GREAT

MADISON'S BEST FRIEND

DANE

A WISCONSIN ORIGINAL SINCE '94

STARTERS

OLD GLORY CHEESE CURDS
American Pale Ale-battered white cheddar curds, served with chimichurri ranch / $12 **(v)**

YAKITORI
Ginger-soy marinated chicken skewers, chargrilled with scallions, finished with a sake-soy glaze / $14

KING STREET NACHOS
Corn tortilla chips, cheese, black beans, pico de gallo, sour cream, guacamole, cilantro, pickled onion, pickled jalapeños / $16.5 **(v)**

Add seasoned chicken +$4

BAVARIAN PRETZELS
Two handmade pretzels with Peck's Pilsner mustard and cheese sauce / $11 **(v)**

SINGLE PRETZEL-served with Peck's Pilsner mustard / $5.5

BRUSSELS SPROUTS & CAULIFLOWER
Crispy Brussels sprouts, roasted cauliflower, sweet chili sauce, sesame aioli / $15 **(v)**

WINGS

GREAT DANE PUB WINGS
Bone-in wings with your choice of sauce. Served with Gorgonzola dressing
6-pack / $13 • 12-pack / $24

BONELESS WINGS
1 pound of hand-breaded, beer-battered white meat. Choice of sauce, served with Gorgonzola dressing / $17

SAUCES:

General Tso's, 3-Alarm, Chipotle Stout BBQ, Korean BBQ, Nashville Hot, Habanero Hellfire, Jamaican Jerk

Additional sides and condiments may be available for an extra charge. Please ask your server for details.

SALADS

HAIL CAESAR SALAD
Romaine, creamy Caesar dressing, pretzel croutons, Parmesan crisps / $13

Add grilled or blackened chicken +$5

Add grilled salmon +$7

ROASTED ARTICHOKE & BEET SALAD
Warm marinated red beets, baby spinach, avocado, roasted artichokes, feta cheese, pickled red onion, lemon vinaigrette / $15 **(v)**

Add grilled or blackened chicken +$5

Add grilled salmon +$7

WEBSTER STREET SALAD
Seasoned chicken, Granny Smith apple, dried cranberries, walnuts, gorgonzola, mixed greens, cherry tomato, honey-citrus dressing / $15

CHIMICHURRI RANCH STEAK SALAD*
Carne asada, avocado, tortilla strips, red onion, black beans, roasted corn salsa, cherry tomatoes, radish, romaine, feta, chimichurri ranch dressing / $18

DRESSINGS:

Caesar, ranch, honey-citrus, Gorgonzola, Chimichurri ranch, lemon-Dijon vinaigrette

BOWLS

KOREAN RICE BOWL*
Choice of marinated grilled flank steak or crispy tofu, Korean BBQ sauce, shredded carrot, bell pepper, cucumber, scallion, cilantro, sesame seeds, Crimini mushrooms, bok choy, sunny-side-up egg / $19

MEDITERRANEAN FALAFEL BOWL
Falafel, hummus, tabbouleh, mixed greens, cherry tomato, Kalamata olives, cucumber, feta, lemon-Dijon vinaigrette, tzatziki, grilled naan / $16 **(v)**

Add grilled or blackened chicken +$5

Add grilled salmon +$7

HIGH POINT HARVEST BOWL
Brown rice, red quinoa, broccoli, sweet potato, roasted beets, spiced cashews, edamame, dried apricot, pickled red onion, sesame-crusted tofu, orange-ginger dressing, and aged balsamic / $16 **(v)**

Add grilled or blackened chicken +$5

Add grilled salmon +$7

SOUP

CUP / $4.5

BOWL / $7

WEST AFRICAN CHICKEN PEANUT STEW
Chicken, rice, tomato, and a hint of peanut

BUTTERNUT SQUASH & COCONUT CURRY
Squash, red lentil, curry, coconut milk, naan crouton, cilantro **(v)**

BROWN ALE ONION CROCK
Chicken and beef broth, pretzel croutons, beer-simmered onions, Swiss cheese / $8

DUNN'S MARSH
Half sandwich + choice of house salad - or - bowl of soup / $15
(Onion crock + $1.5)

SANDWICH CHOICES:

Cajun Turkey, Mayan Wrap, Caesar Wrap, Hot Pastrami Reuben, French Onion Soup Grilled Cheese

SHOREWOOD HILLS
Soup and salad / $12.5
(Onion crock + $1.5)

VOLUME: 8.26

* Eggs served over-easy, sunny-side-up, or soft-boiled and hamburgers and steaks* that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES & WRAPS

SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE

CAESAR WRAP
Grilled chicken, romaine, Parmesan, Caesar dressing, vegetable tortilla wrap / $14

PORK GYRO
Slow-roasted, Middle Eastern seven-spiced pork, grilled naan, lemon-garlic yogurt sauce, crisp romaine, tomato, shaved onion, fresh cilantro, and dill pickle / $16

CAJUN TURKEY
House-smoked, Cajun-rubbed turkey breast, bacon, baby spinach, tomato, cucumber, sharp cheddar, chipotle aioli, toasted sesame French bread / $17

FRENCH ONION GRILLED CHEESE
Red wine-caramelized onions, Gruyère and Swiss cheese, baby spinach, toasted sourdough / $15 **(v)**

MAYAN CHICKEN WRAP
Grilled chicken, guacamole, roasted corn salsa, mixed greens, creamy cilantro dressing, spinach tortilla wrap / $15

PESTO GRILLED CHICKEN
Pesto-marinated chicken breast, spinach-artichoke spread, tomato, smoked mozzarella, pesto aioli, toasted sourdough / $16

Add bacon +$1.5

NASHVILLE HOT CHICKEN
Lemon-brined, lightly battered chicken breast, Nashville hot sauce, Scotch Ale pickles, chipotle mayo, sweet & sour slaw, toasted bun / $16

HOT PASTRAMI REUBEN
House-cured pastrami, Swiss cheese, sauerkraut, 1000 Island dressing, marble rye / $16

BURGERS

*** SUB A BLACK BEAN BURGER / *** SUB A BEYOND BURGER +$3 ** / SUB A GLUTEN-FREE BUN + $1.5

PUB BURGER*
Lettuce, tomato, onion, pickle / $15

Add cheese + $1 | Add bacon +$1.5

BAVARIAN BURGER*
Roasted mushrooms, caramelized onions, Emmi Roth Butterkäse cheese, horseradish-Dijon aioli, shaved romaine, house made garlic butter pretzel roll / $17

BIG DOG SMASH MELT*
Double smash patties, sharp cheddar, white American, grilled sweet onions, Big Dog sauce, Scotch Ale pickles, toasted sourdough / $17

TEXARKANA BURGER*
Sharp cheddar, chipotle stout BBQ, bacon, haystack onions, chipotle cream cheese / $17

SIDES

PUB FRIES	MASHED POTATOES	WAFFLE FRIES / +$1
KOHL SLAW	SWEET FRIED PLANTAINS	HOUSE SALAD / +$3
APPLESAUCE	KETTLE CHIPS	HOUSE SALAD A LA CARTE / $6

PUB FAVORITES

STEAK FRITES*
Marinated and grilled flank steak, frites, beer braised onions, horseradish-Dijon aioli / $20

BAJA FISH TACOS
Beer-battered cod, chipotle aioli, jalapeño-cilantro slaw, pico de gallo. Served with Habanero Hellfire sauce, salsa verde, black beans, and cilantro rice / $16

Add a third taco +$4

CHICKEN POT PIE
Slow-simmered white meat chicken, baked in a crock with vegetables and potatos, topped with a puff pastry. Served with applesauce and a house pretzel roll / $16

THAI CHICKEN LINGUINI
Ginger-scallion marinated chicken, red bell pepper, bok choy, spinach, red onion, carrot, and linguini in peanut sauce. Topped with cilantro and crushed peanuts / $18

Sub crispy tofu **(v)**

NEW LONDON BRIDGE FISH FRY
Peck's Pilsner-battered haddock, house tartar, malt vinegar, slaw, lemon, pub fries / $18
Add a third piece of haddock +$3.5

CABALLERO CHICKEN ENCHILADAS
Corn tortillas, smoked chicken, cheddar, tomatillo-poblano-chipotle salsa, sour cream, pico de gallo, black beans, and cilantro rice / $17

BEER-BRAISED SALMON
Seared salmon braised with leeks and baby spinach. Served with garlic mashed potatoes and a Peck's Pilsner cream sauce / $20

WISCONSIN-STYLE CHEDDAR MAC
Sharp cheddar, Gruyère, and Parmesan cheese sauce, topped with cheddar-sourdough bread-crumbs. Served with a house pretzel roll /$14 **(v)**

Add grilled or blackened chicken +$5

BUFFALO MAC & CHEESE
Grilled chicken, 3-alarm hot sauce, scallion, tomato, Gorgonzola, / $20

Sweet Stuff

PEANUT BUTTER CHEESECAKE
Pretzel crust, peanut butter, Black Earth Porter-chocolate ganache / $8

BLACK & TAN BROWNIE
Cream cheese & chocolate brownie, vanilla ice cream, stout fudge, caramel, whipped cream / $8

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