

DRIFTLESS GLEN

Distillery & Restaurant

• DINNER MENU •

APPETIZERS

NACHOS ^{GF}

\$14

White corn tortilla chips stacked with Bourbon BBQ pork belly, jalapeños, diced tomatoes, scallions, black olives, guacamole, cheddar-jack, Queso, Bourbon BBQ sauce, Queso, and chipotle sour cream.

CRAB CAKES

\$13

Two, seared jumbo-lump crab cakes coated in Japanese bread crumbs. Sides of Creole mustard remoulade and Sriracha mayonnaise.

QUESADILLA

\$13

SHREDDED CHICKEN OR PORK BELLY
Cradled in a flour tortilla with cheddar-jack, red and green bell peppers, onion, and Bourbon BBQ sauce. Chipotle sour cream, pico de gallo, sour cream, and guacamole.

PRETZELS

\$10

Three, large baked Bavarian pretzels. Served with mildly spicy chipotle beer cheese sauce and mustard remoulade.

FLATBREADS

Crisp, sliced lavosh.

CAJUN

\$13

Blackened shrimp, chicken, and Andouille sausage. Roasted garlic, cheddar-jack, caramelized onions, diced tomatoes, scallions, and Creole mustard remoulade.

FALL CHICKEN

\$13

Mozzarella, roasted garlic, smoked chicken, caramelized onions, heirloom tomatoes, butternut squash, sage, and Reneé 18-Year Balsamic.

MARGHERITA

\$11

Heirloom tomatoes, mozzarella, basil, roasted garlic, olive oil, and Reneé 18-Year Balsamic.

SLIDERS

Sets of three on house dinner rolls.

*ELK

\$16

Elk patties topped with chopped Nueske's Applewood smoked bacon, sautéed onions, cheddar-jack, and Creole mustard.

BÁNH MÌ

\$13

Tender Thai-glazed pork belly with Sriracha mayonnaise with cucumber jalapeño relish and cilantro.

POT ROAST

\$12

Slow-roasted beef with wild mushroom demi glace, mashed potatoes, and gouda.

SOUP DU JOUR

See your Server for today's soup special.

CUP \$5

ADD TO ENTRÉE \$3

CHILI \$6

ADD TO ENTRÉE \$4

CHEF'S CUT | Market Price

USDA Choice Steak, served with a bacon cheddar-jack twice-baked potato, and garlic sautéed green beans.

Add Wild Mushroom Demi Glace | \$4
Add Bleu Cheese or Mushrooms or Sautéed Onions | \$2

ENTRÉES

BOURBON MAHI \$33

Grilled Mahi on a bed of garlic mashed potatoes and grilled asparagus. Topped with DG Bourbon cream sauce and shrimp.

POT ROAST \$20

Slow-roasted beef with wild mushroom demi glace. Served with garlic mashed potatoes, baby carrots, and asparagus.

*DRIFTLESS STEAK BURGER

Steak burger with lettuce, tomato, red onion.

Choice of Asian slaw, fresh fruit, potato salad, or three cheese butternut orzo. Substitute side salad \$3.

NUESKE'S BACON: \$3

CHEESE \$2: American, Bleu, Cheddar, Pepper-Jack, Provolone, Smoked Gouda, Swiss.

ADDITIONS \$1: Avocado, Fried Egg, Jalapeños, Sautéed Onions, Wild Mushrooms.

*WALLEYE \$20

Flaky, pan-fried walleye coated in seasoned flour and seared. Maple pecan butter, asparagus, and roasted red potatoes.

JAMBALAYA^{GF} \$20

Sautéed jumbo shrimp, chicken, and Andouille sausage with green peppers, celery, and onion in a spicy Creole rice.

\$10

PASTA

LOBSTER RAVIOLI \$27

Lobster-stuffed ravioli in a lobster cream sauce with spinach, wild mushrooms, and sun-dried tomatoes.

RIGATONI & RYE \$19

Sautéed chicken with wild mushrooms, roasted butternut squash, bacon, and Roma tomatoes in a light creamy DG Rye Whiskey sauce with rigatoni pasta.

ROASTED VEGETABLE

Penne pasta in a vegetable stock with oven roasted Roma tomatoes, garlic, spinach, wild mushrooms, artichoke hearts, and parmesan.

Add Smoked Shredded Chicken \$5. Vegan upon Request.

\$15

SALADS

*WALLEYE SALAD \$19

Mixed baby greens topped with baked walleye. René Vermont Maple Balsamic, butternut squash, Craisins, heirloom tomatoes, candied pecans, red onions, and sunflower seeds.

ADDITIONS

Shrimp \$9

Walleye \$9

Grilled Chicken \$6

ENTRÉE SALAD \$11

SIDE SALAD \$6

GREEK^{GF}

Spring greens, René 18-Year Balsamic vinaigrette, pepperoncinis, cucumbers, kalamata olives, red onion, tomatoes, and Feta.

CAESAR

Chopped romaine lettuce, in a house Caesar dressing, asiago garlic croutons, shaved asiago, and parmesan.

SPINACH^{GF}

Baby spinach in bacon balsamic vinaigrette, hard-boiled egg, wild mushrooms, red onion, and Roma tomatoes.