

Private Dining



Please choose 3-4 items for your menu

Beer Braised Baby Backs

\$13.00

A char-grilled half rack of our ribs braised in Pilsner then slow smoked and basted with Stout BBQ sauce. Served with slow-simmered baked beans, garlic mashed potatoes and fresh cut Kohl slaw. Add a half-rack **\$6.00**

Chicken Cordon Bleu

\$13.00

Fresh chicken breast stuffed with Bavarian ham and smoked Gouda cheese topped with our lagered mushroom gravy. Served with market fresh vegetables and garlic mashed potatoes.

Cedar Planked Chive Buttered Salmon

\$15.00

A six-ounce wild-caught Sockeye salmon fillet baked on a cedar plank. Served with fresh grilled asparagus and French country hash browns with chive butter sauce and lemon.

Southwest Tortellini

\$12.50

Cheese filled spinach tortellini with blackened chicken, black bean salsa, and fresh spinach in a cilantro pesto cream sauce, topped with shaved Parmesan. Available without chicken.

Mad City Mama's BBQ Meatloaf

\$11.50

U.S.D.A. choice Angus chuck baked with tomato, garlic and herbs, then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and fresh vegetables.

Inner Warmth Peanut Stew

\$8.75

A stew of butternut squash, tomatoes, onions, garlic, ginger, hot peppers and cilantro in a zesty peanut sauce. Served over rice with beer bread.

Wisconsin Style Cheddar Mac

\$10.50

A creamy blend of Wisconsin cheddar and our famous Pilsner, tossed with rigatini noodles. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel.

Baked Cod

(pre-ordered quantity required) \$13.50

An 8oz. Atlantic Cod fillet baked with a lemon herb crust and served with almond couscous, steamed green beans, lemon, and a side of drawn butter.

Tandoori Chicken

\$12.00

Indian spiced "BBQ" chicken tenders chargrilled and served with almond fragrancd Israeli cous cous, tomatoes, artichokes, olives and grilled flat bread. Served with a lemon yogurt dipping sauce.

New Orleans Beer BBQ'd Shrimp

\$16.00

A half pound of tiger shrimp cooked in a New Orleans classic peppery beer and butter sauce. Served with French bread and a Low Country rice seasoned with bacon, vegetables, herbs and spices.

Drunken Jerk

\$13.50

Tender pork shoulder soaked in spiced rum and our own jerk marinade, slow-cooked and wrapped in banana leaves, then finished with coconut-lime butter and pineapple salsa. Served with steamed vegetables and sweet fried plantains.

Flat Iron Chef Steak

\$17.00

An eight-ounce U.S.D.A. Choice Flat Iron Steak char-grilled to specification. Served with garlic mashed potatoes, grilled asparagus and our chef-made bacon steak sauce.

Additional Sides

Soup \$3.00

Tomato Mushroom Bisque:
A combination of tomato, herbs, fresh mushrooms and parmesan cheese.

Salad \$3.00

Mixed Green Salad: Our house salad of greens, tomatoes, cucumbers, carrots, radish, red cabbage, endive, red onions and croutons with choice of Gorgonzola Blue cheese, Balsamic Vinaigrette, Ranch or French dressing.