

DRIFTLESS GLEN

Distillery & Restaurant

• LUNCH MENU •

Choice of Asian slaw, fresh fruit, spicy potato salad, or three cheese butternut orzo.
Includes a Double Cask Gin-cured homemade pickle.
Substitute a cup of soup or side salad \$3.

— GOURMET BURGERS —

*BOURBON BBQ \$14

Grilled 6 oz. steak burger with smoked gouda, red onion, Nueske's Applewood smoked bacon, avocado, and DG Bourbon BBQ sauce.

PORTABELLA \$12

Portabella mushroom marinated in balsamic vinaigrette and grilled. On a brioche bun with provolone and red bell pepper slaw.

*DRIFTLESS STEAK BURGER \$10

Grilled 6oz. steak burger with lettuce, tomato, and red onion.

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.

— ITALIAN SANDWICHES —

Chicago-Style. Italian roll topped with mozzarella, sweet peppers, and giardiniera.

SAUSAGE

\$13

Grilled and juicy mild Italian sausage.

BEEF

\$12

Thinly sliced tender beef, warmed in an Italian Au Jus.

COMBO

\$14

Tender sliced beef atop of Italian sausage.

— SPECIALTY SANDWICHES —

BÁNH MÌ \$13

Thai-glazed pork belly on a soft roll with Sriracha mayonnaise, with cucumber jalapeño relish and cilantro.

BLACKENED CHICKEN \$15

Seasoned chicken breast on a brioche bun with pepper-jack, Creole mustard, shredded lettuce, and tomato.

BEEF PUB \$13

Tender, sliced beef on a soft roll with caramelized onions, Nueske's bacon, and beer cheese sauce.

BBQ CHICKEN \$15

Grilled chicken breast, glazed in Bourbon BBQ sauce on a brioche bun with gouda, avocado, shredded lettuce, and sliced tomato.

SOUP DU JOUR

See your Server for today's soup special.

CUP \$5

ADD TO ENTRÉE \$3

CHILI \$6

ADD TO ENTRÉE \$4

ENTRÉES

PASTA

***WALLEYE** \$20
Flaky, pan-fried walleye coated in seasoned flour and seared. With maple pecan butter, asparagus, and roasted red potatoes.

JAMBALAYA ^{GF} \$13
Sautéed jumbo shrimp, chicken, and Andouille sausage with green peppers, celery, and onion in a spicy Creole rice.

POT ROAST \$13
Slow-roasted beef with wild mushroom demi glace. Served with garlic mashed potatoes, baby carrots, and asparagus.

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 \$15
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.

FLATBREADS

MARGHERITA \$11
Heirloom tomatoes, mozzarella, basil, roasted garlic, olive oil, and Reneé 18-Year Balsamic.

FALL CHICKEN \$13
Mozzarella, roasted garlic, smoked chicken, caramelized onions, heirloom tomatoes, butternut squash, sage, and Reneé 18-Year Balsamic.

CAJUN \$13
Blackened shrimp, chicken, and Andouille sausage, caramelized onions, roasted garlic, cheddar-jack, diced tomatoes, scallions, and Creole mustard remoulade.

SALADS

***WALLEYE SALAD** \$19
Mixed baby greens topped with baked walleye. Reneé 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

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

GREEK ^{GF}
Mixed spring greens in a Reneé Traditional 18-Year Balsamic house vinaigrette, pepperoncinis, cucumbers, kalamata olives, red onion, tomatoes, and Feta.

SPINACH ^{GF}
Baby spinach in bacon balsamic vinaigrette, hard-boiled egg, wild mushrooms, red onion, and Roma tomatoes.