



T H E
B A R

Starters

Soup of the day 4

Seasonal fruit plate 8

Assorted cheese plate with table wafers 9

Wisconsin cheese curds 8

Potato skins with Wisconsin cheddar, bacon, sour cream and chives 8

Chipotle chicken wings with celery and blue cheese dressing 10

Sesame glazed chicken wings with hoisin barbeque sauce 10

Country style wings with buttermilk ranch dressing 10

Tempura calamari with lemon lime slaw and sezwan sauce 9

Chicken quesadilla with pico de gallo, black beans and roasted corn salsa 9

Garlic fries with Parmesan cheese 5

Breaded chicken tenders with buttermilk dill dipping sauce 7

Grilled Flatbreads

Roasted beef tenderloin with gorgonzola cheese and balsamic roasted red onions* 11

Roasted roma tomatoes with fresh mozzarella and pesto 8

Marinated portobello with spinach and Parmesan cream 9

Braised BBQ chicken with smoked cheddar and spicy slaw 11

Angus corned beef reuben, sauerkraut, Swiss cheese, thousand island dressing and caraway 8

Salads

Grilled chicken Caesar with Parmesan cheese and garlic croutons 9

Roasted beef tenderloin with mixed greens, Stilton cheese and balsamic reduction* 10

Spinach with warm goat cheese croquets, sourdough crostini, enoki mushrooms,
and roasted garlic-chive vinaigrette 9

Herb marinated chicken breast with organic mixed field greens, dried cherries, toasted pine nuts,
oranges and citrus vinaigrette 9

Friday Fish Fry

Fresh walleye prepared one of three ways: beer battered, dusted with seasoned flour or baked with lemon and smoked paprika. Served with poppy seed coleslaw, French fries and lemon caper tartar sauce. Available on Fridays only. 11

Pizza

8 inch 7.50 14 inch 13

Your choice of two toppings:

Italian sausage, pepperoni, ham, grilled chicken, onions, mushrooms, black olives, green peppers, tomatoes, garlic, goat cheese, pesto. Choose from traditional red sauce or white sauce. *Additional toppings: \$0.95 each*

Sandwiches

Served with French fries

Traditional Fountain Prairie Farms dry-aged ground beef* 9 with your favorite Wisconsin cheese 10

Wisconsin burger with Fountain Prairie Farms dry-aged ground beef, sauteed onions, Wisconsin aged cheddar and smoked bacon* 10

Patty melt with Fountain Prairie Farms dry-aged ground beef, crispy onions, BBQ sauce and cheddar cheese on toasted light rye* 9

Buffalo chicken tenders with chive and blue cheese dressing and chopped romaine on toasted ciabatta 8

Grilled Jordandal Farms bratwurst with Mount Horeb Mustard Museum spicy brown mustard and shaved red onion on a roll 6

Grilled New York strip with Forgotten Valley horseradish Havarti cheese and black pepper aioli on a seeded roll* 14

Grilled chicken breast with Applewood smoked bacon, romaine lettuce, fresh mozzarella and tomatoes on ciabatta bread 9

BLT with Applewood smoked bacon, tomato, romaine lettuce and basil mayo on ciabatta bread 7

Portobello mushroom with grilled eggplant, roasted red pepper, zucchini, goat cheese and sun-dried tomato tapenade on toasted ciabatta bread 7

Desserts

Dessert sampler: Orange creme brulee, caramel walnut tart and petite maple cake 6

Butterscotch pudding with sweet raspberries and fleur de sel oatmeal cookies 4

Chocolate souffle cake with chocolate and caramel sauce 5

Pumpkin cheesecake with candied pecans and cranberry compote 4

Charles Lazzareschi, Executive Chef

Menu subject to change. Groups of 6 or more may have a 18% service charge added. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

10/22/08