

## • • • A La Carte • • •

### **Mediterranean Munch** 9.50

Roasted red pepper hummus, tabbouleh, babaganoush, olive medley, goat cheese broiled with caramelized onions and roasted garlic. Grilled pita and crisps.

### **Goat Cheese** 6.25

Broiled with caramelized onions and roasted garlic. Served with sourdough bread, balsamic vinegar and olive oil.

### **Bruschetta** 5.75

Sourdough crostini topped with local mascarpone garlic-herb cream cheese, tapenade of tomato-herbs-olive-capers. Crowned with Auricchio Brothers Wisconsin Asiago cheese. Broiled briefly to warm.

### **Pulled Pork Tacos** 8.75

Three griddle-toasted white corn tortillas, Jordandal Farm local pork that is smoke roasted slow and low. Ale BBQ pinto beans, pickled Bermuda onions, guacamole and Silver Lewis smoked Edam cheese.

### **Basket of Kettle Chips** 1.75

with Chipotle Ranch Dip 2.75

## • • • Soup • • •

**Check feature board or server for today's selection + price**

*Soup and Salad served with sourdough bread and butter.*

## • • • Salad • • •

**Add to any salad    Applewood Bacon 1.50    Broiled shrimp 3.50**

### **Trailhead** 5.75                      **2/3 size** 3.25

Organic young spinach and romaine heart. Tomato, cucumber, chick-pea, radish, carrot, and sourdough croutons. Balsamic-honey vinaigrette.

### **Caesar** 5.75                      **2/3 size** 3.25

Crispy romaine hearts tossed with Auricchio Brothers Wisconsin Asiago cheese, sourdough croutons, and Newman's Own Caesar dressing. Tomato garnish.

\*Consumer Advisory: Burgers/Steaks/Beef cooked rare, medium rare or pink in the middle may be undercooked and served only upon request. Whether dining out or preparing food at home, thorough cooking of such foods reduces risk of illness.

## • • • Dinners • • •

Dinners include: Sourdough dinner roll and butter  
**Add sautéed mushroom and onions to any dinner 2.00**

### **Alaskan Sockeye Salmon with Shrimp 14**

Certified sustainable, wild caught Alaskan Sockeye cast iron seared then oven roasted. Accompanied by three shallot butter-broiled shrimp. Maple-dijon drizzle and crumbled applewood smoked bacon. Served with a blend of Wisconsin wild and brown rice with quinoa grain and cranberries.

### **Hutspot \* 11**

Potato, carrot, and onion hash, with local Ruef's Market grilled Mettwurst and warm sweet onion vinaigrette. \* Traditional national dish of Holland celebrating the ousting of Spanish troops on October 3, 1574, when pots of potatoes were found still cooking in enemy camps.

### **Pork Chasseur 14**

Slow-roasted loin stuffed with mushroom, leek, Granny smith apples, and Door County cherries. Pan jus with Walter Zimmerman's honey. Served with homemade spaetzle noodles sautéed in nutmeg brown butter.

### **Ribeye Diablo 18.75**

12 oz. steak mesquite dry-rubbed, then open flame-grilled. Broiler finished with shallot butter. Roasted garlic and Chipotle purees garnish. Roasted Klondike Rose potatoes with Silver Lewis smoked Edam cheese.

### **Ribeye Steak 18.75**

12 oz. steak seasoned with fresh-cracked three peppercorn blend and hickory-smoked sea salt. Open flame-grilled. Red wine and herb veal reduction sauce. Roasted Klondike Rose potatoes with Silver Lewis smoked Edam cheese.

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## • • • Desserts 4.75 • • •

### **Apple Spice Cake**

Granny Smith apples, rum soaked raisins, and pecans in a cake spiced with cloves, mace, ginger, allspice and cinnamon.

Served warm with carmel sauce and Breyer's vanilla ice cream

### **Peanut Butter Cheesecake**

Drizzled with bittersweet Belgian chocolate sauce.

### **Pots de Crème**

The smooth, ultra-thick texture and deep chocolate flavor of this custard is unforgettable.

### **Chocolate Walnut Pie**

Reminiscent of pecan pie, but kicked up a notch to the chocolate lover's pleasure. Served warm with Breyer's vanilla ice cream.

### **Breyer's Vanilla Ice Cream 2.00**

With chocolate sauce add .75

## ● ● ● Draft Beer-Pint ● ● ●

**Hinterland Luna Coffee Stout** 3.50  
 Opaque, black, coffee-like character. Bold, rich and creamy, hint of chocolate in finish.

**Central Waters Ouisconsing Red Ale** 3.50  
 Smooth amber ale has a mellow nutty flavor and subtle flowery nose.

**Furthermore Knot Stock** 3.50  
 Plenty of zing for the Hop Heads or Bitter Bettys, but not so much to overpower the tingle of the black pepper as it slowly kicks in. Also offers a healthy dose of caramel malt flavor.

**Lake Louie Warped Speed Scotch Ale** 3.75  
 Deep reddish brown color. Full of body, sweetness + flavor. Smooth + lightly hopped finish.

**New Glarus Spotted Cow** 3.50  
 Farmhouse ale using flaked barley & WI malt. Nice fruity body & naturally cloudy.

**New Glarus Moon Man** 3.50  
 A session beer with a bright bold blend of five hops that flirt obligingly with the smooth malty backside.

**New Glarus Totally Naked** 3.50  
 Mellow and smooth body, delicate golden hued lager. Pure and crisp with nothing to hide.

**New Glarus Fat Squirrel Ale** 3.50  
 Nut brown ale, unfiltered. Hazelnut flavor.

## ● ● ● Bottled Beer ● ● ●

Blatz	2.25	<b>Other:</b>	
Miller Light	2.25	New Glarus Raspberry Tart (750 ml)	12.00
Beck's Non-Alcoholic	3.00		

## ● ● ● Beverages ● ● ●

One free refill:

Coke, Diet Coke, 7-up, Diet 7-up	2.00
Cherry Coke	2.00
Lemonade	2.00
Iced Tea (Sweetened)	2.00
Iced Tea (Unsweetened)	2.00

Unlimited refills:

Coffee	2.00
Coffee Decaffeinated	2.00

Hot Tea	2.00
Milk 1%	1.75
Pellegrino Sparkling Mineral Water	1.75

Boylan's Root Beer	1.75
Stewart's Ginger Beer	1.75

Sutter Home Fre-N/A White Zinfandel	3.75
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