



STARTERS

- WISCONSIN WHITE CHEDDAR CHEESE CURDS *v*** — Choice of the classic or dill pickle flavor and served with ranch | 15
- CHARRED BRUSSELS SPROUTS *gf*** — Charred brussels sprouts with bacon lardons, maple glaze, and toasted walnuts | 16
- CALAMARI** — Buttermilk-marinated, hand-breaded with Calabrian chilis, served with buttermilk ranch | 19
- SKEWERED SHRIMP *gf*** — Four marinated Gulf shrimp, grilled with a Mediterranean spice blend and served with butter | 20
- WALLEYE BITES** — Hand-breaded Canadian walleye served with house-made zesty tartar | 19
- FRENCH FRIES *v*** — Finished with sea salt and served with house-made chive aioli and ranch | 11
- GARLIC & HERB FINGERLING POTATOES *gf/v*** — Crispy oven-roasted fingerling potatoes tossed in minced garlic, fresh rosemary, thyme, and flaky sea salt. | 15

SOUPS, SALADS & BURGERS

Add 6 oz: Top Sirloin (+8), Grilled Chicken (+4), Pan Fried Salmon (+10)

- HOUSE SOUP OF THE WEEK** — Cup 9 | Bowl 11
- LEMON THYME HOUSE SALAD *gf/v*** — Spring greens, cherry tomatoes, cucumbers, Parmesan, and house-made croutons, topped with our signature lemon-thyme vinaigrette | 15
- MANITO BURGER*** — 100% grass-fed 3rd pound burger, lettuce, tomato, onion, served with a side of fries and chive aioli | 18
- WHITE OAK BURGER*** — 100% grass-fed 3rd pound burger, shaved Prime Rib, provolone cheese, bourbon mushroom Bordelaise sauce and served with a side of french fries and au jus | 24

SIGNATURE ENTRÉES

All entrées include choice of soup or salad and vegetable of the day

- WILD RICE CRUSTED WALLEYE** — Canadian walleye hand-crusted in toasted wild rice, pan-seared in brown butter and finished with toasted pecans. Served with a side of baked potato | 39
- JAGERSCHNITZEL** — Hand-pounded pork loin, breaded and pan-fried in clarified butter, topped with a creamy mushroom gravy. Served with a side of spätzle | 38
- PAN SEARED DUCK BREAST *gf*** — Pan seared duck breast over wild rice with Wisconsin cherry gastrique | 38
- BBQ BABY BACK RIBS** — Sous vide ribs, smothered in house made hickory smoked sauce. Served with a side of french fries
Half Rack 29, Full Rack 44
- ORCHARD PORK PORTERHOUSE* *gf*** — Thick-cut bone-in pork chop with dried cherry, peach, and red onion chutney. Served with a side of wild rice | 37
- WILD MUSHROOM RISOTTO** — Arborio rice, sautéed wild mushrooms, demi-glace, white wine, fresh thyme, lemon, parmesan | 26 Add 8 oz grilled chicken breast (+6)
- HONEY BOURBON CHICKEN *gf*** — 6 oz chicken breast, char-grilled, finished with a Wisconsin honey, bourbon and Dijon mustard glaze. Served with side of garlic and herb fingerling potatoes. | 28

LAND & SEA ENTRÉES

ADD ONS & SAUCES

Add 3 Skewered Shrimp (+12)

Horseradish (+4)

Blue Cheese Cream Sauce (+6)

Bourbon Mushroom Bordelaise (+6)

Steaks come with side of Baked Potato.
Fish entrées come with side of Wild Rice.

- 16 oz ANGUS RIBEYE* *gf***
Hand-cut and wet-aged for 21 days | 51
- 10 oz ANGUS FILET MIGNON* *gf***
The supper club classic, wet-aged a minimum of 21 days | 47
- Load your Baked Potato with bacon, chive, sour cream, sharp Wisconsin cheddar, fresh cracked pepper (+4)*

- CANADIAN WALLEYE***
Prepared pan fried or Cajun broiled | 37
- WILD CAUGHT ALASKAN SALMON***
Pan-seared and finished with white wine lemon-dijon sauce and capers | 35

- WILD CAUGHT CHILEAN SEA BASS* *gf***
With a lemon caper beurre blanc | 52

FRIDAY FISH FRY

Fridays only. All dinners come with tartar sauce, coleslaw, rye bread, and fries or baked potato. Choose 2 or 4 pieces.

- HADDOCK FISH FRY** — Lightly battered and fried | 22 or 26
- POOR MAN’S LOBSTER** — Haddock broiled with butter and paprika | 24 or 28
- CANADIAN WALLEYE** — Lightly battered and fried until golden | 31 or 38

20% gratuity added to parties of 7+ guests. Additional plate charge +\$3.
We cannot accept substitutions or changes. But are happy to work with you if you have any dietary restrictions and cannot find something on our menu.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Please inform your server if a person in your party has a food allergy or dietary need. Our restaurant uses ingredients that contain all the major FDA allergens. Not a gluten-free kitchen.

PIZZA

12” housemade pizzas

- CHEESE** | 21
- PEPPERONI** | 23
- WHITE OAK GARDEN** — Caramelized red onion, mushrooms, blistered cherry tomatoes, fresh basil, fresh mozzarella and fontina | 26

STARTERS

WISCONSIN WHITE CHEDDAR CHEESE CURDS *v* — Choice of the classic or dill pickle flavor and served with ranch dressing | 15

FRENCH FRIES *v* — Fried and finished with sea salt and served with house-made chive aioli and ranch | 11 **Get them loaded with sharp Wisconsin cheddar, hickory-smoked bacon, sour cream and fresh chives (+3)*

WALLEYE BITES — Hand-breaded Canadian walleye served with house-made tartar | 19

SOUP & SALADS

Add 6 oz: Top Sirloin (+8) | Grilled Chicken (+4) | Pan Fried Salmon (+10)

HOUSE MADE SOUP OF THE WEEK — Cup 9 | Bowl 11

LEMON THYME HOUSE SALAD *gf/v* — Spring greens, cherry tomatoes, cucumbers, parmesan, house-made croutons, signature lemon-thyme vinaigrette | 15

SANDWICHES

All served with lettuce and tomato.

Includes side of fries or coleslaw

WHITE OAK BURGER* — 100% grass-fed 3rd pound beef burger, shaved prime rib, provolone cheese and a mushroom and onion Bordelaise sauce, served with a side of au jus | 24

MANITO BURGER* — 100% grass-fed 3rd pound beef burger, lettuce, tomato, onion, served with a side of chive aioli | 21 *Add cheese (+2) Add bacon (+3)*

MANITO SANDWICH — Grilled or crispy chicken with bacon and Wisconsin sharp cheddar cheese, lettuce, and chive aioli | 19

PIZZAS

12" house-made pizzas

CHEESE | 21

PEPPERONI | 23

WHITE OAK GARDEN — Caramelized red onion, mushrooms, blistered cherry tomatoes, fresh basil, fresh mozzarella and fontina | 26

CRISPY WALLEYE — Breaded and fried Canadian walleye with tartar sauce and pickles | 20

REUBEN — Thin-sliced corned beef, sauerkraut, Swiss cheese, and house-made Russian dressing on toasted rye | 20

20% gratuity added to parties of 7+ guests. Additional plate charge +\$3.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Please inform your server if a person in your party has a food allergy or dietary need.



DESSERT

WHITE OAK CHEESECAKE — Dense and creamy New York style cheesecake served with a warm seasonal berry sauce depending on what's best this week | 13

BANANAS FOSTER CRÉME BRÛLÉE — Chilled, rich vanilla custard topped with warm, boozy caramelized bananas in a dark rum-butterscotch sauce | 11

ICE CREAM SUNDAE — Vanilla bean ice cream with warm chocolate fudge, whipped cream and a Luxardo Maraschino cherry | 8

COFFEE & HOT CHOCOLATE

DRIP COFFEE — Regular or Decaf | 4

AFFOGATO — Rich espresso-style coffee poured over vanilla bean ice cream | 8

HOT CHOCOLATE | 4

DESSERT WINES & DIGESTIFS

Ports, Sherries, and Brandies are available from our cellar. Ask your server.





SUMMER 2026

Kids Menu



MAINS - \$10



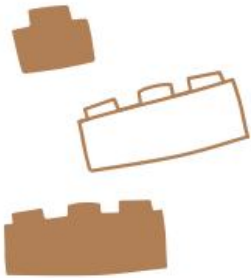
Served with Fries and Pickles or Cup of Berries

Cheeseburger

Chicken Strips with Ranch

Walleye Bites with Tartar Sauce

Grilled Cheese



DRINKS

Kiddie Cocktail | 3

Milk | 3

Orange Juice | 2

Club Soda or Fountain Drink | 2



For our little saplings — 10 years and under



SUMMER 2026 — TACO TUESDAY

PICO & CHIPS

Fresh-made pico de gallo with roma tomato, jalapeño, cilantro, and lime, served with tortilla chips | 7



GRILLED STEAK TACOS

Grass-fed beef marinated in lime and cilantro, grilled and sliced thin with pico de gallo, queso fresco, and cilantro-lime crema | 8 each

GRILLED CHICKEN TACOS

Char-grilled chicken with shredded cabbage, pickled red onion, queso fresco, fresh cilantro, and cilantro-lime crema | 6 each