



# Bar & Restaurant

## • SANDWICHES •

all sandwiches served with a pickle spear & your choice of french fries, side salad or chips

### Classic Club

turkey, bacon, mayo, lettuce, tomato & red onion / \$11

### Grilled 'Usingers' Beer Brat

a milwaukee made bratwurst, simmered in a local ale. grilled & served in a potato roll, with caramelized onions and whiskey mustard / \$11

### Chicken Caesar Wrap

grilled chicken, romaine lettuce & shaved parmesan with caesar dressing / \$11



### Craft Your Own Burger Or Sandwich

All Sandwiches Start / \$11

all craft burgers include lettuce, tomato, onion & a pickle spear & are served with your choice of french fries, side salad or chips

### 1. Select A Bun

pretzel bun, pepper & asiago bun, brioche bun, sour dough or marble rye

### 2. Select A Protein

angus beef burger, grilled chicken breast or black bean patty

### 3. Add Cheese

hooks aged cheddar, pepper jack cheese, provolone, swiss, or creamy brie / \$1 each

### 4. Add Toppings

candied bacon / \$1      sautéed mushrooms / \$0.50  
avocado / \$1      grilled onions / \$0.50  
fried egg / \$1      grilled poblano's / \$0.50

### 5. Select A Sauce

mayo, smokey mayo, chipotle ranch, or barbecue

## • SOUPS •

### Beer Cheese Soup

house-made with local smoked cheddar & new glarus spotted cow farmhouse ale, with pretzel croutons, served with a warm pretzel stick / \$6

### French Onion Soup

classic french onion soup, wheat bread crouton topped with broiled swiss and mozzarella / \$5

### Soup Of The Day

please ask your server for details daily / \$5

## • CRAFT YOUR OWN PASTA •

Select Any Pasta Type, Any Vegetables & A Sauce Of Your Choice From The Selection Below /\$14

### 1. Pasta

farfalle (bowties)  
orecchiette ( shells)  
penne ( tubes )

### 2. Vegetables

onions / peppers / spinach /  
tomatoes / mushrooms /  
asparagus / basil

### 3. Sauces

cajun cream / pesto sauce /  
mushroom cream sauce / marinara

### 4. Select a protein to enhance your Pasta

add chicken / \$3 ~ grilled salmon / \$4 ~ grilled strip steak / \$5 ~ shrimp / \$6

## • APPETIZERS •

### Cheese Curds

local melty cheese curds, battered & fried with chipotle ranch sauce / \$9

### Hummus

house-made hummus, grilled flatbread, carrots, celery & kalamata olives / \$9

### Loaded Nachos

loaded with melty cheese, lettuce, tomato, onion, olives, jalapeños. served with sour cream and salsa on the side. with your choice of grilled chicken or chorizo / \$12

### Wings

buffalo style or bbq, served with carrots or celery & ranch or blue cheese / \$10

### Tater Tot Poutine

tater tots topped with local cheese curds & poutine gravy / \$10

### Poached Shrimp Cocktail

poached shrimp with pickle seasoning served with cocktail sauce / \$11

## • SALADS •

### Craft House Salad

spring mix, cucumber, carrot, tomato with apple cider vinaigrette small \$7 / big \$9

### The Cobb

romaine, hard boiled egg, cucumber, cherry tomatoes, bleu cheese, bacon, avocado & red onion / \$10

### Jacqueline's Salad

spring mix, dried blue berries & cranberries, candied bacon, goats cheese, toasted almonds & candied walnuts with a balsamic dressing / \$12

### Caesar Salad

romaine lettuce, croutons & shaved parmesan with caesar dressing small \$8 / big \$10

### Spinach & Roasted Beet Salad

baby spinach, roasted duo of beets cucumber, crumbled feta cheese with yogurt dill dressing / \$13

### Select A Protein To Enhance Your Salad

grilled chicken / \$2 ~ grilled salmon / \$3 ~ grilled strip steak / \$4

## • FLATBREADS •

### Buffalo Chicken

spicy tomato sauce, grilled chicken, celery, red onion, bleu & mozzarella cheeses / \$12

### Bratwurst

crumbled local bratwurst & mixed cheese blend / \$12

### Cheddar & Apple

apple butter, hook's aged cheddar, bacon, caramelized onions & arugula / \$12

## • ENTREES •

### Pan Fried Walleye

almond crusted pan fried walleye with a brown butter sauce, served with wild rice & grilled asparagus / \$24

### Classic French Chicken Breast

pan fried chicken breast with a cream reduction, mushroom risotto & caramelized carrots / \$22

### Grilled Salmon

grilled Salmon with a pesto butter, wild rice & roasted vegetable medley / \$24

### Grilled BBQ Spice Rubbed Pork Chop

10oz bone-in pork chop with a chipotle apple chutney, mashed yukon potatoes & grilled asparagus / \$24

### New York Strip Steak

12 oz new york strip steak with a local porter & caramelized onion butter, served with yukon mashed potatoes and grilled asparagus / \$27