

# LUNCH

11am-3pm

## BURGERS

### **Bourbon BBQ \$14**

Grilled 6 oz. steak burger with smoked gouda, red onion, Neuske's Applewood smoked bacon, avocado, and DG Bourbon BBQ sauce.

### **Portabella \$12**

Portabella mushroom marinated in balsamic vinaigrette and grilled. On a brioche bun with provolone and red bell pepper slaw.

### **\*Steak Burger \$10**

Steak burger with lettuce, tomato, and red onion.

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

## SANDWICHES

### **BBQ Chicken \$14**

Grilled chicken breast, glazed in Bourbon BBQ sauce, mayonnaise on a brioche bun with gouda, avocado, shredded lettuce, and sliced tomato.

### **Beef Short Rib Grilled Cheese \$14**

Tender beef short rib on grilled sourdough bread with caramelized onions, sharp cheddar and gouda.

### **Blackened Chicken \$14**

Seasoned chicken breast on a brioche bun with pepper-jack, Creole mustard, shredded lettuce, and tomato.

## ITALIAN SANDWICHES

*Chicago-Style. Italian roll topped with mozzarella, sweet peppers, and giardiniera.*

### **Sausage \$13**

Grilled and juicy mild Italian sausage.

### **Beef \$12**

Thinly sliced tender beef warmed in Au Jus.

### **Combo \$14**

Tender sliced beef atop of Italian sausage.

## SIDES

Asian Slaw  
Fresh Fruit  
Spicy Potato Salad  
Cheesy Butternut Orzo

## SUBSTITUTE

Side Salad \$3  
Cup of Soup \$3  
Cup of Chili \$4  
Cup of Lobster Bisque \$5

All sandwiches and burgers served with a choice of side and a Double Cask Gin-cured pickle.

# LUNCH

11am-3pm

## ENTRÉES

### Ravioli & Short Rib \$19

Tender beef short rib on a bed of creamy polenta surrounded by mascarpone and spinach filled ravioli in a creamy wild mushroom demi glaze.

### Pot Roast \$13

Slow-roasted beef with wild mushroom demi glaze. Served with garlic mashed potatoes, baby carrots, and asparagus.

### Roasted Vegetable Pasta \$15

Penne pasta in a vegetable stock with oven roasted Roma tomatoes, garlic, spinach, wild mushrooms, artichoke hearts, and parmesan.

Add smoked shredded chicken \$5

Vegan upon Request

### Rigatoni & Rye \$19

Sautéed chicken with wild mushrooms, roasted butternut squash, bacon, and Roma tomatoes in a light creamy DG Rye Whiskey sauce with rigatoni pasta.

### Jambalaya \$13

Sautéed jumbo shrimp, chicken, and Andouille sausage with green peppers, celery, and onion in a spicy Creole rice. (GF)

### \*Walleye \$20

Flaky, pan-fried walleye coated in seasoned flour and seared. With maple pecan butter, asparagus, and roasted red potatoes.

May contain small bones.

## FLATBREADS

*Crisp, sliced lavosh.*

### Margherita \$11

Heirloom tomatoes, mozzarella, basil, roasted garlic, olive oil sea salt, and Reneé 18-Year Balsamic.

### Chicago Italian Beef \$12

Italian beef, sweet peppers, giardiniera with roasted garlic and mozzarella cheese.

### Cajun \$13

Blackened shrimp, chicken, and Andouille sausage, caramelized onions, roasted garlic, cheddar-jack, diced tomatoes, scallions, and Creole mustard remoulade.

# SALADS

11am-3pm & 5pm-Close

## SIDE & ENTRÉE SALAD

Entrée Salad \$11

Side Salad \$6

Add Side Salad to Entrée \$4

### Caesar

Chopped romaine lettuce, in a house Caesar dressing, asiago garlic croutons, shaved asiago, and parmesan.

### Greek

Spring greens, Reneé 18-Year Balsamic vinaigrette, pepperoncinis, cucumbers, kalamata olives, red onion, tomatoes, and Feta. (GF)

### Spinach

Baby spinach in bacon balsamic vinaigrette, hard-boiled egg, wild mushrooms, red onion, and Roma tomatoes. (GF)

### ADDITIONS

Salmon \$12

Shrimp \$9

Grilled Chicken \$6

## SEASONAL SALAD

### Steak Salad \$20

Grilled and sliced 5 oz. Top Sirloin. Mixed green with candied pecans, bleu cheese crumbles, red onion, heirloom tomato, roasted butternut squash with an Reneé Red Apple vinaigrette.

## SOUP

### Soup du Jour

Cup \$5

Add to Entrée \$3

### Chili

Cup \$6

Add to Entrée \$4

### Lobster Bisque

Cup \$7

Add to Entrée \$5

# APPETIZERS

3pm–Close

## **Baked Brie \$14**

Creamy baked brie, topped with a bacon bourbon chutney with mango. Served with French bread.

## **Crab Cakes \$13**

Two, seared jumbo-lump crab cakes coated in Japanese bread crumbs. Sides of Creole mustard remoulade and Sriracha aioli.

## **Nachos \$14**

White corn tortilla chips stacked with Bourbon BBQ pulled pork, jalapeños, diced tomatoes, scallions, black olives, guacamole, cheddar-jack, Queso, Bourbon BBQ sauce, and chipotle sour cream. (GF)

## **Roasted Red Poutine \$13**

Shredded pot roast, fresh white cheddar cheese curds, and wild mushroom demi glaze over roasted red potato.

## **Pretzels \$10**

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

## **SLIDERS**

*Sets of three on house dinner rolls.*

### **\*Elk \$16**

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

### **Pot Roast \$12**

Slow-roasted beef with wild mushroom demi glaze, mashed potatoes, and gouda.

### **Asian Short Rib \$13**

Slow cooked beef short rib in a sweet hoisin sauce, topped with tangy asian slaw, served in a steamed Chinese Bao roll.

## **FLATBREADS**

*Crisp, sliced lavosh.*

### **Cajun \$13**

Blackened shrimp, chicken, and Andouille sausage, caramelized onions, roasted garlic, cheddar-jack, diced tomatoes, scallions, and Creole mustard remoulade.

### **Margherita \$11**

Heirloom tomatoes, mozzarella, basil, roasted garlic, olive oil sea salt, and Renéé 18-Year Balsamic.

### **Chicago Italian Beef \$12**

Italian beef, sweet peppers, giardiniera with roasted garlic and mozzarella cheese.

# DINNER

5pm - Close

## ENTRÉES

### Rigatoni & Rye \$19

Sautéed chicken with wild mushrooms, roasted butternut squash, bacon, and Roma tomatoes in a light creamy DG Rye Whiskey sauce with rigatoni pasta.

### \*Salmon \$29

Marinated salmon seared and coated with Reserve Brandy glaze. Jasmine rice, grilled asparagus, lemon beurre blanc, and cucumber relish. (GF)

### Short Rib & Ravioli \$24

Tender beef short rib on a bed of creamy polenta surrounded by mascarpone and spinach filled ravioli in a creamy wild mushroom demi glaze.

### Jambalaya \$20

Sautéed jumbo shrimp, chicken, and Andouille sausage with green peppers, celery, and onion in a spicy Creole rice. (GF)

### Roasted Vegetable Pasta \$15

Penne pasta in a vegetable stock with oven roasted Roma tomatoes, garlic, spinach, wild mushrooms, artichoke hearts, and parmesan.

Add Smoked Shredded Chicken \$5  
Vegan upon Request.

### \*Walleye \$20

Flaky, pan-fried walleye coated in seasoned flour and seared. Maple pecan butter, asparagus, and roasted red potatoes.

USDA Choice Steak served with a bacon cheddar-jack twice-baked potato, and garlic sautéed green beans.

### \*CHEF'S CUT

Ask your Server about today's cut.

**FILET 8 OZ.**

**PETITE FILET 6 OZ.**

**Market Price**

*Add Mushroom Demi Glace \$4*

*Add Bleu Cheese \$2*

*Add Mushrooms \$2*

*Add Sautéed Onions \$2*

### Pot Roast \$20

Slow-roasted beef with wild mushroom demi glaze. Served with garlic mashed potatoes, baby carrots, and asparagus. (GF)

### \*Driftless Steak Burger \$10

Steak burger with lettuce, tomato, red onion. Choice of Asian slaw, fresh fruit, potato salad, or three cheese butternut orzo.

Nueske's Bacon \$3

Cheese \$2

Additions \$1

American

Avocado

Bleu

Fried Egg

Cheddar

Jalapeños

Pepper-Jack

Sautéed Onions

Provolone

Wild Mushrooms

Smoked Gouda

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