

## **APPETIZERS**

**Four Cheese and Artichoke Dip** – Griddled ciabatta and flatbread crackers....7.95

**Steamed Mussels** – Garlic, herbs and white wine.....8.95

**Beer Battered White Cheddar Curds** – A Wisconsin favorite, with ranch dressing....5.95

**Coconut Shrimp** – Crispy fried and slightly sweet. With apricot dipping sauce ....6.95

**Breaded Ravioli** – Cheese filled, served on marinara sauce.....5.95

## **SOUPS**

**Chicken Spaetzle Soup** – Our signature soup.....3.75

**Minnesota Wild Rice Soup** – A rich cream soup.....3.75

**Soup du Jour** – Made fresh daily in our kitchen.....3.75

**Soup Sampler** – Tastings of all three soups, with fresh baked bread....4.95

## **SMALL PLATES**

*Small plates include vegetable du jour, fresh baked bread and butter.  
Add one of our home made soups or a house salad for 3.00*

**Chicken and Broccoli Pasta** – Bowtie pasta tossed with onions, broccoli, mushrooms, and alfredo sauce. Topped with a grilled chicken breast....10.95

**Fish and Chips** - One piece beer battered cod. Served with French fries and tartar sauce....7.95

**Sirloin Steak** – Six ounces Certified Angus Beef grilled with herb butter. Served with roasted garlic mashed potatoes....10.95

**Pork Chop** – One 5oz. boneless smoked chop, grilled to order, topped with brown sugar glazed apples. Served with five grain pilaf....8.95

**Chicken Breast Margherita** – Sautéed boneless chicken breast, simmered in marinara sauce and served on angel hair pasta. Garnished with Quattro formaggi....9.95

## SEAFOOD

**Atlantic Salmon** – Sautéed in garlic infused olive oil. Served on roasted garlic mashed potatoes with a mushroom herb sauce.....15.95

**Norwegian Cod** – Baked with herb butter and topped with bread crumbs. Served with roasted red potatoes....12.95

**Shrimp and Risotto** – Pan seared shrimp served with wild mushroom risotto....15.95

**Walleye** – Potato crusted and sautéed. Served with oven-dried tomato cream sauce and roasted red potatoes....16.95

## STEAKS

*We proudly serve Certified Angus Beef. Only 8% of beef meets the highest standards to become Certified Angus Beef. Our steaks are cut daily by our in-house market butchers to ensure the highest quality. They are char-broiled to order, basted with garlic herb butter and served with roasted red potatoes.  
Add sautéed mushrooms or mushrooms and onions for 2.75*

**Sirloin Steak** – 8 oz. top sirloin steak....14.95

**New York Strip Steak** – 12 oz. strip steak....18.95

**Ribeye** – 14 oz. ribeye.....19.95

## SPECIALTIES

**Roast Duckling** – semi-boneless roasted half duck finished with house-made cranberry chutney. Served with five grain pilaf....16.95

**Jager Schnitzel** – Loin of pork breaded in seasoned bread crumbs and parmesan cheese. Served with mushroom cream sauce and spaetzle sautéed with bacon....16.95

**Pork Osso Buco** – Tender braised pork shank served with risotto Milanese. Garnished with traditional gremolata....14.95

**Chicken Paprikash** – Sautéed boneless chicken breasts simmered in a sour cream paprika sauce. Served on spaetzle....14.95

**Portabella Ravioli** – Square pillows of pasta filled with portabella mushrooms. Topped with creamy alfredo sauce, sautéed wild mushrooms and parmesan cheese....12.95

*All dinner entrees, on this page, include fresh baked bread and herb butter, a mixed green salad OR our home made soup*

## **SALADS & SANDWICHES**

*Sandwiches are served with French fries, sweet potato fries or chips*

*Salads are served with a side of fresh baked bread and herb butter.*

*\*add one of our homemade soups or a side salad.... 3.00*

**Wisconsin Croissant** – Smoked turkey stacked with Wisconsin cheddar and swiss cheeses, crisp bacon and dusseldorf mustard mayonnaise....8.50

**Chicken Salad Croissant** – Diced chicken breast combined with mayonnaise, diced red pepper, onion, celery and walnuts. A house favorite for over twenty years!...8.50

**Angus Burgers** – We've been told this is the best burger in town – 6 oz. of choice ground Angus, char - grilled to medium well, served on a fresh baked Kaiser bun, and finished in one of the following ways:

- Mushroom and Swiss cheese...7.95
- Cheddar cheese, crisp bacon & barbecue sauce...7.95
- Plain.... 6.95

**Open Faced Steak Sandwich** - Six ounces of Certified Angus top sirloin, grilled to order. Topped with sautéed bell peppers, onions and mushrooms. Served on a toasted Tuscan roll and finished with a drizzle of horseradish sauce...10.95

**Portabella Mushroom Sandwich** – Marinated and grilled. Danish havarti cheese, fresh spinach, roasted roma tomatoes, grilled red onions and herb mayo on a toasted ciabatta roll....7.50

**Chicken Caesar Salad** - Fresh romaine tossed with homemade croutons and parmesan cheese. Topped with a grilled chicken breast....8.95

**Chopped Salad** – Grilled chicken breast, crumbled smoky bacon, grape tomato, cucumber, bell peppers, red onion and mixed greens tossed with creamy herb dressing. Topped off with shredded Wisconsin cheddar....8.95

*The USDA advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under the age of 4, pregnant women, and individuals with compromised immune systems.*