

APPETIZERS

Tenderloin Bites

26

Marinated steak morsels, dusted with our house chile rub, grilled and served with portobello mushrooms

Bavarian Pretzel

18

Monster pretzel, baked, salted, and served with beer cheese or grain mustard sauce

Fried Brussels & Pork Belly

Half 10 Full 19

Brussels sprouts fried with pork belly, tossed in an Asian vinaigrette

Haystacks

14

Thinly sliced onions, lightly battered, piled high and served with ranch dressing

Cheese Curds

15

Hand breaded Wisconsin curds

SOUP & SALADS

Soup du Jour

4 | 8

Made in house daily, choose a cup or a bowl

Marty's Tenderloin Salad

30

Marinated steak morsels on top of mixed greens, grape tomatoes, sliced peppers, red onion, Greek olives, Asiago cheese, gorgonzola cheese and croutons, tossed in our house made herb vinaigrette.

Beet Salad with Goat Cheese

9 | 16

Roasted beets lightly tossed in a bourbon honey vinaigrette, nestled on a bed of mixed greens with fried goat cheese wheels, and sprinkled with cornbread-pistachio crumbles.

Chopped Salad

8 | 15

Mixed greens, salami, tomato, red onion, Greek olives, mozzarella pearls, and pepperoncini, tossed in a balsamic basil vinaigrette

TABLE SIDES

To accompany your entrees, choose per person or table sharing (3-4 people) sizes

Classic side salad

4 | 12

Potato of the day

4 | 13

Seasonal vegetables

4 | 12

Rice of the day

4 | 13

Braised candied red cabbage

4 | 9

Spaetzle

5 | 12

Crinkle cut fries

4 | 10

Orzo sautéed with pork belly

7 | 16

Sweet potato fries

5 | 14

Fried Brussels & Pork Belly

10 | 19

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

ENTREES

Catfish Creole	30	8oz Filet*	44
Lightly dusted in seasoned pecan flour and pan seared, nestled over sautéed peppers, roasted tomatoes, garlic shallots and shrimp. Deglazed in a creamy lobster stock <i>Rombauer Chardonnay 25 / 96</i>		Marinated in our house herbs, seasoned, grilled, and served with a veal demi-glace <i>Post & Beam Cabernet 25 / 96</i>	
Walleye Almandine	33	14oz Ribeye*	59
Hand breaded, rolled in slivered almonds, pan-seared, and served with beurre blanc <i>Maple Bourbon Old Fashioned 11.50</i>		Marinated in our house herbs, seasoned, grilled, and served with a veal demi-glace <i>Chappellet Cabernet 32 / 124</i>	
Basil Pesto Fettuccine	28	14oz Duroc Pork Chop	32
Fettuccine sautéed with garlic, shallots, tomato, spinach, tossed in a decadent and creamy fresh basil pesto <i>Santa Margherita Pinot Grigio 14 / 52</i>		Bone-in chop, marinated in our house herbs, served with a red wine jus reduction and apple cherry chutney <i>Clos du Val Cabernet 25 / 96</i>	
Chicken Parmesan	29	Rack of Ribs	29 40
Hand breaded chicken breast, pan seared, served over rigatoni marinara and covered in fresh mozzarella <i>Caymus Suisun Grand Durif Petite Sirah 18 / 65</i>		Half or full rack of pork ribs slow smoked, rubbed with garlic & black pepper, glazed with our house cherry bourbon sauce <i>Phantom Red Blend 12 / 44</i>	
Schnitzel	31		
Tender pork medallions, lightly hand breaded and pan-seared until golden, served with braised cabbage and spaetzle <i>Argyle Bloomhouse Pinot Noir 15 / 56</i>			

ENTRÉE & SALAD ENHANCEMENTS

Shrimp (3)	19	Sautéed Onions	5
Scallops (5)	23	Sautéed wild bunch mushrooms	8
Chicken	8	Combo sautéed onions & mushrooms	12
Steak Bites	21		

FRIDAY NIGHT ONLY

FISH FRY

Fish fry entrees come with coleslaw, baked beans, tartar sauce, lemon wedge, and your choice of sweet potato fries, French fries, or rice.

Haddock Filet	24
Lightly beer battered or baked	

Perch	32
Hand breaded lake perch, dipped in a beer bath and flash fried	

SATURDAY NIGHT ONLY

PRIME RIB

Carefully seasoned and slow roasted

SUNDAY NIGHT ONLY

RIBS & BROASTED CHICKEN

4 Pc. Broasted Chicken & 1/2 Rack of Ribs	36
Your choice of fries, sweet potato fries, or rice	

4 Pc. Broasted Chicken	22
Your choice of fries, sweet potato fries, or rice	

DESSERTS

Homemade desserts daily

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