

Entrees

All entrees are served with a choice of roasted Yukon Gold potatoes, hash browns or french fries and chef's choice vegetable, corn or green beans. Add a house salad, side Caesar or cup of soup for 1.50

As we make food to order, please allow up to an additional 15 minute lead time for Entrees before 3 pm.

RIBEYE* 10 oz. - 18.00
Add sauteed mushrooms and onions. 1.50

SIRLOIN* 8 oz. - 15.00
Add sauteed mushrooms and onions. 1.50

PAN SEARED CHICKEN BREAST
Smothered in a bacon-sherry cream sauce.
14.00

BEER BATTERED WALLEYE 15.00

ALFREDO PENNE
Homemade Alfredo served over penne pasta with a side of garlic bread. 10.00
Add Chicken 4.00 Add Shrimp 5.00

*All steaks are hand cut.

STEAK DONENESS GUIDE

Rare: Seared outside and still red 75% through the center. **Medium Rare:** Seared outside with 50% red center. **Medium:** Seared outside with 25% pink showing inside. **Medium Well:** A slight hint of pink in the center. **Well Done:** Broiled until 100% brown throughout.

Vegetarian

GRILLED PORTABELLA
Grilled portabella caps with summer squash and roasted red peppers topped with pickled red onions, spinach and sun dried tomato pesto. 9.00

BLACK BEAN
House made black bean "burger" topped with pepper jack cheese, avocado and salsa fresca. 8.50

18% gratuity will be added to groups of 8 or more.

Pizzas Specialty

12" - 16.00 14" - 18.00

SUPREME

Pepperoni, Italian sausage, Canadian bacon, green peppers, red onions, mushrooms, black olives and green olives.

MEATY

Bacon, pepperoni, ham, Italian sausage and Canadian bacon.

VEGGIE

Red peppers, green peppers, black olives, green olives, tomatoes, red onions and mushrooms.

TACO

Refried beans, seasoned ground beef, monterey jack cheese, taco sauce, lettuce, tomatoes, red onions, black olives and tortilla chips.

CHICKEN BACON RANCH

Chicken, bacon, tomato, onion and creamy ranch sauce.

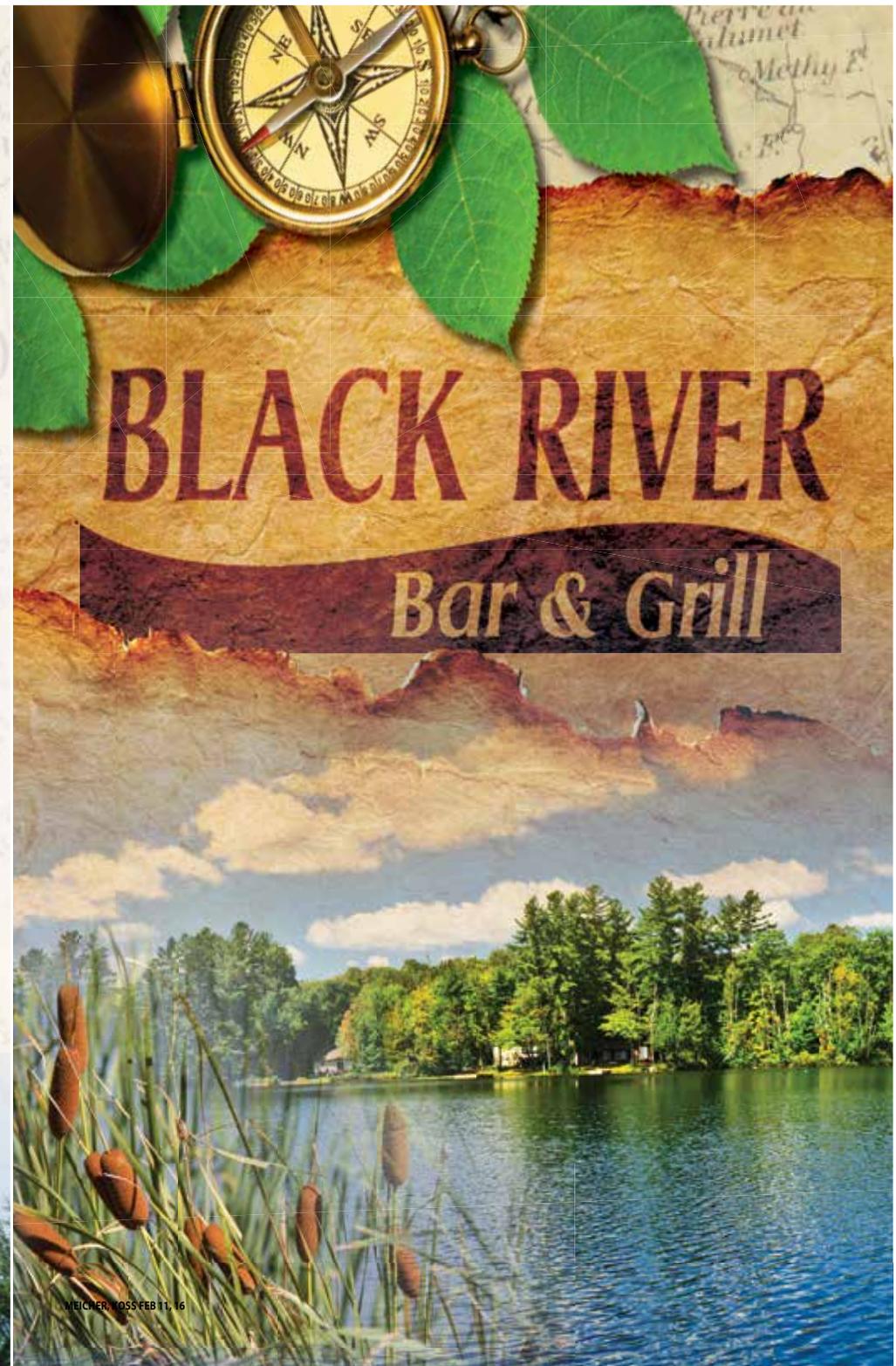
build your own

12" - 1 Topping 10.00
14" 1 Topping 12.00

ADD MEATS: 2.00 each
Bacon • Ham • Hamburger • Canadian Bacon
Pepperoni • Italian Sausage

ADD CHEESES: 1.50 each
Three Cheese Blend • Cheddar • Pepper Jack
Parmesan • Monterey Jack

ADD VEGGIES: 1.00 each
Green Peppers • Red Peppers • Red Onions
Tomatoes • Jalapeno Peppers • Mushrooms
Pineapple • Green Olives • Black Olives
Spinach • Artichokes



Hand Made Appetizers

CHEESE CURDS
Hand dipped Cheese Curds served with marinara or ranch dressing upon request. 8.00 Serves 1-2

ONION RINGS
Thick-cut sweet onions, hand battered and deep fried served with smoked tomato dipping sauce. 7.00 Serves 1-2

CHICKEN WINGS
Breaded chicken wings with your choice of sauce. (Pick up to two) Spicy Buffalo, Honey BBQ, Sweet Chili, Teriyaki, Carolina BBQ or Naked. 1/2 Dz - 6.00 Dozen - 10.00 Serves 1-2

FRIED MUSHROOMS
Fresh mushrooms hand battered and deep fried, served with roasted red pepper dipping sauce. 7.00 Serves 1-2

SAMPLER PLATTER
A combination of Cheese Curds, Onion Rings, Chicken Tenders and Fried Mushrooms each served with its accompanying sauce (pick one sauce only for the tenders please). 16.00 Serves 3-4

HAND CUT FRIES
Generous portion. 4.00 Serves 1-2

Additional Sauces
2 oz. - .25 / 4 oz. - .50

MARGHERITA FLATBREAD
Flatbread crust brushed with roasted garlic oil and topped with fresh mozzarella, roma tomatoes and chopped basil. 7.00 Serves 1-2

NACHOS
Corn tortilla chips topped with refried beans, seasoned ground beef, shredded Monterey jack cheese, diced tomatoes, red onions, black olives and jalapenos served with salsa and sour cream. 10.00 Serves 3-4

Salads

GREEK SALAD
Mixed greens with fresh cucumbers, tomatoes, sweet peppers, red onion, olives, artichoke hearts and feta cheese. 9.00

COBB SALAD
Mixed greens with tomatoes, black olives, bacon, bleu cheese crumbles and avocado topped with a grilled chicken breast. 12.00

CHOPPED SALAD
Fresh herbs blended together with roasted red peppers, black and green olives, green beans, cucumbers over mixed greens and topped with a grilled sirloin steak. 12.00

CAESAR SALAD
Crispy romaine, croutons and parmesan cheese. 8.00 ADD CHICKEN 4.00 ADD STEAK 6.00

Salad Dressings: Ranch, French, Bleu Cheese, 1000 Island, Balsamic Vinaigrette, Italian Vinaigrette, Honey Mustard, Smoked Tomato Vinaigrette or Caesar.

Ala Carte

HOUSE MADE 2 BEAN CHILI
CUP 3.00 BOWL 5.00
Add cheese & onions for .50

SOUP D'JOUR
CUP 3.00 BOWL 5.00

SIDE HOUSE SALAD
Mixed greens with tomatoes, cucumbers, carrots and choice of dressing. 3.00

SIDE CAESAR SALAD
Crispy romaine, croutons and parmesan cheese. 3.00

Sandwiches

Served with choice of chips, french fries, fresh fruit, side salad, side Caesar or cup of soup.
Substitute cheese curds or onion rings 2.00

STEAK SANDWICH
Sirloin steak grilled and thinly sliced with roasted red peppers and caramelized onions topped with spinach and roasted garlic aioli. 10.00

CUBANO
Garlic roasted pulled pork, ham, provolone cheese, pickles and red onions with lime Dijon aioli. 10.00

CLUB SANDWICH
Triple layered with ham, turkey, bacon, lettuce, tomato and mayo on sourdough. 10.00

PULLED PORK
Dry rubbed and braised pork with house made BBQ sauce, topped with coleslaw. 9.00

REUBEN / RACHEL
Thinly sliced corned beef or turkey with sauerkraut, Swiss cheese and thousand island dressing on grilled rye. 9.00

B.L.T.
Bacon, lettuce and tomatoes on toasted sourdough with mayo. 8.00

GRILLED CHEESE
Cheddar, bacon and tomatoes on grilled sourdough. 8.00

PHILLY CHEESE
Shaved prime rib with sauteed green peppers and onions topped with melted provolone cheese served with au jus. 10.00

Desserts

OUR DESSERT SELECTION CHANGES OFTEN. PLEASE ASK YOUR SERVER ABOUT TODAY'S SELECTION.

Burgers & Chicken

Choose a 1/3 pound burger patty or grilled chicken breast, served with choice of chips, french fries, fresh fruit, side salad, side Caesar or cup of soup or chili. Substitute cheese curds or onion rings 2.00

WESTERN
Bacon, cheddar cheese and BBQ sauce. 9.50 Add onion rings for .50

PATTY MELT
1/2 lb. burger, Swiss and cheddar cheeses and grilled onions on rye. 10.00

FRISCO MELT
1/2 lb. burger, cheddar, bacon, tomato and 1000 island on sourdough. 10.00

PLAIN 8.00
Add your choice of cheese: American, Swiss, cheddar, provolone or pepper jack for .75 Add bacon for 1.50

BLACK & BLEU
Cajun seasoned topped with bacon, bleu cheese dressing and fried onion straws. 9.50

TEX MEX
Southwest spiced and topped with pepper jack cheese, avocado and salsa fresca. 9.50

MUSHROOM & SWISS
Swiss cheese and sauteed mushrooms in a savory sauce. 9.50

*Our burgers are cooked to either "Pink" or "No Pink"

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Make it a Double
4.00