

## APPETIZERS

<b>CALAMARI</b>	<b>19</b>
Hand breaded pieces of calamari, flash fried, served with ginger-garlic-lemon aioli and marinara sauces	
<b>RIBLETS</b>	<b>20</b>
4-bone smoked ribs, flash fried and tossed with a cranberry-gochujang Korean bbq sauce, topped with bleu cheese	
<b>STEAK BITES</b>	<b>22</b>
Marinated steak morsels, dusted with our house chile rub, grilled to medium rare, with grilled portobello mushrooms	
<b>CHEESE CURDS</b>	<b>13</b>
Hand breaded Kaufhold's Kurds cheese curds	
<b>BAVARIAN PRETZEL</b>	<b>13</b>
Freshly baked Brauhaus Pretzel, served with choice of beer cheese or grain mustard sauce	

## SOUP & SALAD

<b>SOUP DU JOUR</b>	<b>4/7</b>
Made in house daily, choose a cup or bowl	
<b>SPINACH STRAWBERRY SALAD</b>	<b>4/13</b>
Baby spinach, red onion, and sliced strawberries, tossed in a berry vinaigrette, topped with feta cheese	
<b>CHOP SALAD</b>	<b>8/15</b>
Mixed greens, salami, tomato, red onion, greek olives, mozzarella pearls, and peperoncini, tossed in a balsamic basil vinaigrette	

## TABLE SIDES

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

Classic side salad.....	4/12
Seasonal vegetables.....	3/12
Braised candied red cabbage.....	3/8
Crinkle cut fries.....	4/10
Sweet potato fries.....	5/14
Potato of the day.....	4/13
Rice of the day.....	3/13
Spaetzle.....	3/10
Orzo, with wild bunch mushrooms spinach, pan-fried with pork belly.....	4/15

# Friday FISH FRY



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

<b>HADDOCK FILETS</b>	<b>20</b>
Lightly beer battered or baked	
<b>PERCH</b>	<b>26</b>
Fresh lake perch, dipped in a beer bath, hand breaded and flash fried	
<b>WALLEYE SHORE LUNCH</b>	<b>30</b>
Hand breaded, pan-seared, and served with beurre blanc	
<b>SHRIMP BASKET WITH FRIES</b>	<b>18</b>
½ pound of breaded shrimp, fried, served with French fries, coleslaw, and cocktail sauce.	

## FRIDAY ENTRÉES

<b>CHEF'S-CHOICE STEAK</b>	<b>36</b>
Marinated in our house herbs, seasoned, grilled and served with a veal demi-glace	
<b>CHEESE TORTELLINI WITH MARINARA</b>	<b>20</b>
Tri-colored tortellini sautéed in butter, garlic, shallots, and roasted tomato, topped with a rustic farmhouse marinara sauce	
<b>CHICKEN PICCATA</b>	<b>32</b>
Flour-dusted chicken breast, pan-seared with shallots, garlic, capers and served on fettucini with grape tomatoes, fresh herbs, and beurre blanc	

### ADD TO ANY ENTRÉE

Shrimp (3)	15
Scallops (4)	15
Chicken	6
Steak Bites	17
Italian Meatballs (5)	6
Sautéed onions	5
Sautéed wild bunch mushrooms	6
Combo sautéed onions & mushrooms	10
Buttermilk haystacks	9

## DESSERTS

### HOMEMADE DESSERTS DAILY

*Proudly serving Eagle Rivers Roasters coffee.*