

SHAREABLES

ONION RINGS

colossal sweet onions, buttermilk ranch – 8.95

CHEESE CURDS

tomato jam, buttermilk ranch – 9.95

NACHOS ^{GFF}

cheddar, jack, jalapeño, housemade guacamole – 11.95
add chicken or caritas – 2.00

CHICKEN WINGS ^{GFF}

dry-rubbed, buffalo, or whisky-glazed – 15.95

GIANT SOFT PRETZEL

beer cheese, carolina mustard – 11.95

*STEAK BITES ^{GFF}

whisky-glazed cajun steak, horseradish cream – 17.95

BLACKENED SHRIMP ^{GFF}

cajun dusted, sweet & spicy sauce – 17.95

CHICKEN FLATBREAD

pesto, red onion, mozzarella, garlic aioli, balsamic – 14.95

FIG AND BLEU FLATBREAD

boursin, caramelized onion, arugula, balsamic – 14.95

SOUPS & SALADS

ROTISSERIE CHICKEN NOODLE

cup – 5.95 bowl – 7.95

SOUP OF THE DAY

cup – 5.95 bowl – 7.95

WEDGE ^{GFF}

tomatoes, thick cut bacon, amablu crumbles – 7.95

CAESAR ^{GFF}

romaine, shaved parmesan, croutons
side – 5.95 entrée – 12.95

*add blackened chicken – 3.00 *blackened salmon, steak or shrimp – 5.00*

GRILLED PEACH SALAD ^{GFF}

grilled chicken, blueberries, avocado, goat cheese, candied walnuts, raspberry balsamic vinaigrette – 16.95



CHARBROILED MEATS

*served with choice of mashed or baked potato, fries, or tots. all steaks served with herbed butter
all available gluten free upon request*

*FILET MIGNON

6 oz – 40.95

*RIBEYE

14 oz – 45.95

*USDA PRIME SIRLOIN

6 oz – 23.95

*PORK CHOP

whisky glazed bone-in rib chop – 21.95

*BEEF SKEWERS

whisky glazed, vegetable skewer – 21.95

ROTISSERIE CHICKEN

half rotisserie chicken,
seasonal vegetables – 20.95

STEAK ADDITIONS

*caramelized onions, amablu cheese or whisky-glaze, onion ring, sauteed mushrooms
2.00 each*

MAINS

*SALMON ^{GFF}

honey sriracha glazed, coconut jasmine rice,
mango avocado salsa – 26.95

POT PIE

rotisserie chicken pot pie – 16.95

WALLEYE ^{GFF}

flour dusted & pan-fried,
chipotle tartar, asparagus – 29.95

CHICKEN TENDERS

buttermilk hand-breaded,
fries, slaw, honey mustard – 17.95

CHICKEN FETTUCINI

rotisserie chicken, mushrooms,
spinach, parmesan,
garlic thyme cream sauce – 21.95

FISH & CHIPS

hand-battered cod,
fries, slaw, tartar – 17.95

SIDES

BRUSSEL SPROUTS

bacon, caramelized onion – 8.95

ASPARAGUS

9.95

MAC & CHEESE

7.95

add rotisserie chicken or pulled pork – 2.00

MASHED OR BAKED POTATO

5.95

add bacon & cheddar 2.00

SAUTEED MUSHROOMS

7.95

MIXED SEASONAL VEGETABLES

5.95

HANDHELDS

*served with pickles & choice of kettle chips, fries, tater tots, fruit or coleslaw
substitute a mixed greens or caesar salad – 3.00
substitute gluten free bun – 1.00*

*TAVERN BURGER ^{GFF}

lettuce, tomato, red onion – 12.95

*add: sharp cheddar, swiss, pepperjack, american, sauteed mushrooms,
caramelized onions, amablu crumbles, avocado, *fried egg, or bacon – 2.00
each*

*WHISKY BURGER

whisky-glazed, thick cut bacon, sharp cheddar, lettuce,
tomato, onion, garlic aioli – 16.95

BLACKENED CHICKEN ^{GFF}

cajun seasoned & grilled, avocado mango salsa,
roasted poblano aioli – 14.95

WALLEYE ^{GFF}

flour dusted & pan-fried, lettuce, tomato,
tartar on a grilled ciabatta hoagie – 16.95

CHOPHOUSE CHEESESTEAK ^{GFF}

shaved sirloin, bell pepper, onion, jack cheese sauce,
roasted poblano aioli – 17.95

DESSERTS

CHOCOLATE LAVA CAKE

molten center, vanilla bean ice cream – 5.95

CHEESECAKE

rotates monthly – 6.95

CRÈME BRULEE ^{GFF}

classic vanilla bean – 5.95

CHOCOLATE BREAD PUDDING

bourbon crème anglaise – 6.95
add a la mode – 2.00

APPLE CRANBERRY CRISP

whipped cream – 6.95
add a la mode – 2.00

HOT FUDGE SUNDAE ^{GFF}

vanilla bean, chocolate sauce, whipped cream, cherry – 6.95

**consumer advisory: items are served raw, undercooked or contain raw or undercooked ingredients.
consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

^{GFF} – gluten free friendly: can be made gluten free upon request

dinner 05.10.2023

