

# SHAREABLES

## PECAN BREADED HAVARTI

Local Havarti cheese deep fried with our signature pecan breading. Served with apple slices and house baguettes drizzled with local honey and served with a side of our house cranberry vinaigrette – 14

## CRAB CAKES

House-made crab cakes on a bed of arugula with a roasted red pepper crème fraiche – 10

## CHEESE CURDS

Local Nasonville Dairy cheese curds, in our special BH breading served with roasted garlic ranch – 9

## DUCK STRIPS

Strips of tender duck in Panko-almond breading, with sides of roasted garlic ranch or Chipotle-honey BBQ – 10

## CHICKEN BITES *(Grilled or Crispy)*

Boneless wings. Tossed with sauce of choice: Buffalo, Peach-Bourbon BBQ, Caesar, Yellow Curry, Thai Peanut, Honey-Mustard or Chipotle-Honey BBQ – 10

## FRIED PICKLES

House Made Pickles served with stone ground mustard or roasted garlic ranch – 8

## FILLET BITES

Marinated steak fillet bites, seared, and served with a roasted red pepper crème fraiche and baguette – 10

## FRIED CALAMARI

Calamari deep fried in our Cajun style corn meal breading, served with house marinara – 11

## CRAB DIP

Crab meat, artichoke hearts, red and green peppers, onions, and cream cheese. baked with Italian cheeses and served with baguette – 11

# GREENS & WRAPS

Wraps will come with your choice of kettle chips, coleslaw, applesauce, cottage cheese or potato salad...*or choose house-cut fries for \$1 more!*

## THE HIPPY

Kale with mixed greens, quinoa, red pepper, mango, red onion, tomato, cucumber, black beans, and sliced almonds. Served with olive oil and balsamic vinegar – 12

## SWEET HOT BACON

Spinach, red onion and bacon tossed in a Hot Bacon Vinaigrette, topped with blue cheese crumbles, hard boiled eggs, strawberries and house croutons – 12

## CAESAR

Romaine lettuce, Asiago cheese, red onion and house-made garlic croutons. Served with Caesar dressing – 8

## WISCONSIN CRANBERRY SALMON

Honey smoked salmon, dried WI cranberries, toasted pecans, tomatoes, cucumbers, red onion, & greens. Served with cranberry vinaigrette – 12

## ASIAN SESAME

Thai peanut sauce, sesame seeds, romaine lettuce, mango, red bell pepper and chow mein noodles. Served with sesame ginger vinaigrette – 8

## SALAD ADD-ON'S

*Grilled Chicken – 3 Sautéed Shrimp – 4 Crispy Duck Strips – 4*  
*Salmon strips – 4*

## CHICKEN BACON RANCH

Grilled chicken, bacon, romaine lettuce, tomato, cheddar jack cheese, and roasted garlic ranch – 9  
*Crispy Chicken – Add 1*

## THE ULTIMATE COBB

Turkey, bacon, toasted pecans, hard-boiled egg slices, tomatoes, cucumbers, Provolone, greens & your choice of dressing – 11

# SANDWICHES

All served with house-made kettle chips, coleslaw, applesauce, cottage cheese, or potato salad...*or choose house-cut fries for \$1 more!*

## SRIRACHA PRIME MELT

Shaved prime rib, provolone, cheddar, Swiss, Asiago cheeses, sautéed mushrooms & onions, house pickle slices and Sriracha triple stacked on your choice of sour dough, rye or pumpernickel – 16

## TREE HUGGER

Red onion, cucumbers, tomatoes, black beans, black olives, provolone cheese, guacamole, Cajun mayo on pumpernickel – 8  
*Add Bacon for \$2 & call it a Tree Stand*

## PORTOBELLO STACKER

Balsamic marinated Portobello mushroom caps, topped with roasted red peppers, corn, provolone, sprouts, red onion, and tomato on a bun – 14

## FRENCH DIP

Shaved prime rib, sautéed onions, & Swiss cheese on a hoagie roll. Served with a side of au jus – 13

## PORKY GOT SLAWED

House smoked pulled pork tossed in peach bourbon BBQ topped with cheddar cheese and coleslaw – 12

## CHERISE XL

Oven roasted turkey breast, bacon, cheddar cheese and thousand island on sour dough – 12

## SMOKED BRISKET

Sliced house smoked brisket on a hoagie. Served with a side of Peach Bourbon BBQ sauce – 13

## GYRO

Sliced lamb served in a pita shell topped with lettuce, tomato, sweet onion and Tzatziki sauce – 14

## PAUL'S BLT

Bacon, lettuce, tomato & mayo on marbled rye or sourdough bread – 9

## EL CUBANO

Pulled pork, ham, Swiss cheese, sautéed onions, pickle, mustard, and Cajun seasonings on a sourdough hoagie and a side of Cajun mayo – 9

## REUBEN

BH beer-braised corned-beef brisket, sauerkraut, Swiss cheese and Thousand Island on grilled marbled rye – 9

## GROUPE PO'BOY

Panko crusted grouper, lettuce, tomato, red onion and a roasted red pepper crème fraiche on a hoagie roll – 11

## JACK RABBIT

Grilled chicken topped with sautéed mushrooms, pepper jack cheese, sprouts, lettuce, tomato, and red onion served on a hoagie roll – 12

# THE GRILL

All served with house-made kettle chips, coleslaw, applesauce, cottage cheese, or potato salad...or choose house-cut fries for \$1 more!

## 1. PICK YOUR PROTEIN

**BEEF\*** – 9 – 1/3 lb locally sourced

**ELK\*** – 11 – 1/3 lb locally sourced

**BISON\*** – 12 – 1/3 lb limited quantities available

**GRILLED CHICKEN** – 9 – hormone & Antibiotic free

## 2. PICK YOUR STYLE

**BLACK & BLUE** Lettuce, tomato, tabasco infused onion tanglers, Blackened seasoning, bleu cheese crumbles – add 4

**CALI** Sprouts, sliced avocado, tomato, red onion, Carr Valley Marissa cheese and a roasted red pepper crème fraiche – add 4

**THE PACKER** two 1/3 lb patties between two grilled cheese sandwiches with sautéed onions, house Mac sauce & lots of bacon – add 7

**SHROOM & SWISS** Lettuce, tomato, onion, sautéed button mushrooms & Swiss cheese – add 2

**WESTERN** Lettuce, tomato, Peach-Bourbon BBQ, cheddar cheese, onion rings & bacon – add 3

**WEEKLY SPECIAL BISON BURGER** *ask your server for this weeks toppings* – add 3

**PESTO** Lettuce, tomato, pesto & melted Asiago cheese on our House Made Focaccia bread. Includes a side of Caesar dressing – add 3

## 3. EXTRA TOPPINGS

**CHEESE** – add 1  
cheddar, Swiss, pepperjack, provolone or bleu cheese crumbles  
**EXTRAS** – add 1

Jalapenos, sautéed onions, sautéed mushrooms, onion rings, fried egg, onion tanglers or guacamole  
Sliced avocado – add 1.5

**BACON** – add 2

**GLUTEN FREE BUN** – add 2

## PASTAS

All of our Pastas are served with house garlic bread. Make it cheesy bread for \$1

### GROWN UP MAC & CHEESE

Oven-baked Penne pasta in our signature six-cheese garlic cream sauce topped with Panko breadcrumbs and green onions – 12

### FETTUCINI ALFREDO

Fettuccini tossed in house-made creamy Alfredo sauce – 12

### ADD-ON'S FOR MAC & CHEESE OR ALFREDO

*Bacon- 2 Chicken- 3 Shrimp- 4*

*Salmon strips- 4 Scallops- 8*

*Mushrooms- 2 Broccoli- 2 Pesto- 2*

*House blend vegetables- 3*

### BAKED ZITI

Sliced Italian sausage and penne pasta tossed in our house marinara topped with Italian cheeses and baked – 14

### PESTO ITALIAN PASTA

Grilled chicken and penne noodles tossed in our pesto cream sauce topped with salami and Asiago cheese – 15

### PICCATA

Traditionally made with chicken or veal. Angel hair pasta, capers, garlic and lemon white wine sauce *Chicken – 14 Veal – 16*

### PASTA A'LA PHIL

Tender bowtie pasta tossed in our creamy white wine sauce with Italian cheeses, chicken, bacon, garlic, red and green onions and tomatoes – 15

### CAJUN PASTA

Blackened shrimp & chicken, artichokes, red & green onions, Cajun infused cheese sauce, greens, on a bed of fettuccini, topped w/ fresh diced tomatoes – 15

## FAVORITES

Add a cup of soup – 3

Add A Side Salad – 4

### BLACK ANGUS RIBEYE\*

10-12 oz hand cut black angus Ribeye. Served with house fries or baked potato w/ sour cream & butter. Choice of side salad or broccoli – 25

*add sautéed onions – 1 mushrooms – 1*

*8 sautéed shrimp – 4 8 crispy shrimp – 5*

### Grilled Salmon

7-8 oz grilled salmon fillet served over rice topped with asparagus and a pale blush sauce – 23

### SOUTHERN SHRIMP BASKET

6 hand battered deep fried jumbo shrimp served with house cut fries and our own hush puppies and cocktail sauce – 12

### CURRY N FRIES

Tons of sautéed vegetables in our Indian style yellow curry sauce poured over house cut fries – 11

*add Grilled Chicken – 3 Shrimp – 4*

*Duck Strips – 4 Double Vegetables – 3*

*Warm Tandoori Naan bread – 2.5*

### TERIYAKI CHICKEN BOWL

Grilled chicken breast, seasonal mixed veggies, bamboo shoots, water chestnuts and rice tossed in our house Teriyaki sauce – 13

### FISH N FRIES

BH beer-battered cod, house cut fries, tartar sauce – 10

*Malt vinegar available upon request*

## SIDES, DIPS & EXTRAS

**SIDES** Cottage Cheese, House Cut Fries, Cole Slaw, Applesauce, Kettle chips, Potato Salad or Garlic Bread – 2

Sweet Potato Fries, Basket of Chips, Cheesy Garlic Bread or Cup of Soup – 3

Side Salad, Seasonal Vegetables, Onion Rings, Cheese Curds, or Bowl of Soup – 4

**Basket of Garlic-Parmesan Fries** — 4.5

Basket of Onion Rings — 6

**DIPS** Roasted Garlic Ranch, Bleu Cheese, Chipotle-Honey BBQ, Peach-Bourbon BBQ, Honey-Mustard, Cajun Mayo, sour cream

**Dressings** Roasted Garlic Ranch, Balsamic Vinaigrette, honey-mustard, Cranberry Vinaigrette, French, Sesame-Ginger Vinaigrette, Thousand Island, Bleu Cheese, Caesar, Olive Oil & Vinegar

**Please no split checks on parties of 12 or more ~ Fish fry ALL DAY every Friday**

*\*Warning: whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*