MUSTARD GLAZED GRILLED SALMON*
Grilled fresh salmon finished with a beer and mustard glaze, with curried carrot puree, roasted shiitake mushrooms, sautéed brussels sprouts and roasted parsnips, 17

SHORT RIB STROGANOFF
Shiitake and cremini mushrooms, roasted carrots, peas, farfalle pasta, 17

CHIPOTLE CHICKEN QUESADILLAS
Seasoned chicken, poblano, fresh salsa, cheese, chipotle BBQ sauce, cilantro rice, black beans, 11

WISCONSIN STYLE CHEDDAR MAC
Capatavi noodles, cheddar, Pilsner, sourdough crumbs, pretzel stick, 11.5 v

STEAK FRITES*
Teres major angus steak, hand cut triple-cooked fries, aioli, brandy peppercorn cream sauce, 18

NEW LONDON BRIDGE FISH FRY
Haddock, pilsner batter, homemade tartar, malt vinegar, slaw, lemon, fries, 2-piece, 12.5

BURGERS

PUB BURGER *
7 oz. fresh beef, lettuce, tomato, pickle, onion, cheddar cheese, brioche, cooked to medium - or - make it a vegetarian, substitute a Black Bean patty, 10 v

ALL-AMERICAN BURGER *
7 oz. fresh Angus patty cooked to medium perfection, bacon, white American, lettuce, shaved onion, tomato, pickle, 1000 Island, butter-grilled seeded bun, 14

All Sandwiches and burgers are served with Kettle Chips.

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

**IRISH ROAD REUBEN**
House-cured pastrami, Swiss, sauerkraut, 1000 Island, dark rye, 11.5

**TURKEY AVOCADO**
Honey pepper bacon, sprouts, tomato, garlic aioli, sprouted 9-grain breabread, 11.5

**MAYAN CHICKEN WRAP**
Guacamole, corn salsa, greens, creamy cilantro dressing, spinach tortilla wrap, 10.5

**TARA’S CAJUN CHICKEN**
Blackened, lettuce, tomato, onion, bakery roll, side of chipotle mayo, 10

**FORWARD FALAFEL WRAP**
Falafel, hummus, barley-quinoa tabbouleh, shredded red cabbage, romaine lettuce, scallion, tomato, cilantro and tzatziki sauce, 11
Substitute grilled chicken for falafel, 2

Sandwiches are served with Kettle Chips.

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**FRIED LAKE PERCH**
Lake perch fillets, beer batter and Japanese bread crumbs, pub fries, kohlslaw, tartar sauce, malt vinegar, lemon wedge, 15.5

**FRIED COD**
Atlantic Cod fillet, Pilsner batter, pub fries, creamy kohlslaw, tartar sauce, lemon, 14.5

**BAKED COD**
Atlantic Cod fillet, lemon herb crust, cilantro rice, market vegetables, lemon, 14.5

Available on Friday only

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**ADD A HOUSE SALAD**
Mixed greens, tomatoes, cucumbers, carrots, radish, red onions and croutons, 4

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MEDITTERRANEAN VEGGIE PLATTER
Hummus, barley and quinoa tabbouleh, cucumbers, red bell pepper, carrots, cherry tomato, Kalamata olives, dried apricots, grapes, tzatziki sauce and grilled pita bread.
Small $55 • Large $100

PLOUGHMANS PLATTER
Local Wisconsin cheeses (Hooks 1 year cheddar, smoked gouda, Roth Kase Moody Blue Cheese), selection of cured meats, toasted baguette bread, Gentle Breeze Honey, Peck’s Pilsner mustard, crackers, grapes, and fig jam.
Small $55 • Large $100

CHIPS, SALSA & GUACAMOLE
Fresh made tortilla chips served with our homemade salsa and guacamole.
Small $35 • Large $60

BAVARIAN PRETZEL TWIST
Baked pretzels served hot with cranberry Wheat and German Pilsner mustards.
Small $55 • Large $85

COCKTAIL MEATBALLS
Meatballs tossed with a toasted garlic tomato sauce and finished with Parmesan cheese.
Small $65 • Large $120

DELI SANDWICH PLATTER
◆ Turkey and Avocado-smoked turkey, garlic aioli, avocado, tomato, alfalfa sprouts, 9-grain bread.
◆ Roasted Veggie & Hummus wrap- homemade humus, barley and quinoa tabbouleh, roasted red pepper, roasted zucchini, tzatziki sauce, spinach wrap
◆ Ham & Swiss-pit ham, Swiss cheese, pilsner mustard, lettuce, tomato, rye bread
◆ Chicken Salad-garlic aioli, mixed greens, tomato, sourdough bread.
Small $60 • Large $110

BREWHOUSE SHRIMP COCKTAIL
Flavorful shrimp served chilled with fresh cocktail sauce and lemons.
Small $85 • Large $145

BUFFALO WINGS
Crisp wings served with our 3-alarm sauce, Asian BBQ, and gorgonzola dressing served on the side.
Small $75 • Large $140

BEER-BATTERED BONELESS WINGS
Beer-battered and hand-breaded boneless chicken tender chunks, served with our Szechuan Honey sauce.
Small $75 • Large $140

DESSERT PLATTERS
BLACK & TAN BROWNIE
Cream cheese and chocolate brownie served with stout fudge and caramel.
Small $50 • Large $85

NEW YORK CHEESECAKE
Thick, dense and ultra-rich, a delicious way to end a meal. With mixed berry sauce.
32 slices - $100

COOKIES
House-made Macadamia Nut & White Chocolate Cookies.
Small $50 • Large $85

SERVING SIZE
Most large platters typically serve 40 guests
Small sized platters serve approximately 25 guests.

Credit for unused portions will not be given. In adherence to local Health Department regulations, it is our strict policy that there will be no credit given or take out of perishable not consumed at your event allowed. All prices are subject to change. Due to seasonality, certain items may not be available and equal substitutions may occur.
# SPECIALTY Buffet Menu

## Deli Half-Sandwich
- **$16/person** • **15 person minimum**
- **Soup**: Tomato Mushroom Bisque Soup
- **Salad**: Choose One (1)
  - Caesar Salad
  - Fresh Garden Salad
- **Sandwich Type**: Choose Three (3)
  - Roast Beef & Cheddar on Brioche
  - Turkey & Pepper Jack Hoagie
  - Ham & Swiss on Rye
  - Chicken Salad 9-Grain
  - Roasted Veggie & Hummus Wrap
- **Sides**: Choose One (1)
  - Creamy Kohl Slaw
  - Homemade Kettle Chips

## Supper Club
- **$25/person** • **30 person minimum**
- Served with assorted breads, pretzels and crudités
- **Soup**: Tomato Mushroom Bisque
- **Salad**: Garden salad with Ranch, French, and Gorgonzola dressings
- **Entrée**:
  - Penne Rossa Pasta - Roasted tomatoes, bell pepper, zucchini, spinach, creamy tomatoes sauce and parmesan cheese
  - Six-ounce Center cut Angus Sirloin Steak
  - Herb Crusted Baked Cod
  - Baked Chicken w/Herb butter

## Supper Club
- **$25/person** • **25 person minimum**
- Served with assorted breads
- **Soup**: Tomato Mushroom Bisque
- **Salad**:Tossed Caesar Salad
- **Entrée**:
  - Meatballs Marinara
  - Summer Garden Pasta
  - Chicken Masala
  - Steamed Vegetables
  - Classic Meat Lasagna
- **Dessert**: Macadamia White Chocolate Chip Cookies

## Taco Bar
- **$17/person** • **25 Person Minimum**
- Salsa Bar & Ultimate toppings
- Salsa Fresca, Fresh Guacamole, Black Bean & Corn Salsa, Jalapeño Cheese Sauce, Sour Cream, Pickled Jalapeño Slices, Black Olives, Wisconsin Cheddar & Jack Cheese Mix, fresh tortilla chips and shells
- **Meat Fillings**
  - Spicy Ground Beef
  - Pulled Pork
  - Chipotle Pulled Chicken Breasts
- **Sides**: Spiced Black Beans • Cilantro Rice
- **Dessert**: Macadamia White Chocolate Chip Cookies

## Italian Cafe
- **$20/person** • **25 person minimum**
- Served at table: Assorted breads
- **Soup**: Tomato Mushroom Bisque
- **Salad**: Tossed Caesar Salad
- **Entrée**:
  - Meatballs Marinara
  - Summer Garden Pasta
  - Chicken Masala
  - Steamed Vegetables
  - Classic Meat Lasagna
- **Dessert**: Macadamia-White-Chocolate Chip Cookies

## Barbeque Buffet
- **$16/person** • **25 person minimum**
- Smoked Pulled Pork
- Sweet and Sour Coleslaw
- Mac & Cheese
- Buttered, Toasted Texas Toast
- **Additional Sides**
  - Stout BBQ Sauce, Pilsner Mustard, Scotch Ale Brined Pickles, sliced White Onions, Sliced Tomatoes, Lettuce

## Beverage Options
All buffet selections include your choice of iced tea, fountain soda, and coffee.

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