



STARTERS

- BONELESS CHICKEN WINGS.....\$8**
Boneless breaded chicken wings tossed in your choice of Sweet Chili, Buffalo, or BBQ sauce. Served with celery and blue cheese dressing
- WISCONSIN CHEESE CURDS.....\$8**
Breaded Wisconsin cheese curds fried golden and served with ranch and marinara sauce
- BEER BATTERED ONION RINGS.....\$7**
Thick cut beer battered onion rings fried Golden and piled high served with a bistro sauce
- FRIED MUSHROOMS.....\$7**
Hand dipped and fried fresh in beer batter and served with honey mustard and ranch
- TRUFFLE FRIES W/ PARMESAN.....\$7**
French fries tossed delicately with white truffle oil and sea salt, topped with grated parmesan and fresh chopped parsley
- BAVARIAN PRETZEL.....\$10**
Rich Pub style beer cheese made with fresh smoked Gouda, cream cheese, and roasted red pepper, served with a giant pretzel
- JALAPENO POPPER BITES.....\$8**
Breaded and fried cheesy jalapeno bites with bacon and chives with cilantro lime crema



WISCONSIN CHEESE CURDS



FRIED MUSHROOMS

SOUP & SALAD

Dressing Choices

Ranch, Italian, Raspberry Walnut Vinaigrette, Poppy Seed, Balsamic Vinaigrette, Caesar

- SOUP OF THE WEEK.....\$5**
Ask your server about our weekly soup special
- FRENCH ONION SOUP.....\$6**
Beef broth based soup with sliced onion, red wine, croutons, and baked cheese on top
- SIDE DELUXE SALAD.....\$4**
Crisp lettuce blend topped with red onion, roma tomatoes, english cucumbers, sharp cheddar & croutons
- BUTTERMILK CRISPY CHICKEN SALAD.....\$14**
Crisp lettuce blend topped with red onion, tomato, smoked bleu cheese, and candied pecans topped with buttermilk fried chicken strips
- ITALIAN SALAD.....\$14**
Crisp romaine lettuce, topped with Genoa Salami, red onion, parmesan cheese, pepperoncini, black olives, cherry tomatoes, and croutons
- COBB SALAD GF.....\$14**
Classic style Cobb salad. Romaine topped with grilled chicken, bacon, tomatoes, and cucumber. Garnished with a hard boiled egg and fresh avocado, with your choice of dressing



COBB SALAD



FRENCH ONION SOUP

SANDWICHES

All sandwiches served with French Fries and a Pickle Spear
 Upgrade to Mac & Cheese or Truffle Fries **\$2.00**
 Upgrade to Beer Battered Onion Rings **\$3.00**

- FRENCH DIP.....\$14**
Slow roasted Prime Rib, shaved thin on a toasted old world Italian roll with sautéed mushrooms and onions, topped with melted swiss. Served with a cup of Au Jus
- BELL BURGER.....\$14**
Hand-crafted half pound beef burger served medium well on a toasted gourmet burger bun accompanied with smoked bacon and topped with lettuce, tomato, red onion, and your choice of melted American, Cheddar, Pepper Jack, or Swiss cheese.

PRIME RIB WRAP.....\$14

Shaved and seasoned angus prime rib, melted pepper jack cheese, lettuce, tomato, red onion, house pickled jalapeno and a house made bistro sauce rolled in a jalapeno and cheddar infused tortilla

TURKEY PRETZEL PUB.....\$13

Sliced turkey breast, topped with bacon, lettuce, house pickled jalapenos, and beer cheese sauce on a toasted Pretzel bun

TURKEY CAPRESE.....\$13

Toasted tri-county pepper bread from Crust, with house made pesto, sliced turkey, fresh mozzarella, sliced tomato, and balsamic reduction, toasted to perfection

ENTREES

BEER BATTERED FISH AND CHIPS.....\$14

Wild caught Atlantic Cod hand dipped fresh to order in beer batter and fried to a golden crisp, served with coleslaw and your choice of French Fries or Rice Pilaf

TUSCAN BAKED COD GF.....\$14

Wild caught Atlantic cod rubbed with herbs, spices, lemon, and garlic infused olive oil oven baked and topped with blistered tomatoes and fresh herbs, served with coleslaw and your choice of French Fries or Rice Pilaf

SIX CHEESE PENNE BAKE.....\$13

A generous serving of penne pasta tossed in a rich creamy blend of local artisan cheese including gruyere, smoked Gouda, and sharp cheddar cheese. Baked golden brown and finished with crisp, buttery Panko topping. Served with a deluxe side salad. **Add grilled chicken or crispy chicken + \$3**

Add salmon +\$8

BUTTERMILK FRIED CHICKEN.....\$15

Two tender buttermilk brined chicken breasts fried golden brown with green beans, mashed potatoes and gravy, served with homemade corn bread

BROILED SALMON GF.....\$17

Broiled Salmon Filet topped with Lemon Cream sauce, served with White wine wilted spinach, tomato, toasted almonds, and rice pilaf

HONEY GLAZED SHRIMP SAUTE GF.....\$16

Sautéed shrimp glazed in our honey marinade, served on a bed of sautéed spinach and kale with cherry tomatoes and rice pilaf

Upgrade to Mac & Cheese or Truffle Fries +\$2.00

Upgrade to Onion Rings +\$3.00

KIDS MENU (10 AND UNDER)

All kids' meals served with applesauce and french fries

FISH NUGGETS.....\$7

Hand battered Atlantic cod nuggets

CHICKEN STRIPS.....\$7

Breaded chicken strips

MAC & CHEESE.....\$7

DESSERT

SOFT PRETZEL BITES.....\$6

Soft pretzel bites dusted in powder sugar and served with raspberry and chocolate sauce

ICE CREAM SUNDAE.....\$4

Vanilla ice cream topped with chocolate sauce, whipped cream and a cherry

CRUST PIE OF THE MONTH.....\$6

Strawberry Rhubarb Pie



BEER BATTERED FISH AND CHIPS



SIX CHEESE PENNE BAKE



SOFT PRETZEL BITES