

Lunch is served Monday through Friday (11am - 3:30pm).

Appetizers

Crab Stuffed Mushrooms \$10.99

Large mushroom caps stuffed with a mixture of Crab & Shrimp, topped with fresh Béarnaise sauce.

Shrimp Cocktail \$14.99

Four Jumbo Shrimp with our house-made cocktail sauce.

Water Chestnuts with Bacon \$10.99

Drizzled with our secret Brown Sugar glaze.

Our Famous Onion Shreds Basket \$9.99

Sliced thin, lightly dredged and fried golden brown. Served with your choice of Ranch or Horseradish sauce.

Buttermilk Fried Eggplant \$8.99

Deep fried Eggplant batons served with Parmesan and Marinara.

Soups

Soup Du Jour \$2.99 cup/\$3.99 bowl

Fresh, daily selection.

Baked French Onion \$5.79

Caramelized onions in a velvety Beef broth topped with hand-cut crutons and toasted Swiss cheese.

Homemade Chili \$3.99 cup/ \$4.99 bowl

A hearty serving of Beef, Vegetables and Spice. Topped with Cheddar, Red Onion and Sour Cream.

Salads

Served with hot bread and butter.

Dressing options: French, 1000 Island, Ranch, Italian, House Parmesan Peppercorn and Balsamic Vinaigrette. Bleu Cheese and Hot Bacon Dressing available for an additional \$1.

The Packing House \$9.99

Our take on the classic Chef Salad with Ham, Turkey, Cheddar, Swiss and hard boiled Egg over greens with choice of dressing.

Strawberry Walnut \$8.49

Spring greens tossed with fresh Strawberries, spiced Walnuts and Balsamic Vinaigrette, finished with Wisconsin Bleu cheese.

Caesar \$7.59

The iconic classic, with fresh Romaine, shaved Parmesan, tossed with our house recipe Caesar dressing.

Spinach \$8.99

Served with chopped hard boiled Egg, crispy Bacon bits and Hot Bacon dressing.

Orchard \$9.99

Diced Gala Apples, spiced Walnuts and Wisconsin Cheddar grace a bed of Spring greens with Hard Cider Vinaigrette.

California Cobb \$9.99

Mixed greens with rows of Bleu cheese, Avocado, Bacon bits, ripe Tomatoes and hard boiled Egg with choice of dressing.

Steak Chopped Salad \$18.99

Mixed greens with smoked Mozzarella, Avocado, Red Peppers, topped with a seared, lime-glazed Tenderloin tail.

A Little Something Extra...

Top your salad with any of the following and make a meal of it.

Grilled Chicken Breast \$4.50

Broiled Shrimp \$5.25

Flat Iron Steak \$9.99

Atlantic Salmon \$9.99
Three from the Sea \$9.99

Entrees

All entrées include choice of soup or salad; choice of French Fries, Mashed Potatoes, or Baked Potato. Served with hot bread and butter. Add sautéed mushrooms for \$2.99.

Petite Fillet \$23.99

Center cut Tenderloin served with Jus and our famous Onion Shreds.

Junior Garlic Stuffed Filet \$25.99

Tenderloin filet stuffed with slivered garlic, wrapped with Bacon. Served with Dijon mustard sauce and Onion Shreds.

Certified Angus Flat Iron \$16.99

Tender 6 ounce steak served with Jus and our famous Onion Shreds.

Broiled Pork Chop \$15.99

12 ounce Pork Porterhouse topped with warm spiced Apples. Served with fresh vegetables.

Barbequed Pork Back Ribs \$16.99

Half-rack well-seasoned and slow cooked to tender perfection. Served with our house BBQ sauce.

Chicken Cordon Bleu \$12.99

Stuffed with lean Ham, Wisconsin Swiss and Asparagus. Served with vegetables, Wild Rice Pilaf and topped with Champagne Mushroom Béchamel.

Veal or Chicken Parmesan \$15.99/\$12.99

Hand-breaded and draped with Marinara and melty Mozzarella. Served on a bed of Linguine.

Potato Crusted Salmon \$14.99

6 ounce Atlantic filet served with Wild Rice Pilaf, vegetables and finished with Lemon-Dill Crème Fraiche.

Pan Fried Bluegill Filets \$14.99

Lightly floured and served with Lemon-Chardonnay sauce. Accompanied by Wild Rice Pilaf and vegetables.

Brew Town Shrimp Tempura \$13.99

Gulf Shrimp and Broccoli florets in a leavened beer batter, served with Wild Rice Pilaf.

Walleye Amandine \$15.99

Broiled Walleye topped with Brown Butter Almonds. Served with Wild Rice Pilaf and vegetables.

Chicken Monterey \$12.99

Grilled Chicken breast topped with Bacon & Mushrooms, smothered in Colby-Jack cheese and finished with roasted Red Peppers and Scallions. Served with Wild Rice Pilaf and vegetables.

Liver & Onions \$10.99

Pan-fried Beef Liver topped with Bacon and sautéed Onions.

Fettuccine Alfredo \$9.99

Creamy house Alfredo sauce tossed with fresh pasta. Also available with Garden Vegetables (\$10.49), Blackened Chicken (\$11.99) or Sautéed Gulf Shrimp (\$14.99).

Sandwiches

Served with French Fries and pickle spear. Choice of White, Whole Wheat, Light Rye or Marble Rye bread.

Add a cup of soup or house salad for \$1.99

Fruit cup available for \$1.00

Steak Sandwich \$14.99

A petite portion of Tenderloin cooked to order, on a toasted French roll with onions, mushrooms and Provolone.

Hamburger \$9.99

1/2 lb. Certified Angus Steak Burger on toasted Ciabatta. Add cheese (American,

Swiss, Cheddar or Pepper-Jack), Bacon, fried Onions or sautéed Mushrooms for \$1 each.

French Dip \$8.99

Shaved Sirloin stacked on a French roll with a side of Jus. Add sautéed Onions, Mushroom and Mozzarella for \$1.49.

Milwaukee Cheese Steak \$10.99

Thin shaved Sirloin, sautéed Peppers and Onions. Smothered with Brick cheese and served on a Pretzel Hoagie.

Hot Ham & Brie \$9.99

Warm Pit Ham and fresh Brie on a tender Croissant spread with Fig Preserves.

Walleye Sandwich \$14.99

Pan-fried Walleye served on a soft Pretzel Hoagie with a side of house made Tartar sauce.

Chicken Waldorf Croissant \$8.99

Chicken salad loaded with Walnuts & Grapes on a Croissant with lettuce and tomato.

Grilled Chicken Sandwich \$7.99

Marinated grilled Chicken on a toasted Bakery roll, with lettuce and tomato. Add Cheese or Bacon for \$1 each.

Turkey Sandwich \$7.99

Lightly smoked Turkey breast, Cranberry Chutney, lettuce and tomato on your choice of bread.

Grilled Chicken Caesar Wrap \$9.50

Strips of grilled Chicken, fresh Romaine, tomatoes and our house recipe Caesar dressing wrapped in your choice of a White or Honey Wheat tortilla. Blackened Chicken available for an additional \$1.

Open Face Reuben \$8.99

House cooked Corned Beef, tangy Sauerkraut, Swiss and 1000 Island dressing on Marble Rye.

We suggest an 18% gratuity for parties of 6 or more.

We do not accept personal checks.

"Split" plates charged \$5.