

LUNCH

11am-3pm

SANDWICHES

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

Bourbon BBQ \$16

Grilled 7 oz. steak burger with smoked gouda, red onion, Neuske's Applewood smoked bacon, and Bourbon BBQ sauce.

Autumn Chicken Sandwich \$16

Grilled chicken on a ciabatta bun with goat cheese spread, fig jam, granny smith apple, caramelized onion, and René Traditional Balsamic glaze.

Pulled Pork Sandwich \$13

Smoked pork in Bourbon BBQ sauce on a brioche bun, topped with Asian slaw.

*Steak Burger \$11

Steak burger with lettuce, tomato, and red onion.

Cheese \$2 - American, Bleu, Cheddar, Pepper-Jack, Smoked Gouda

Nueske's Bacon \$3 Additions \$1 - Fried Egg, Sautéed Onions, Wild Mushrooms

SIDES

- Asian Slaw
- Cheesy Butternut Orzo
- Fresh Fruit
- Spicy Potato Salad

SUBSTITUTE

- Side Salad \$4
- Soup \$4
- Chili \$5

ENTRÉES

Bourbon-Glazed Pork Chop \$16

Glazed pork chop with garlic mashed potatoes and broccolini.

Shrimp Scampi \$24

Sautéed shrimp with linguine, wild mushrooms, and Roma tomato in a light creamy lemon garlic sauce.

*Walleye \$23

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

May contain fine bones.

Pot Roast \$14

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

Jambalaya \$24

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

Vegetable Stew \$16

Zucchini, squash, wild mushrooms, carrots, red potato, white beans, and kale in a tomato broth over trottolo pasta.

*Vegan

Add smoked shredded chicken \$5

No separate checks for groups of 8 or more people.

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

SALADS

Served All Day

SIDE & ENTRÉE SALADS

Entrée \$13 | Side \$6 | Add Side Salad \$4

Caesar

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

Spinach

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

Fall Harvest

Kale and romaine blend in apple cider vinaigrette with Reneé Red Apple Balsamic. Apples, candied pecans, goat cheese, raisins, pepitas, butternut squash, bacon, red onion, and diced tomato.

ADDITIONS

Salmon \$12

Shrimp \$9

Grilled Chicken \$6

Soup du Jour

Cup \$5 | Add \$4 | Sub \$3

Chili

Cup \$6 | Add \$5 | Sub \$3

Butternut Squash

Cup \$5 | Add \$4 | Sub \$3

PINSAS

Roman hand-pressed pizza dough.

Margherita \$12

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

Cajun \$14

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

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APPETIZERS

3pm-Close

Soup & Salads Available

Chili con Queso \$14

Creamy cheese dip over seasoned beef with sour cream, pico de gallo, gaucamole. Served with tortilla chips.

Pretzels \$11

Three, large baked Bavarian pretzels. Served with mildly spicy queso and creole mustard remoulade.

Korean Street Tacos \$12

Three grilled tortillas filled with marinated beef tenderloin, cucumber jalapeño slaw, and Sriracha cream sauce.

PINSAS

Roman hand-pressed pizza dough.

Cajun \$14

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

Margherita \$12

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

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-glace, mashed potatoes, and gouda.

Pulled Pork \$13

Smoked pork in Bourbon BBQ sauce topped with Asian slaw.

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DINNER

5pm - Close

***FILET 8 OZ.**

***CHEF'S CUT**

See your Server for today's cut.

Market Price

USDA Choice Steak with garlic butter and broccolini. House-made Bourbon steak sauce upon request.

Choice of:

- Garlic Mashed Potatoes
- Roasted Red Potatoes

ADDITIONS

- Bleu Cheese \$2
- Sautéed Onions \$2
- Sautéed Mushrooms \$2
- Mushroom Demi-Glace \$4

Jambalaya \$24

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

*Walleye \$23

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

May contain fine bones.

Vegetable Stew \$18

Zucchini, squash, wild mushrooms, carrots, red potato, white beans, and kale in a tomato broth over trottolo pasta.

*Vegan

Add smoked shredded chicken \$5

Shrimp Scampi \$24

Sautéed shrimp with linguine, wild mushrooms, and Roma tomato in a light creamy lemon garlic sauce.

Salmon \$32

Marinated Scottish salmon seared and coated with Reserve Brandy glaze and baked to medium rare. Served with Jasmine rice, grilled asparagus, lemon beurre blanc, and cucumber relish. (GF)

Bourbon-Glazed Pork Chops \$28

Two glazed pork chops with garlic mashed potatoes and broccolini.

Cioppino \$26

Fish, mussels, and shrimp in a tomato broth. Served with grilled garlic bread.

Pot Roast \$20

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

Pulled Pork Sandwich \$13

Smoked pork in Bourbon BBQ sauce on a brioche bun, topped with Asian slaw. Choice of Asian slaw, fresh fruit, potato salad, or cheesy orzo.

*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

Fried Egg

Bleu

Sautéed Onions

Cheddar

Wild Mushrooms

Pepper-Jack

Smoked Gouda

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