
DRIFTLESS GLEN

WWW.DRIFTLESSGLEN.COM

608-356-GLEN

LUNCH MENU

BURGERS & SANDWICHES

All burgers and sandwiches come with a choice of potato salad, Asian slaw, pasta salad or fresh fruit, and a homemade pickle.

Substitute a cup of soup or side salad - \$3

GREEK CHICKEN GYRO

\$12.95

Seasoned chicken thigh meat served on Naan bread with Tzatziki sauce, sliced red onion, tomato and lettuce.

TRADITIONAL CUBAN SANDWICH

\$11.95

Sliced ham, roasted pork, thinly sliced pickles, Swiss cheese, mayonnaise and yellow mustard. Hot pressed on Cuban bread.

*** DRIFTLESS BOURBON BBQ BURGER**

\$13.95

Grilled 6 ounce steak burger with smoked gouda, red onion, Neuske's applewood smoked bacon, avocado, and homemade Bourbon BBQ sauce.

*** DRIFTLESS BURGER**

\$10.95

Grilled 6 ounce steak burger with lettuce, tomato, and red onion.

ADDITIONS

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

BLACKENED SALMON CAESAR BURGER

\$12.95

A Blackened Salmon patty served on a brioche bun topped with romaine lettuce tossed in Caesar dressing and shaved cheese blend.

GRILLED PORTABELLA BURGER

\$11.95

Large Portabella mushroom marinated in balsamic vinaigrette and grilled until tender. Topped with Provolone cheese and red bell pepper slaw. Served on a Brioche bun.

BUFFALO PULLED CHICKEN SANDWICH

\$11.95

Tender pulled chicken tossed in our house Buffalo sauce served on a Brioche bun, topped with a shredded celery and carrot slaw. Served with bleu cheese dressing on the side.

TENNESSEE PULLED PORK SANDWICH

\$11.95

Tender pulled pork tossed in our Bourbon BBQ sauce. Served on Brioche bun and topped with our house coleslaw and a side of Bourbon BBQ sauce.

FLATBREADS

* 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.

MARGHERITA FLATBREAD

\$10.95

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

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.

BBQ PULLED PORK FLATBREAD

\$11.95

Bourbon BBQ sauce, cheddar and jack cheese, Pulled Pork, caramelized onions. Drizzled with ranch dressing and scallions.

ENTREES

* CHEF'S CATCH

MARKET PRICE

See your server for today's fresh catch.

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

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.

JAMBALAYA (GF)

\$12.95

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

SALADS

ADD:

BRANDIED SALMON \$9.95

BBQ CHICKEN \$6.95

JUMBO SHRIMP \$9.95

WALLEYE \$9.95

CAESAR SALAD

\$9.95

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

* 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.

GREEK SALAD (GF)

\$10.95

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.

SPINACH SALAD (GF)

\$11.95

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

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.