

Dinner Menu

Starters

SHRIMP COCKTAIL
with a dusting of old bay
seasoning, cocktail sauce
& a lemon wedge 17

WI FRIED CHEESE CURDS
deep fried & served with
homemade ranch dressing 7

FRIED BUTTERMILK CALAMARI
dusted with seasoned flour,
served with a side of sweet
chili sauce & marinara 9

SMOKED BUFFALO CHICKEN DIP
shredded house smoked chicken
& cream cheese served with blue
corn tortilla chips 9

POTATO TUMBLERS
a unique spin on a childhood
favorite... deep fried potato
infused with a changing
variety of ingredients &
paired with a dipping sauce 7

Soups & Salads

BAKED FRENCH ONION SOUP
cup 4 bowl 5

CAESAR SALAD
romaine, croutons, parmesan cheese & an asiago crisp 9

CAPRESE SALAD
sliced tomato, fresh mozzarella & basil leaves drizzled with a sweet,
tangy balsamic vinegar reduction 9

KB #2 SALAD
arcadian mix, sliced roasted almonds, dried cranberries, golden raisins,
mandarin oranges & fuji apples tossed in a light raspberry vinaigrette 9

SEPTEMBER SALAD
romaine, red grapes, shredded carrots, tomatoes, sliced celery &
broccoli tossed in a honey dijon mustard vinaigrette 9

CHAMPION SALAD
romaine, arcadian mix, goat cheese, pears & candied pecans tossed
in a maple balsamic dressing 9

you may add the following to any salad:

chicken (1 breast) 5 shrimp (5 shrimp) 10 salmon (5 oz.) 8 tenderloin (5 oz.) 13



Entrées

TENNESSEE WHISKEY MARINATED PORK CHOP

perfectly grilled 12 oz. bone in chop smothered with Jack Daniel's cherry chutney 23

OVEN BAKED FAROE ISLAND SALMON

topped with crumbled feta, parsley & dill 27

FRESH FISH

CHOOSE YOUR FISH:

- grouper 34
- halibut 33
- chilean sea bass 45

CHOOSE STYLE: • seared • blackened • grilled • butter poached

CHOOSE TOPPING:

- fennel & cranberry jam
- white wine lemon caper sauce
- chive & house smoked cheddar topping
- lemon pepper seasoned topping

SHRIMP & POLENTA

white wine & garlic sauteed shrimp served over fried polenta, topped with a wisconsin aged cheddar cheese sauce 26

STUFFED CHICKEN BREAST

wisconsin wild rice & dried blueberry stuffed french cut chicken breast 22

MAMA MUCCI'S HERBED PAPPARDELLE PASTA

pappardelle noodles tossed with roasted butternut squash, bacon & charred shallots finished with a buttered parsley sauce 13

you may add the following to your pasta:

chicken (1 breast) 5 shrimp (5 shrimp) 10 salmon (5 oz.) 8 tenderloin (5 oz.) 13

10 OZ. PRIME NY STRIP 37

BLACK ANGUS FILET

grilled with steak seasoning, served with a side of housemade steak sauce
5 oz. 30 6 oz. 34 10 oz. 42

****you may add fish to any entree:***

grouper (4 oz.) 15 halibut (4 oz.) 14 chilean sea bass (4 oz.) 20

Your steak may be prepared au poivre, blackened or topped with mushrooms or grilled onions for an additional \$1.00. You may also top your steak with bordelaise, béarnaise, or blue cheese walnut butter for an additional \$1.50