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# DRIFTLESS GLEN

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WWW.DRIFTLESSGLEN.COM

608-356-GLEN

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## DINNER MENU

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### APPETIZERS

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**\* SEARED AHI TUNA (GF)**

**\$18.95**

Sesame seed encrusted sushi grade tuna seared and served rare with wasabi cream, Thai Chili glaze, pickled ginger, ponzu sauce, and Asian slaw.

**CHEESE & PRETZELS**

**\$9.95**

Mildly spicy chipotle beer cheese sauce and mustard remoulade with three large baked Bavarian pretzels.

**CAESAR SALMON SLIDERS**

**\$11.95**

Blackened salmon patties served on mini house rolls with romaine lettuce and house Caesar dressing.

**PULLED PORK SLIDERS**

**\$11.95**

Three slow roasted pulled pork sliders with a refreshing jalapeño slaw.

**MARGHERITA FLATBREAD**

**\$10.95**

Crisp flatbread with roasted garlic, olive oil, mozzarella, heirloom tomatoes and basil topped with Renee 18 year balsamic.

**BOURBON PULLED PORK NACHOS**

**\$13.95**

A bed of white corn tortilla chips topped with our homemade bourbon pulled pork, queso sauce, jalapeños, fresh diced tomatoes, scallions, black olives, guacamole and Chipotle sour cream.

**JUMBO LUMP CRAB CAKES**

**\$12.95**

Two crab cakes coated in Japanese bread crumbs and seared. Served with creole mustard remoulade and Sriracha mayonnaise.

**\* ELK SLIDERS**

**\$15.95**

Three elk sliders topped with chopped Nueske's Apple Wood smoked bacon, sautéed onions, cheddar jack cheese and creole mustard.

**CAJUN FLATBREAD**

**\$11.95**

Blackened shrimp and chicken, andouille sausage, roasted garlic, cheddar jack cheese, caramelized onions, diced tomatoes, scallions and a drizzle of creole mustard remoulade.

**\* SPICY TUNA FLATBREAD**

**\$13.95**

Raw sushi grade tuna tossed in a ginger vinaigrette and served on crisp flatbread with Asian slaw blend. Finished with a drizzle of Thai Chili sauce and Sriracha.

**SOUP**

Cup of Soup: \$4.95

Add to Entree: \$3

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# ENTREES

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## \* CHEF'S CATCH

MARKET PRICE

See your server for today's fresh catch.

## \* TUNA TATAKI (GF)

**\$29.95**

Sesame seed encrusted sushi grade tuna, seared and served rare. Paired with wasabi mashed potato and stir fry vegetables, wasabi cream sauce, Thai chili glaze, pickled ginger, and ponzu sauce.

## JAMBALAYA (GF)

**\$19.95**

Sautéed Jumbo Shrimp, Chicken and Andouille sausage with green peppers, celery and onion in a spicy creole rice.

## \* DRIFTLESS BURGER

**\$10.95**

Grilled 6 ounce steak burger with lettuce, tomato, and red onion. Comes with your choice of fresh fruit or potato salad.

### ADD:

Cheddar: \$2	Avocado: \$1
Bleu Cheese: \$2	Nueske's Bacon: \$3
Smoked Gouda: \$2	Wild Mushrooms: \$1
American Cheese: \$2	Sautéed Onions: \$1
	Jalapeños: \$1

## \* CHEF'S CUT STEAK (GF)

MARKET PRICE

USDA Choice steak specials served with a twice baked potato and green beans.

## PASTA PRIMAVERA

**\$14.95**

A blend of broccoli, cauliflower, carrots, asparagus, red bell pepper, and wild mushrooms in a light herb wine cream sauce with farfalle pasta.

Add: Chicken for \$6.95

Jumbo Shrimp for \$9.95

## \* BRANDY GLAZED SALMON (GF)

**\$28.95**

Marinated Sushi grade Scottish Salmon seared and coated with our house brandy glaze, served on a bed of jasmine rice with grilled asparagus, lemon beurre blanc and topped with cucumber relish.

## PAN FRIED WALLEYE

**\$19.95**

Flaky walleye coated in our seasoned flour and seared. Topped with maple pecan butter. Served with asparagus and roasted red potatoes.

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# SALADS

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## HOUSE GREEK SALAD (GF)

**\$5.95**

Mixed spring greens tossed in our house vinaigrette made with Traditional 18 Year Balsamic, with red onion, diced tomatoes, pepperoncini, cucumbers, kalamata olives and Feta cheese.

## CAESAR SALAD

**\$5.95**

Chopped romaine lettuce, drizzled with our house Caesar dressing, served with Asiago garlic croutons and topped with shaved Asiago and Parmesan.

## SPINACH SALAD (GF)

**\$6.95**

Baby spinach tossed in a bacon balsamic vinaigrette with red onion, hard boiled eggs, Roma tomatoes and wild mushrooms.

## \* AHI TUNA SALAD (GF)

**\$18.95**

A blend of Napa cabbage, romaine, spinach, carrots, red cabbage, green onion and cilantro tossed in our honey ginger dressing with diced tomato and cucumber. Served with seared ahi tuna, Thai chili glaze, and wasabi cream sauce.

## SOUTHWESTERN BBQ CHICKEN SALAD (GF)

**\$15.95**

Mixed baby greens and Romaine lettuce, tossed with a cilantro lime dressing, roma tomatoes, corn, black beans, avocado and green onion. Topped with Pico de Gallo and a grilled BBQ chicken breast.

(GF) Gluten Free

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