

LUNCH

STARTERS

HAND BATTERED PASTURE PRIDE CHEESE CURDS (VE)	12
HAND BATTERED WISCONSIN CHEESE CURDS SERVED WITH A ZESTY DILL RANCH & MARINARA	
PROSCIUTTO ARUGULA FLATBREAD	18
BASIL PESTO, TOMATOES, SHAVED PROSCIUTTO, PROVOLONE, PARMESAN, & ARUGULA	
CHICKEN BACON RANCH FLATBREAD	17
CHICKEN, BACON, RANCH, TOMATO, SPINACH, & PROVOLONE	
MARGHERITA FLATBREAD (VE)	16
BASIL PESTO, TOMATO, & FRESH MOZZARELLA CHEESE TOPPED WITH ARUGULA & BALSAMIC GLAZE	
FRIED PICKLES (DF, VE, VG)	12
HAND BATTERED PICKLES SERVED WITH A ZESTY DILL RANCH SAUCE	
WING BASKET (GF, DF)	16
CHOICE OF HOUSE-MADE BONELESS OR TRADITIONAL CHICKEN WINGS SERVED WITH ASSORTED DIPPING SAUCES—BOURBON BBQ, DYNAMITE, TERIYAKI, & BUFFALO	

SOUP & 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, CUCUMBERS, CROUTONS, TOMATOES, 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		
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		

DRINKS

OUR FULL BAR IS AVAILABLE

IF THERE IS SOMETHING YOU DO NOT SEE LISTED, PLEASE INQUIRE WITH YOUR SERVER.

CRAFT COCKTAILS

PUMPKIN SPICE WHITE RUSSIAN	9
VODKA, KAHLUHA, & PUMPKIN SPICE CREAM	
CRANBERRY MULE	9
VODKA, GINGER BEER, & CRANBERRY JUICE GARNISHED WITH FRESH WISCONSIN CRANBERRIES	
CLASSIC COSMO	9
CITROEN VODKA, COINTREAU, CRANBERRY JUICE, & SPLASH OF LIME	
CUCUMBER LIME MARTINI	9
CUCUMBER VODKA, LIME JUICE, COINTREAU, GARNISHED WITH LIME & CUCUMBER	

RED WINES

	GLASS	BOTTLE
BLEND OLD VINE, <i>California</i>	10	34
CABERNET JOSH CELLARS, <i>California</i>	10	38
CABERNET CK Mondavi, <i>California</i>	8	24
MALBEC Ocho Y Medio, <i>Spain</i>	8	30
MERLOT Velvet Devil, <i>Washington</i>	7	26
PINOT NOIR Meiomi, <i>Sonoma</i>	11	40
ZINFANDEL Seghesio, <i>California</i>	9	34

WHITE WINES

BLEND Seaswept Josh Cellars, <i>California</i>	10	38
CHARDONNAY La Crema, <i>Sonoma Coast</i>	11	40
CHARDONNAY CK Mondavi, <i>California</i>	8	24
MOSCATO Luccio, <i>Italy</i>	8	30
PINOT GRIGIO Ava Grace, <i>California</i>	8	26
RIESLING Starling Castle, <i>Germany</i>	8	30
SAUVIGNON BLANC Joel Gott, <i>California</i>	10	38

DRAFT BEER 6

DOMESTIC BEER 5

SPECIALTY, CRAFT, IMPORT 6

CLASSICS

ALL CLASSICS INCLUDE CHOICE OF FRIES OR SEASONED HOUSE CHIPS (SUBSTITUTE SIDE HOUSE SALAD \$2, BOWL OF SOUP \$4 OR A BURGER PATTY WITH A GRILLED OR FRIED CHICKEN BREAST OR AN IMPOSSIBLE BURGER 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

HAM & CHEESE SANDWICH (GF, DF) 13
GRILLED HAM COVERED IN CHEDDAR & PROVOLONE SERVED ON TOASTED SOURDOUGH BREAD WITH GRAIN MUSTARD

TUNA MELT (GF, DF) 12
OUR HOUSE BLEND TUNA SALAD WITH CHEDDAR CHEESE SERVED ON TOASTED GRAIN BREAD

BLACKENED FISH SANDWICH (GF, DF) 14
BLACKENED WHITE FISH ON A TOASTED BRIOCHE BUN TOPPED WITH BACON, LETTUCE, TOMATO, & OUR CHIPOTLE AIOLI

THREE RIVERS CLUB (GF, DF) 16
SMOKED TURKEY BREAST, BACON, TOMATO, AVOCADO, CHEDDAR, SPRING MIX, & GARLIC AIOLI ON 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)

PULLED PORK SANDWICH (GF, DF) 14
PULLED PORK COVERED IN BOURBON BBQ SAUCE ON A TOASTED BRIOCHE BUN TOPPED WITH SHOESTRING ONION RINGS
ADD CHEESE OR BACON: 1 EACH

THREE RIVERS BURGER* (GF, DF, VE, VG) 16
GRILLED BURGER PATTY SERVED ON A TOASTED BUN
ADD CHEESE OR SAUTÉED MUSHROOMS: 1 EACH

SLIDER SAMPLER* (GF, DF) 20
CHOICE OF 3: HAM & CHEESE, THREE RIVERS BURGER, PULLED PORK SANDWICH, CRISPY DYNAMITE CHICKEN, OR BLACKENED FISH SANDWICH SERVED WITH A SIDE OF FRIES—EACH SLIDER SERVED WITH A HOUSE-MADE SAUCE

THREE RIVERS GRILLED CHEESE (GF, VE) 14
OUR WISCONSIN MADE 4-CHEESE BLEND MELTED BETWEEN SLICES OF SOURDOUGH BREAD & SERVED WITH A BOWL OF RED PEPPER TOMATO BISQUE SOUP

FRENCH DIP (GF, DF) 20
A HOAGIE BUN TOPPED WITH OUR AGED & SMOKED PRIME RIB, COOKED IN & SERVED WITH AU JUS (WHILE SUPPLIES LAST)

CHICKEN FLATBREAD SANDWICH (GF, DF) 14
SHAVED CHICKEN, BASIL PESTO, TOMATO, & PROVOLONE CHEESE DRIZZLED WITH CHERRY BALSAMIC ON PIECES OF HOUSE-MADE FLATBREAD

WALNUT BURGER (DF, VE) 17
HOUSE-MADE WALNUT PATTY WITH SAUTÉED ONIONS, MUSHROOMS, & SWISS CHEESE ON A TOASTED BUN

ENTRÉES

STUFFED BELL PEPPER (GF, DF, VE, VG) 12
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

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

BROWN BUTTER PASTA (GF, VE) 14
CAVATAPPI PASTA TOSSED IN A BROWN BUTTER SAUCE & TOPPED WITH SPINACH, MUSHROOMS, & BLISTERED TOMATOES
ADD GRILLED CHICKEN: 6

GF = GLUTEN FREE | DF = DAIRY FREE | VE = VEGETARIAN | VG = VEGAN
IF DESIGNATION IS LISTED IN PARENTHESES NEXT TO ENTRÉE, WE CAN MAKE IT THAT WAY.
20% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE ITEMS & PRICES SUBJECT TO CHANGE
*CONSUMING RAW OR UNCOOKED MEATS, POULTRIES, SEAFOOD, SHELL FISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES

PROUDLY USING
locally grown produce

