

DINNER

STARTERS

HAND BATTERED PASTURE PRIDE CHEESE CURDS (VE)	12
HAND BATTERED WISCONSIN CHEESE CURDS SERVED WITH ZESTY DILL RANCH & MARINARA	
WING BASKET (GF, DF)	16
CHOICE OF HOUSE-MADE BONELESS OR TRADITIONAL CHICKEN WINGS SERVED WITH ASSORTED DIPPING SAUCES—BOURBON BBQ, DYNAMITE, TERIYAKI, & BUFFALO	
ARTICHOKE & 4 CHEESE FONDUE (GF)	12
SERVED WITH 6 SLICES OF GRILLED ARTISAN BREAD	
FRIED PICKLES (DF, VE, VG)	12
HAND BATTERED PICKLES SERVED WITH ZESTY DILL RANCH SAUCE	

FLATBREADS—HOUSE-MADE CRUST

PROSCIUTTO ARUGULA	18
BASIL PESTO, TOMATOES, SHAVED PROSCIUTTO, PROVOLONE, PARMESAN, & ARUGULA	
CHICKEN BACON RANCH	17
CHICKEN, BACON, RANCH, TOMATO, SPINACH, & PROVOLONE	
MARGHERITA (VE)	16
BASIL PESTO, TOMATO, & FRESH MOZZARELLA CHEESE TOPPED WITH ARUGULA & BALSAMIC GLAZE	

SOUPS & SALADS

	SIDE	MEAL
CHICKEN WILD RICE (GF)	4	8
HOUSE-MADE SOUP WITH SEASONED CHICKEN, VEGETABLES, & MINNESOTA WILD RICE		
RED PEPPER TOMATO BISQUE (GF, VE)	4	8
HOUSE-MADE & TOPPED WITH CROUTONS & GOAT CHEESE		
HOUSE SALAD (GF, DF, VE, VG)	6	8
GARDEN GREENS, TOMATO, CUCUMBERS, GARLIC CROUTONS, SHREDDED PARMESAN CHEESE, & CHOICE OF DRESSING ADD GRILLED CHICKEN: 6		
BOUNTIFUL SALAD (GF, DF, VE, VG)		12
GARDEN GREENS, FETA CHEESE, CRAISINS, CANDIED NUTS, & DICED PEARS TOSSED IN A WHITE WINE VINAIGRETTE DRESSING ADD GRILLED CHICKEN: 6		

SIDES

FRIES (DF, VE, VG)	4
MAC-N-CHEESE (GF, VE)	4
SEASONED HOUSE CHIPS (DF, VE, VG)	4
GARLIC MASHED & GRAVY (GF, VE)	4
ROASTED VEGETABLES (GF, DF, VE, VG)	4

SEASONAL SPECIALS

ORCHARD SALAD (GF, DF, VE, VG)	12
GARDEN GREENS, GREEN APPLE, TOASTED PUMPKIN SEEDS, CRAISINS, & FETA CHEESE TOSSED IN A RASPBERRY VINAIGRETTE ADD GRILLED CHICKEN: 6	
MAPLE BOURBON BURGER (GF, DF, VE)	18
GRILLED PATTY, BACON, SAUTÉED ONIONS, PEPPER JACK, & MAPLE BOURBON GLAZE SERVED ON A TOASTED BUN	
SHEPHERD'S PIE (GF)	20
GROUND BEEF & VEGETABLE MIXTURE TOPPED WITH MASHED POTATOES & BEEF GRAVY WITH CHOICE OF 1 SIDE ITEM	

CLASSICS

ALL CLASSICS INCLUDE YOUR CHOICE OF ONE (1) SIDE OPTION (SUBSTITUTE SIDE HOUSE SALAD \$2 OR A BURGER PATTY WITH A GRILLED OR FRIED CHICKEN BREAST OR AN IMPOSSIBLE BURGER PATTY FOR AN ADDITIONAL \$4)

- WE USE CERTIFIED ANGUS BEEF FOR OUR BURGER PATTIES
- CHEESE CHOICES: SWISS, AMERICAN, CHEDDAR, & PEPPER JACK
- LETTUCE, TOMATO, ONION & PICKLE OFFERED UPON REQUEST

THREE RIVERS BURGER* (GF, DF, VE, VG)	16
GRILLED PATTY SERVED ON A TOASTED BUN ADD CHEESE OR SAUTÉED MUSHROOMS: 1 EACH	
MID-WESTERN BURGER* (GF, DF, VE, VG)	17
GRILLED PATTY TOPPED WITH SMOKED BACON, CHEDDAR CHEESE, BOURBON BBQ SAUCE, & SHOE STRING ONION RINGS SERVED ON A TOASTED BUN	
THREE RIVERS CLUB (GF, DF)	16
SMOKED TURKEY BREAST, TOMATO, BACON, AVOCADO, SPRING MIX, CHEDDAR CHEESE, & GARLIC AIOLI ON MULTI GRAIN BREAD (OR, MAKE IT A WRAP)	
DYNAMITE CHICKEN SANDWICH (GF, DF)	18
CHICKEN BREAST PREPARED GRILLED OR FRIED TOPPED WITH DYNAMITE SAUCE, BACON, & CHOICE OF CHEESE SERVED ON A TOASTED BUN (OR, MAKE IT A WRAP)	
FRENCH DIP (GF, DF)	20
A HOAGIE BUN TOPPED WITH OUR AGED & SMOKED PRIME RIB, COOKED IN & SERVED WITH AU JUS (WHILE SUPPLIES LAST)	

ENTRÉES

EACH ENTRÉE BELOW IS SERVED WITH A HOUSE SALAD OR UPGRADE TO A BOWL OF SOUP \$4

PAN-FRIED WALLEYE (GF, DF)	32
POTATO CRUSTED PAN-FRIED WALLEYE FILET TOPPED WITH AN HERB SHALLOT BUTTER SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES (MAY HAVE BONES)	
HAND-CUT RIBEYE STEAK* (GF, DF)	38
A 10 OZ CUT OF RIBEYE COOKED TO YOUR DESIRED TEMPERATURE & TOPPED WITH AN HERB SHALLOT BUTTER SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES	
BEEF TIPS* (GF, DF)	36
PAN-SEARED BEEF TIPS WITH BACON, MUSHROOMS, & BEEF JUS SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES	
MAPLE BOURBON SALMON (GF)	35
8 OZ SALMON TOPPED WITH A MAPLE BOURBON GLAZE SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES	
WISCONSIN MAC-N-CHEESE (GF, VE)	16
CAVATAPPI NOODLES & BACON TOSSED IN OUR WISCONSIN MADE 4-CHEESE SAUCE TOPPED WITH TOASTED, SEASONED PANKO CRUMBS & SHREDDED CHEDDAR CHEESE ADD SLOW ROASTED PORK: 4	
LOADED CHICKEN (GF)	24
GRILLED CHICKEN, MUSHROOMS, BACON, ONION, & SWISS CHEESE WITH CHICKEN GRAVY & SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES	
STUFFED BELL PEPPER (GF, DF, VE, VG)	20
HALF BELL PEPPER STUFFED WITH GARLIC, MUSHROOM, FETA, SUN-DRIED TOMATOES, ONION, SPINACH, & PROVOLONE SERVED ON A BED OF SEASONED RICE & TOPPED WITH A CHERRY BALSAMIC REDUCTION	

FRIDAY NIGHT FISH FRY

SERVED FRIDAY NIGHT ONLY (GF, DF) 20
CHOOSE EITHER BATTER-FRIED OR BROILED FISH WITH COLESLAW, TARTAR SAUCE, LEMON, & CHOICE OF HOUSE CHIPS OR FRIES

SATURDAY NIGHT PRIME RIB*

SERVED SATURDAY NIGHT ONLY—LIMITED QUANTITIES 40
OUR 30-DAY BUTTER-AGED PRIME RIB, SMOKED TO PERFECTION, & CUT INTO 10 OZ PORTIONS — SERVED WITH AU JUS, YUKON GOLD GARLIC MASHED POTATOES, & ROASTED VEGETABLES WITH SIDE SALAD & ROLL

GF = GLUTEN FREE | DF = DAIRY FREE | VE = VEGETARIAN | VG = VEGAN — IF A DESIGNATION IS LISTED IN PARENTHESES NEXT TO ENTRÉE, WE CAN MAKE IT THAT WAY.

ITEMS & PRICES ARE SUBJECT TO CHANGE — A 20% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE

*CONSUMING RAW OR UNCOOKED MEATS, POULTRIES, SEAFOOD, SHELL FISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES

PROUDLY USING
locally grown produce



9/23/24