
DRIFTLESS GLEN

WWW.DRIFTLESSGLEN.COM

608-356-GLEN

DINNER MENU

APPETIZERS

JUMBO LUMP CRAB CAKES

\$12.95

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

CHEESE & PRETZELS

\$9.95

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

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.

FLATBREADS

CAJUN FLATBREAD

\$11.95

Blackened shrimp, chicken, and 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.

MARGHERITA FLATBREAD

\$10.95

Crisp flatbread with roasted garlic, olive oil, mozzarella, heirloom tomatoes, and basil topped with Reneé 18-Year Balsamic.

SLIDERS

Served in sets of three on house dinner rolls.

* ELK SLIDERS

\$15.95

Elk patties topped with chopped Nueske's Applewood smoked bacon, sautéed onions, cheddar jack cheese, and Creole mustard.

POT ROAST SLIDERS

\$10.95

Tender pot roast mixed with wild mushrooms and demi glaze on a yeast roll with garlic mashed potatoes and gouda cheese.

PULLED PORK SLIDERS

\$11.95

Slow-roasted, pulled pork sliders with a refreshing house coleslaw.

ENTREES

*** CHEF'S CUT STEAK (GF) MARKET PRICE**

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

POT ROAST

\$20.95

Slow-cooked tender pot roast, topped with sautéed wild mushrooms, roasted garlic, and demi glaze. Served with garlic mashed potatoes, asparagus, and baby carrots.

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 oz. steak burger with lettuce, tomato, and red onion.

Choice of Asian slaw, fresh fruit, pasta salad, or potato salad.

Substitute a side salad for \$3

ADDITIONS

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

*** CHEF'S CATCH MARKET PRICE**

See your server for today's fresh catch.

*** BRANDY GLAZED SALMON (GF)**

\$28.95

Marinated sushi-grade Scottish salmon seared and coated with our Reserve 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, seared, and topped with maple pecan butter. Served with asparagus and roasted red potatoes.

*** CHEF'S PASTA MARKET PRICE**

See your server for this week's pasta.

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.

Chicken \$6.95

Jumbo Shrimp \$9.95

SOUP

Cup of Soup: \$4.95

Add to Entree: \$3

Cup of Chili: \$5.95

Add to Entree: \$4

SALADS

HOUSE GREEK SALAD (GF)

\$5.95

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

SPINACH SALAD (GF)

\$6.95

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

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.

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.