

LUNCH

11am-3pm

BURGERS

Bourbon BBQ \$15

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

Portabella \$13

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

***Steak Burger \$11**

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 \$15

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 \$15

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

Blackened Chicken \$15

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 \$14

Grilled and juicy mild Italian sausage.

Beef \$14

Thinly sliced tender beef warmed in Au Jus.

Combo \$15

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 \$20

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

Pot Roast \$14

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

Roasted Vegetable Pasta \$16

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 \$20

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

Jambalaya \$14

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

*Walleye \$21

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

*May contain fine 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 \$12

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 greens with candied pecans, bleu cheese crumbles, red onion, heirloom tomato, roasted butternut squash, diced apple, with a Reneé Red Apple vinaigrette. (GF)

SOUP

Soup du Jour

Cup \$5

Add to Entrée \$3

Chili (GF)

Cup \$6

Add to Entrée \$4

Lobster Bisque (GF)

Cup \$7

Add to Entrée \$5

APPETIZERS

3pm–Close

Baked Brie \$15

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

Crab Cakes \$14

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

Nachos \$15

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 \$14

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

Pretzels \$11

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 \$17**

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

Pot Roast \$13

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

Asian Short Rib \$14

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 \$20

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

*Salmon \$30

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

Short Rib & Ravioli \$25

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 \$22

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

Roasted Vegetable Pasta \$16

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 \$21

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

*May contain fine bones.

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 \$22

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

*Driftless Steak Burger \$11

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.