

# DRIFTLESS GLEN

Distillery & Restaurant

## • LUNCH MENU •

Choice of Asian slaw, fresh fruit, spicy potato salad, or cheesy 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, Neuske'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.

ADD NUESKE'S BACON \$3

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

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

Baraboo, Wisconsin | 608-356-GLEN | [www.driftlessglen.com](http://www.driftlessglen.com)

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

# ENTRÉES

# PASTA

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

**JAMBALAYA** <sup>GF</sup> \$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, sunflower seeds, and Feta.

## 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** <sup>GF</sup>  
Mixed spring greens in a Reneé Traditional 18-Year Balsamic house vinaigrette, pepperoncinis, cucumbers, kalamata olives, red onion, tomatoes, and Feta.

**SPINACH** <sup>GF</sup>  
Baby spinach in bacon balsamic vinaigrette, hard-boiled egg, wild mushrooms, red onion, and Roma tomatoes.