

APPETIZERS

Nachos \$14

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

Crab Cakes \$13

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

Quesadilla \$13

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 René 18-Year Balsamic.

Margherita \$11

Heirloom tomatoes, mozzarella, basil, roasted garlic, olive oil, René 18-Year Balsamic, and sea salt.

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.

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

SALADS

Entrée Salad \$11 | Side Salad \$6

Spinach

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

Greek

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

Caesar

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

ADDITIONS

Shrimp \$9

Walleye \$9

Grilled Chicken \$6

SEASONAL SALAD

Walleye Salad \$19

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

SOUP DU JOUR

See your Server for today's soup special.

Cup \$5 Add to Entrée \$3

Chili \$6 Add to Entrée \$4

ENTRÉES

Add a side salad \$4

Bourbon Mahi \$33

Grilled Mahi on garlic mashed potatoes and grilled asparagus. Topped with DG Bourbon cream sauce and shrimp. (GF)

Pot Roast \$20

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

Walleye \$20

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

Jambalaya \$20

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

Driftless Steak Burger \$10

Steak burger with lettuce, tomato, red onion.

Choice of Asian slaw, fresh fruit, potato salad, or three cheese butternut orzo.

CHEESE \$2:

*American,
Bleu,
Cheddar,
Pepper-Jack,
Provolone,
Smoked Gouda.*

NUESKE'S BACON:

*\$3 ADDITIONS \$1:
Avocado,
Fried Egg,
Jalapeños,
Sautéed Onions,
Wild Mushrooms.*

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

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 \$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.

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