicken cutlet with a Creamy Mushroom Marcella sauce - 34**

BBQ BABY BACK RIBS - House made sauce - Half Rack - 26, Full Rack - 37**

DUCK BREAST - Pan seared Duck Breast served over Wild Rice and a Cranberry Compote (No Side) - 36**

VEGETARIAN MEDITERRANEAN PIZZA - Topped with mushrooms, Kalamata Olives, onions and feta cheese -

(Thin or Gluten Free crust) - (No Side) - 29 v gs

VEGAN WILD RICE - Cranberry Wild Rice Pilaf with Portabella Mushrooms (No Side) - 29 v

CHOOSE A SIDE:	SKIN ON CUT FRIES	BAKED POTATO	WILD RICE	SWEET POTATO MASH	
ADD ON	HORSERADISH - 3	BLUE CHEESE - 3	ONIONS - 3	BOURBON MUSHROOM BORDELAISE - 4	
		FRIDAY FISH FF	RY (Fridays Or	lly)	
	ALL FISH DINNERS CO	OME WITH COLESLAW	, BREAD, SKIN O	N FRIES OR BAKED POTATO	
	HA	DDOCK FISH FRY - 2	PIECES - 21, 4 I	PIECES - 25	
	POOR MAN'S LO	BSTER (HADDOCK),	BROILED - 2 PI	ECES - 23, 4 PIECES - 27	
	CAN	ADIAN WALLEYE - 2	PIECES - 30, 4	PIECES – 37	
		PIZ	ZAS		
	ALL OF OUR 1	2 INCH PIZZAS ARE HO	USE MADE AS IS,	NO SUBSTITUTIONS.	
12" CHEESE PIZZA – 20 12" SAUSAGE		" SAUSAGE PIZZA – 2	23	12" VEGETARIAN PIZZA – 25	
12" PEPPERONI I	PIZZA – 22 12 ⁴	" DELUXE PIZZA – 27		12" MUSHROOM SAUSAGE PIZZA - 25	
CHEESE	CAKE - 11	DE	SSERT CHE	ESECAKE WITH BERRY SAUCE – 12	
DRIP COFFEE (REG OR DECAF) - 4				CHOCOLATE - 4	
REGULAR VANILLA ICE CREAM - 4				IILLA SOFT SERVE ICE CREAM - 6	
ICE CREAM DRINK - ASK YOUR SERVER				ICE CREAM SUNDAE - 8	

PLEASE: DO NOT ASK FOR ADDITIONS OR SUBSTITUTIONS ON ANY ITEM. Additional Plate Charge \$3.

All parties of 7 or more, a 20% gratuity will be added to the order. This does not pertain to scheduled events.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

If anyone in your party has food sensitivities, please let your server know so the chef can prepare your meal(s) with these in mind.