

• • • A La Carte • • •

Mediterranean Munch 9.00

Marinated pit-in olive medley, chick pea hummus, and Mont Chevre goat cheese that is broiled with tomato, caramelized onion, and roasted garlic. Served with sourdough bread, crackers, balsamic vinegar and extra virgin olive oil.

Mushroom Caps 7.00

Fresh spinach and basil pesto filled button mushroom caps, broiled in lemon garlic white wine sauce and topped with Asiago cheese.

Moules et Frites (Mussels and Fries) 8.75

Traditional Brasserie dish of blue shell mussels sautéed in lemon wine, citrus shallot butter, peppadew peppers and parsley. Served with side of fries and Rouille (mayo style puree of roasted sweet red peppers, garlic, saffron, olive oil, vinegar, and sourdough breadcrumbs).

Basket of Fries 2.75

Basket of Kettle Chips 1.75

• • • Sandwiches • • •

Pub Burger 6.75

6 oz. fresh ground chuck patty served with lettuce, tomato, Kosher dill pickle spear and cornmeal-dusted Kaiser bun.

Includes choice of kettle chips or fries

Add cheese for .50.....2 slices applewood smoked bacon 1.00.....Bleu Cheese .75

Cheese choices: Cheddar, Swiss, or Smoked Gouda

Rainbow Trout Baguette 8.50

6 oz. Butterflied filets broiled with coriander honey butter and Lake Louie “Kiss the Lips” IPA. Topped off with applewood smoked bacon, tomato/caper/Dijon tartar sauce, crisp romaine and grilled shallots.

Includes choice of kettle chips or fries

• • • Soup • • •

Check feature board or server for today’s selection

• • • Salad • • •

Spinach Salad 4.75

Organic baby spinach, hard boiled egg, sweet-pickled red onion, sourdough croutons and hot bacon dressing.

Side Salad 3.25

Mixed greens with grated carrot, cucumber, and tomato. Your choice of ranch, Ceasar, red wine vinaigrette, bleu cheese and french. Tossed or dressing on side.

• • • Dinners • • •

Dinners include: Fresh sourdough bread with whipped butter and your choice of rice, potato, or pasta. Check with server for today's selections.

Add side salad for 2.00

Alaskan Sockeye Salmon 8 oz. 14.75

Certified sustainable, wild caught. Dijon and Panko crumb-crust, roasted. Warm applewood smoked bacon dressing.

Shrimp Scampi 15.25

Broiled with citrus shallot butter. Lemon- white wine- garlic pan sauce. Tomato, caper and leek relish.

Chicken Roulade 12.75

All natural, hormone and antibiotic-free breast is steam- roasted in its own juices with a filling of local goat cheese, Prosciutto ham, sun dried tomato, and olives. Served on a bed of organic baby spinach with warm Vidalia onion vinaigrette.

Pork Porterhouse 12 oz. 13.50

This thick-cut chop has both the strip steak and tenderloin attached. Cider-herb brined and open flame-grilled. Broiler finished with maple butter. Served with Door County cherry-Granny Smith apple compote. Marsala mushroom sauce.

Ribeye Diablo 12 oz. 18.00

Mesquite dry-rubbed, then open flame- grilled. Broiler finished with shallot butter. Creole sweet pepper tomato sauce. Roasted garlic and Chipotle purees garnish.

Sautéed mushrooms and onions add 2.00

Ribeye Steak 12 oz. 18.00

Seasoned with fresh-cracked three peppercorn blend and smoked sea salt. Open flame-grilled. Red wine and herb veal reduction sauce.

Sautéed mushrooms and onions add 2.00

• • • Desserts 4.75 • • •

Apple Spice Cake

Served warm with ice cream and Jim Beam bourbon caramel sauce.

Peanut Butter Cheesecake

Drizzled with bittersweet Belgian chocolate sauce.

Pots de Crème

The smooth, ultra-thick texture and deep chocolate flavor of this custard is unforgettable.

Chocolate Walnut Pie

Reminiscent of pecan pie, but kicked up a notch to the chocolate lover's pleasure. Served warm with vanilla ice cream.

Vanilla Ice Cream 2.00

Add chocolate sauce and/or Jim Beam bourbon caramel sauce .75

● ● ● Draft Beer-Pint ● ● ●

New Glarus Snow Shoe 3.25
Beautiful copper-red, with a fruity ale body and a spiced hop finish.

Lake Louie Kiss The Lips IPA 3.25
Old school IPA, hoppy. Named after the country song “It’s hard to kiss the lips at night that chew your ass out all day long”.

Lake Louie Warped Speed Scotch Ale 3.75
Deep reddish brown color. Full of body, sweetness + flavor. Smooth + lightly hopped finish.

New Glarus Spotted Cow 3.25
Farmhouse ale using flaked barley & WI malt. Nice fruity body & naturally cloudy.

● ● ● Bottled Beer ● ● ●

Anchor Porter	3.50	Bud Light	2.25
Berghoff Dark	2.50	Coors Light	2.25
Blatz	2.25	Miller Light	2.25
Blue Moon Belgian White	3.00		
Capital Rustic Ale	3.00	Beck’s Non-Alcoholic	3.00
Guinness Stout	3.50		
Lake Louie Brother Tim’s Tripel	4.00	Other:	
Leini Honey Weiss	2.50	New Glarus Raspberry Tart (750 ml)	12.00
		New Glarus Belgian Red (750 ml)	12.00

● ● ● Beverages ● ● ●

One free refill:

Coke, Diet Coke, 7-up, Diet 7-up	1.75	Hot Tea	1.75
Cherry Coke	1.75	Milk 1%	1.75
Lemonade	1.75	Pellegrino Sparkling Mineral Water	1.75
Iced Tea (Sweetened)	1.75		
Iced Tea (Unsweetened)	1.75	Boylan’s Root Beer	1.75
		Stewart’s Ginger Beer	1.75

Unlimited refills:

Coffee	1.75	Sutter Home Fre-N/A White Zinfandel	3.50
Coffee Decaffeinated	1.75		

•••• Wine by the Glass ••••

House Wine - Canyon Oaks

Chardonnay	4.75
White Zinfandel	4.75
Merlot	4.75
Cabernet Sauvignon	4.75
Shiraz	4.75

All Canyon Oaks wines by the Bottle 14.00

Port

Trevor Jones "Jonesy"	8.00
Warre's Ruby	8.00

Feature Wine

Riesling - Hogue Late Harvest	5.25
Pinot Grigio - Sycamore Lane	4.75
Sauvignon Blanc - Brancott	5.50
Pinot Noir - Cono Sur	5.75

Non-Alcoholic

Sutter Home Fre White Zinfandel	3.50
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Sherry

Lustau Deluxe Cream	6.50
Lustau Light Fino Jarana	6.50

•••• Wine by the Bottle ••••

Sweet Fruity Whites

#54 Wollersheim Prairie Fumé	16.00
# 2 Marchesi di Gresy Moscato d'Asti LaSerra	22.00
#50 Hogue Late Harvest Riesling	17.50

Light Crispy Whites

#3 Sycamore Lane Pinot Grigio	15.00
#4 Zemmer Pinot Grigio	22.00
#6 Adelsheim Pinot Gris	26.50
Villa Maria Sauvignon Blanc	24.00
# 7 Mancura Sauvignon Blanc	14.00

Juicy Aromatic Whites

# 8 Brancott Sauvignon Blanc	18.50
# 9 Bonny Doon Pacific Rim Chenin Blanc	20.00
# 11 Selbach Riesling	18.00
#12 Rosemount Semillon	18.50
# 13 Cline Viognier	18.00
#14 La Vielle Ferme Côtes du Luberon	17.50
#17 Cline Pinot Grigio/Chardonnay	18.00

Full Opulent Whites

#18 14 Hands Chardonnay	17.50
#19 Bogle Chardonnay	19.00

Rose

#10 Wollersheim Blushing Rose	18.00
#15 Folie à Deux Menage à Trois	23.50

Sparkling

Cristalino Cava X-Dry	17.50
Domaine Ste. Michelle Blanc de Blancs	23.50
Freixenet Brut De Noirs	22.00

Fruity Lively Reds

#16 Cono Sur Pinot Noir	21.50
#20 Georges duBoeuf Beaujolais Villages	20.00
#23 Monte Antico Toscano Sangiovese	22.00

Ripe Smooth Reds

#24 Blackstone Merlot	19.00
#25 Bogle Merlot	18.25
#29 Folie à Deux Menage à Trois	20.00
#37 Rosemount Shiraz	18.00
#27 Château St Sulpice Bordeaux	22.00
#30 Foris Pinot Noir	24.00
#31 Saintsbury Pinot Noir Carneros	29.00
#32 A-Mano Primitivo Puglia	22.00

Rich Dense Reds

#33 Cline Zinfandel	18.00
#34 Bogle Zinfandel	20.00
#35 Nalle Zinfandel	32.00
#36 Ravenswood Zen of Zin	18.00
#38 Bonny Doon Syrah	20.00
#40 Cline Syrah	18.00
#41 Smoking Loon Cabernet	18.25
#42 D'Arenberg Cabernet	24.00
#43 Wollersheim Domaine du Sac	24.00
#26 Stags Leap Merlot	35.00

Champagne

Henriot Blanc Souverain	54.00
Henriot Brut Souverain	58.00
Moët & Chandon White Star	60.00