



STARTERS

TAPAS - 9.45

Olive salad, hummus, bruschetta mix, and mascarpone cheese spread

CHICKEN QUESADILLA - 9.45

With side of sour cream and salsa

WINGS - 9.95

Served with choice of bleu cheese or ranch

CALAMARI - 10.45

Fried calamari served with a choice of marinara or thai dipping sauce

FRIED CHEESE CURDS - 8.45

Eastside dark beer battered wisconsin cheese curds served with ranch dressing

SOUP & SALAD

BEER CHEESE SOUP - 4.95

A local favorite

FIVE ONION SOUP - 4.95

With crostini and melted swiss cheese

MIXED GREEN SALAD - 4.95

Field greens garnished with cucumber tomato and carrot served with choice of dressing

CAESAR SALAD - 9.45

Romaine lettuce tossed with croutons, parmesan and caesar dressing

ADD CHICKEN - 13.45 | ADD SHRIMP - 15.45

COBB SALAD - 10

Iceberg and romaine lettuce, egg, bacon, smoked turkey, green onion, tomato, black olive, cheddar cheese, and your choice of dressing on the side

BEET SALAD - 9.95

Sliced red and golden beets topped with mixed greens tossed with an herb vinaigrette topped with goat cheese and shaved candry striped beets

FRISSE SALAD - 10.45

Frisee greens tossed with granny smith apple, candied walnuts, bleu cheese diced chicken and a light honey mustard dressing

STEAK SALAD - 15.95

Grilled bistro steak and oven dried tomatoes with feta crumbles, herbed vinaigrette and balsamic reduction

VEGETARIAN



HAMBURGERS

Choose one of these included sides:
french fries, sweet potato chips, potato chips or cole slaw

HAMBURGER - 12.45

Choose three of the following toppings:
cheddar, american, swiss, provolone, gouda or pepperjack
mushrooms, fried onions, bacon, avocado or jalapeno

WALNUT BURGER - 12.45

House made walnut patty topped with sauteed
mushrooms and swiss cheese

INNOVATION BURGER - 12.95

Smoked gouda, bacon, caramelized onion, and arugula

PATTY MELT - 12.95

Sautéed onion, cheddar and swiss on toasted marble rye

SANDWICHES

Choose one of these included sides:
french fries, sweet potato chips, potato chips or cole slaw

CAPRESE - 9.95

Grilled chicken breast, toasted ciabatta, fresh tomato,
buffalo mozzarella with pesto mayo

POT ROAST MELT - 12.45

Slow cooked pot roast, sauteed onion, tomato, and swiss
cheese with a choice of bread

RUEBEN - 11.95

Sliced corned beef, swiss cheese, sauerkraut and 1000 island dressing
served on toasted marble rye

CLUB - 10.95

Smoked turkey, ham, bacon, lettuce, tomato, cheddar, swiss cheese and
mayo on toasted multigrain bread

CHICKEN SALAD - 10.45

Poached white meat chicken dill, lemon and mayo served on a warmed croissant

PORK - 10.45

Slow roasted pork topped with pickled red cabbage served
on a warm butter topped bun

HUMMUS - 10.95

Roasted red pepper hummus, avocado, tomato, arugala, and feta
cheese served on grilled rustic peasant bread

VEGETARIAN



PASTAS

LAMB BOLOGNESE - 16.95

A hearty lamb sauce tossed with handmade pappardelle noodles topped with crumbled goat cheese

BRAISED BEEF RAVIOLI - 15.95

House made raviolis filled with slow cooked beef tossed with sautéed butternut squash and topped with pan sauce

SHRIMP PASTA - 17.95

Sautéed shrimp, prosciutto, spinach and diced tomato with a light white wine sauce

PASTA FRESCA - 11.45

Sautéed fresh tomato, garlic, onion, oregano and basil tossed with penne pasta

ADD CHICKEN - 14.95 | ADD SHRIMP - 16.95

ENTRÉES

CHICKEN CONFIT - 18.95

Slow cooked chicken thighs with a port wine cherry sauce served with whipped potatoes and roasted brussel sprouts

FILET MIGNON - 41.95

6 oz bleu cheese butter, served with sautéed mushrooms or onions with asparagus and choice of potato

SEARED WALLEYE - 25.95

Wilted spinach, grilled tomatoes, wild rice with brown butter lemon caper sauce

SEARED PORK CHOP - 25.95

12 oz bone-in pork chop served with braised red cabbage and roasted red potato topped with an apple cider pan sauce

POT ROAST - 17.95

Served with mashed potato and sautéed root vegetables topped with pan gravy

SEARED SALMON - 21.95

Topped with a light dill supreme sauce served with dill potato cakes and sautéed spinach

SAUTÉED CHICKEN BREAST - 20.95

With sherry wine and porcini mushroom sauce served with whipped potato and asparagus

BBQ TOFU "RIBLETS" - 15.95

House marinated tofu ribs topped with BBQ sauce and broiled, served with baked potato and broccoli

Join us this weekend for one of these features

FRIDAY NIGHT FISH FRY

SATURDAY PRIME RIB

SUNDAY BRUNCH

VEGETARIAN

18% gratuity will be added to parties of six or more.

Wisconsin Food Safety Agencies advise that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health agency.



WINES

SPARKLING	GLASS	BOTTLE
Lunetta Prosecco-Italy, 187ml		8
Domaine Ste. Michelle, Washington State		32
Rosé, Chandon, California		42
Nicolas Feuillatte, France, Champagne		75
Dom Perignon, France, Champagne		225
WHITE		
Pinot Grigio, ÖKO, Italy, Veneto	8	32
Moscato Frizzante, Fiori, Italy	8	32
Riesling, Kung Fu Girl, Columbia Valley	8	32
Sauvignon Blanc, Joel Gott, California	8	32
Chardonnay, Nicolas, France, Vin de Pays d'Oc	8	32
Chardonnay, Napa Cellars, Napa Valley	10	38
RED		
Pinot Noir, A to Z, Oregon	12	45
Merlot, Stephen Vincent, Central Coast	8	32
Zinfandel, Terra d'Oro, Amador County	8	32
Red Blend, Drops of Jupiter, California	8	32
Malbec, Altocedro, Mendoza	8	32
Cabernet Sauvignon, The Show, California	10	38
Cabernet Sauvignon, Charles Krug, Napa Valley	13	50

BEER & CIDER

WISCONSIN MICRO BREWERIES - 5.50

"Seasonal"	New Glarus	New Glarus
"Spotted Cow"	New Glarus	New Glarus
"New Grist" GF	Lake Front	Milwaukee
"Shine On"	Central Waters	Amherst
"Three Beaches"	Tyranena Brewing	Lake Mills
"Hop Happy"	Milwaukee Brewing Company	MKE
"Bitter Woman Ipa"	Tyranena Brewing	Lake Mills
"India Pale Ale"	Lake Front	Milwaukee
"Psc HO path"	Wisconsin Brewing	Verona
"Amber"	Sprecher Brewing	Glendale
"Riverwest Stein"	Lake Front	Milwaukee
"Easide Dark"	Lake Front	Milwaukee
"Black Bavarian"	Sprecher Brewing	Glendale
"Warped Speed Scotch Ale"	Lake Louie	Arena
"Satin Solstice"	Central Waters	Amherst

FROM WISCONSIN - 4.50

"Summer Shandy"	Leinenkugel's Brewery	Chippewa Falls
"Red"	Leinenkugel's Brewery	Chippewa Falls
"High Life"	Miller Brewing Company	Milwaukee
"Lite"	Miller Brewing Company	Milwaukee
"Mgd"	Miller Brewing Company	Milwaukee
"Mgd 64"	Miller Brewing Company	Milwaukee

OTHERS

CIDER & SUCH - 4.50	Sand Creek Hard Lemonade GF	Crispen Original GF
DOMESTICS - 4.50	Coor's Light Budweiser Bud Light	
IMPORTED - 5.50	Amstel Light Heineken Stella Artois Corona	

GF GLUTEN FREE