

# LUNCH

11am-3pm

## 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.

### \*Steak Burger \$10

Steak burger with lettuce, tomato, and red onion.

Cheese \$2	Nueske's Bacon \$3
American	Additions \$1
Bleu	Avocado
Cheddar	Fried Egg
Pepper-Jack	Jalapeños
Provolone	Sautéed Onions
Smoked Gouda	Wild Mushrooms

## SANDWICHES

### BBQ Chicken \$15

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

### Blackened Chicken \$15

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

### Bánh Mì \$13

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

### Beef Pub \$13

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

## 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 Au Jus.

### Combo \$13

Tender sliced beef atop of Italian sausage.

## SIDES

Asian Slaw  
Fresh Fruit  
Spicy Potato Salad  
Cheesy Butternut Orzo  
Substitute Soup or Side Salad \$3

All sandwiches and burgers served with a choice of side and a Double Cask Gin-cured pickle.

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

# LUNCH

11am-3pm

## ENTRÉES

### **\*Walleye \$20**

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

### **Jambalaya \$13**

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

### **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

## SOUP DU JOUR

See your Server for today's soup special.

Cup \$5	Add to Entrée \$3
Chili \$6	Add to Entrée \$4

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# APPETIZERS

*3pm-Close*

## **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 aioli.

## **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.

## **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 aioli 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

# LUNCH & DINNER

*Served All Day*

## SALADS

*Entrée Salad \$11*

*Side Salad \$6*

*Add Side Salad to Entrée \$4*

### Caesar

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

### Spinach

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

### Greek

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

## ADDITIONS

Shrimp \$9

Walleye \$9

Grilled Chicken \$6

### \*Walleye Salad \$19

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

## FLATBREADS

### Margherita \$11

Heirloom tomatoes, mozzarella, basil, roasted garlic, olive oil sea salt, 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.

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# DINNER

5pm-Close

## ENTRÉES

### **\*Bourbon Mahi \$33**

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

### **Lobster Ravioli \$27**

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

### **Jambalaya \$20**

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

### **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.

### **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.

### **\*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 \$2*

*Add Mushrooms \$2*

*Add Sautéed Onions \$2*

### **\*Driftless Steak Burger \$10**

Steak burger with lettuce, tomato, red onion. Choice of Asian slaw, fresh fruit, potato salad, or three cheese butternut orzo.

Nueske's Bacon \$3

Cheese \$2

Additions \$1

American

Avocado

Bleu

Fried Egg

Cheddar

Jalapeños

Pepper-Jack

Sautéed Onions

Provolone

Wild Mushrooms

Smoked Gouda

### **Roasted Vegetable Pasta \$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.

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## **\$6 DRINK SPECIALS**

Wednesday - Whiskey Drinks

Thursday - Martinis

Friday - Old Fashioneds

Sunday - Bloody Mary's

## **TOURS**

*Tour the distillery, rack house, and sample 5 DG Spirits and Reneé Olive Oil and Balsamic Vinegars.*

### **Hours**

**Thursday: 11am - 6pm**

**Friday & Saturday: 11am - 7pm**

**Sunday: 11am - 6pm**

*Tours are available every hour on the hour.*

*\$12 per person or \$8 per person for groups of 20 or more.*

## **BRUNCH DATES 2019**

Easter - Sunday, April 21st

Mother's Day - Sunday, May 12th

Father's Day - Sunday, June 16th

Holiday - Sunday, December 8th

## **PRIVATE EVENTS**

### **VIP Room**

Capacity - 12 guests

Plated and Buffet options available.

Check with a Manager for menus, food & beverage minimum, or to reserve the entire property.

### **River Room**

Capacity - 50 guests

## **WHERE TO BUY**

Visit [www.driftlessglen.com](http://www.driftlessglen.com) for complete list of Retail Liquor Stores, Specialty Stores, Bars and Restaurants.

*Wisconsin, Illinois, Minnesota, Iowa, Michigan, Kentucky, South Carolina, Maryland, Washington DC, California, and Connecticut.*