

# DINNER MENU

## APPETIZERS

### LOCAL WISCONSIN CHEESE CURDS

Carr Valley cheese curds fried until crispy and served with buttermilk ranch dressing. 8.99

### TWISTED NACHOS

Potato sidewinders with your choice of pulled pork, seasoned ground beef or grilled chicken, jack & cheddar cheese, tomatoes, jalapenos, and cilantro - served with salsa & sour cream. 9.99

### DUCK BACON WONTONS

Crispy wontons filled with tender duck and smoked bacon. Served with sweet and sour sauce. 8.99

### PORTABELLA MUSHROOM POPPERS

Tender strips of breaded portabella mushrooms, fried till crispy and served with a creamy horseradish sauce. 7.99

### FLATBREAD OF THE DAY

Our crispy flatbread topped with fresh ingredients. Ask about today's special creation. 7.99

### CHICKEN WINGS

Eight bone-in battered drummies with your choice of house-made sauce. 8.99  
+ Buffalo, Ranch, Bleu Cheese, BBQ, Sriracha +

## SOUPS & SALADS

Add grilled chicken to any salad - \$3

Add fresh baked roll - \$1

### CHEF'S KETTLE

Ask your server for chef's specialty soup of the day. CUP 3.99 BOWL 4.99

### HOUSE

Cherry tomatoes, red onions, cucumbers, cheddar cheese and house-made croutons. 4.99

### CAESAR

Crisp romaine with Parmesan cheese, oven toasted garlic croutons, cracked pepper and creamy Caesar dressing. 7.99 SMALL 5.99

### LOCAL CLUBHOUSE SALAD

Smoked turkey, ham, Swiss cheese, Jones Farm bacon, boiled egg, avocado, romaine lettuce, red onion, tomato and cucumber with honey Dijon dressing. 8.99 SMALL 6.99

### MEDITERRANEAN

Feta cheese, artichoke hearts, roasted sweet peppers, kalamata olives, roma tomatoes, fresh basil, cucumber, toasted garlic croutons with a white balsamic vinaigrette. 8.99 SMALL 6.99

House-made dressings: Buttermilk Ranch, French, Caesar, Blue Cheese  
Russian, Honey Dijon, White Balsamic Vinaigrette

## SIGNATURE SANDWICHES

Served with cape cod kettle chips

Upgrade to French fries or fresh fruit - \$2 Carr Valley cheese curds - \$4

### TURKEY SUBLIME

Smoked turkey breast, lettuce, tomato and cranberry pecan mayo on a grilled sun-dried tomato focaccia roll. 8.99

### PULLED PORK

Slow roasted pork, BBQ sauce and house-made coleslaw on a toasted ciabatta roll. 8.99

### TEXAS BLT

Smoked brisket, bacon, lettuce, tomato, roasted jalapenos, Roth Kase cheddar, caramelized onions and Jack Daniels BBQ sauce on Texas toast. 10.99

### CHICKEN CORDON BLEU

Char-grilled breast, Niman Ranch ham, Swiss cheese, red onion, lettuce, tomato and honey Dijon dressing on a warm pretzel roll. 8.99

### PRIME RIB SANDWICH

Tender shaved Certified Angus Prime Rib served on a toasted brioche bun. 11.99

### CLUBHOUSE SANDWICH

Turkey, ham, lettuce, tomato, Jones smoked bacon, Wisconsin cheddar, Texas toast & honey mustard dressing. 9.49

**ALLERGY DISCLAIMER:** We can accommodate many special requests due to allergies (nuts, seafood, MSG, gluten, etc.). We are also happy to accommodate vegetarian requests. In all cases, we do require advance notice to make such arrangements.

## BURGERS

Served with cape cod kettle chips

Upgrade to French fries or fresh fruit - \$2 Carr Valley cheese curds - \$4

### 1924 BURGER

1/3 lb. grilled Hereford patty, lettuce, tomato & onion, choice of cheddar, Swiss or pepper jack on a toasted brioche bun. 7.99

### LOCAL <sup>SPICY</sup> BOOM BOOM BURGER

1/3 lb. grilled Hereford beef patty, smoked brisket, caramelized onions, Wisconsin pepper jack, lettuce, tomato and spicy garlic mayo aioli on a toasted brioche bun. 8.99

### LOCAL BACON CURD BURGER

1/3 lb. grilled Hereford beef patty, Jones Farm bacon, Carr Valley cheese curds, lettuce, tomato & ranch dressing on a toasted brioche bun. 9.99

## ENTRÉES

Served with choice of soup or dinner salad and fresh baked rolls

Add 3 large gulf shrimp to any entrée - Market Price

### SIRLOIN

Choice Angus 8oz. filet with a mushroom demi-glace, served with choice of garlic mashed potatoes, baked potato or French fries & vegetable du jour. 19.99

### PETITE SIRLOIN

Choice Angus 5oz filet with a mushroom demi-glace, served with choice of garlic mashed potatoes, baked potato or French fries & vegetable du jour. 16.99

### NORWEGIAN SALMON

Fresh Atlantic fillet, pan seared and served with sun-dried tomato basil sauce, angel hair pasta and vegetable du jour. 17.99

### RIBEYE

Choice Angus beef, grilled and served with choice of garlic mashed potatoes, baked potato or French fries & vegetable du jour. 22.99

### LOCAL ROAST DUCK

Oven roasted half duck topped with a bacon marmalade glaze and served with wild rice, Hidden Valley mushrooms, dried cherries & caramelized onions. 26.99

### CHICKEN PERSILLADE

Sautéed boneless chicken breast in a garlic crumb crust served over angel hair pasta and topped with chef's special cardamon cream sauce. 15.99

## KIDS - \$5.99

Served with choice of potato chips or apple slices

### CHICKEN TENDERS

### GRILLED CHEESE

### MAC N CHEESE

### BACON CHEDDAR TATER TOTS

## SPECIALS

### TUESDAY

Petite Sirloin \$14.99  
Pasta Special  
1/2 Price Glasses of Wine  
+ 5PM - 8PM +

### WEDNESDAY

Home-style Dinner Specials  
Happy Hour  
Weekly Raffle Drawing  
+ 5PM - 8PM +

### THURSDAY

House-Made Taco Night  
Selected \$2 Tap Beer  
Pub Trivia  
+ 5PM - 8PM +

### FRIDAY

FISH FRY  
Fried & Baked Cod - \$10.99  
Perch, Shrimp & Salad Bar  
Signature Seafood Specials  
+ 5PM - 9PM +

### SATURDAY

PRIME RIB  
Certified Angus Beef  
Queen Cut - \$21.95  
King Cut - \$26.95  
+ 5PM - 9PM +

### SUNDAY

BREAKFAST  
Full Breakfast Menu  
Bloody Mary's & Mimosa's  
Weekly Breakfast Special  
+ 9AM - 1PM +

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.