

Dinner

SERVING DAILY: 4PM-10PM

Starters

Pasture Pride Cheese Curds - 13

Golden fried and served with dill ranch dipping sauce

House Smoked Traditional or Boneless Wings – 16

[GF, DF]

Choice of 1 sauce:

Bourbon BBQ · Korean BBQ · Teriyaki ·

Classic Buffalo · Ranch

Additional sauce - .50 each

Margherita Flatbread – 18 [GF, DF, VE]

Basil oil, tomato, mozzarella cheese, arugula, balsamic glaze

Soups & Greens

Chicken & Wild Rice [GF]

Cup 4 Bowl 8

Roasted Red Pepper Tomato Bisque [GF, VE]

Cup 4 Bowl 8

House Greens [GF, DF, VE, VG]

Side 6 Meal 8

Garden greens, cucumber, tomato, parmesan cheese, croutons, and choice of dressing

Add grilled chicken – 8

Summerfield Greens Salad – 17 [DF, VG]

Tossed garden greens, lemon-balsamic vinaigrette, red onion, cucumber, tomato, feta, and radishes topped with sunflower seeds

Add grilled chicken – 8

Friday Night Fish Fry

22 [GF, DF]

Choose between 3 pieces of beer battered or broiled fish served with coleslaw, fries, tartar sauce, lemon

Additional piece - 4

(Serving Friday night only)

Desserts

Chocolate Brownie – 6 [VE]

Vanilla ice cream, chocolate, whipped cream

Blueberry & Lemon Seasonal Cheesecake – 7

Topped with blueberries & lemon zest

Dietary Accommodations

Items marked with the following may be modified upon request

GF–Gluten Free substitution 2, DF–Dairy Free, VG–Vegan, VE–Vegetarian

Please inform your server of any dietary restrictions

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

A 20% service charge applies to parties of eight (8) or more.

Items and pricing subject to change.

Casual Fare

Served with house fries or kettle chips unless otherwise noted

Substitute side salad or cup of soup 2

Wisconsin Grilled Cheese & Bisque – 17 [GF, VE]

Sourdough bread, four-cheese blend,

roasted red pepper tomato bisque

Tuna Melt – 15 [GF, DF]

House tuna salad, cheddar cheese, grilled multi-grain bread

Blackened White Fish – 18 [GF, DF]

Brioche bun, bacon, lettuce, tomato, housemade chipotle aioli

Chicken Avocado Club – 22 [GF, DF]

Shaved chicken, bacon, avocado, tomato, cheddar cheese,

spring greens, garlic aioli on multi-grain bread

Classic Burger on Toasted Bun – 19 [GF, DF, VE, VG]

Hamburger Patty or Impossible Burger

Available Toppings:

Lettuce, tomato, onion, pickle, cheese, sautéed mushrooms

Add bacon: 4

Dinner Entrées

Potato Crusted Pan-Fried Walleye – 32 [GF, DF]

Yukon gold garlic mashed potatoes, roasted vegetables, herb garlic butter (may have bones)

Ribeye Steak (12 oz) – 42 [GF, DF]

Cooked to preference, Yukon gold garlic mashed potatoes, roasted vegetables, herb garlic butter

Lemon Caper Salmon (8 oz) – 36 [GF]

Yukon gold garlic mashed potatoes, roasted vegetables

Vegetarian Pesto Cream Garden Squash – 24

Vegetable and herb stuffed yellow squash served over red potatoes and topped with a pesto cream sauce

Mac-N-Cheese – 18 [GF, VE]

Cavatappi pasta, four-cheese sauce, bacon topped with toasted panko and Wisconsin cheese blend

Add pulled pork – 4

Parmesan Crusted Chicken & Pasta – 26

Penne pasta, caramelized onions, French onion alfredo sauce topped with parmesan crusted chicken and served with garlic crostini

Lemon, Parmesan, & Asparagus Risotto – 27

Creamy risotto, asparagus, parmesan cheese, & lemon topped with grilled chicken breast