



for Lunch

All entrées served A la Carte

● BURGERS, WRAPS & SANDWICHES

Super Steakhouse Burger \$10

Loosen your belt for this one! 8 oz. of ground chuck, broiled to perfection, topped with bacon, ham, cheddar, Swiss, provolone, onion rings, lettuce, tomato, onion, pickles and BBQ sauce.

Burger Au Poivre \$7

8 oz. of succulent ground chuck encrusted with cracked black pepper, char-broiled to perfection, then finished with sautéed onions, mushrooms and veal demi-glace. Served open faced on our home made sun-dried tomato Asiago focaccia.

Wisconsin Burger \$7

8 oz. of choice ground chuck with gourmet cheese and all the fixings, served on a toasted sesame seed bun. (Choose from cheddar, Swiss, provolone, Havarti or smoked gouda)

New **Aloha Chicken Sandwich \$7**

A classic! Combines char grilled chicken breast, grilled pineapples, Swiss cheese, sliced tomato, sliced onion, green leaf lettuce and pickles on an onion bun.

Vegetable Burger \$6

An 8 oz. healthy, high fiber, grilled vegetable patty, served with mayo, sliced tomato, sweet onion, leaf lettuce and a pickle on a home style bun.

Prime Rib Dip \$7

Hand carved prime rib covered with horseradish and cheddar, laid on a hoagie roll, accompanied by au jus for dipping.

Chicken Pesto Panini \$8

A masterpiece! Marinated artichokes, fresh pesto and smoked gouda accompany a tender grilled chicken breast, all pressed inside a ciabatta roll.

Flat Iron Steak Melt \$8

Tender top blade chuck steak, char-broiled to a perfect medium, laid open-faced on a hoagie roll and smothered with sautéed bacon, onions, mushrooms and gooey provolone cheese.

Club House Trio \$10

The classic triple decker with ham, turkey, roast beef, bacon, lettuce, tomato, cheddar, Swiss and provolone. Served with three pieces of toasted, thick sliced French bread.

New **Southwest Steak Wrap \$6**

Our signature bite size steak, sliced thin and tossed with black beans, corn, tomatoes, bell peppers, green chilies, pepper jack cheese, romaine lettuce and Solano spiced ranch dressing.

● SALADS

Try a 1/2 salad to accompany your entrée selection

Barbecue Chicken \$5 - Half \$9 - Full

Grilled seasoned chicken tossed with our homemade BBQ sauce, served on a bed of ranch dressing with spring mix, pepper jack cheese, onions, bell peppers, red ripe tomatoes, black beans, toasted corn and topped with crispy tortilla strips.

Cranberry Spinach Salad \$4 - Half \$7 - Full

Fresh baby spinach leaves, topped with freshly crumbled bleu cheese, dried sweetened cranberries, toasted almonds and sesame seeds, served with raspberry walnut vinaigrette.

● SALADS CONTINUED ...

Citrus Salmon \$5 - Half \$8 - Full

Citrus glazed salmon filet grilled to perfection, accompanied by seasonal berries, citrus fruits and fresh tossed mixed greens with citrus vinaigrette.

Flat Iron Caesar \$5 - Half \$8 - Full

Tender choice top blade chuck flat iron steak, char broiled per your specification and laid on a fresh tossed Caesar salad.

***SPICY* Asian Fusion \$5 - Half 8 - Full**

Ginger-teriyaki chicken, sweet peas, mandarin oranges, cabbage, water chestnuts and spring greens, tossed with oriental sesame dressing, sweet chili sauce and sriracha.

● ENTRÉES

***New* Dani's Chicken Flatbread \$9**

Seasoned chicken breast, artichoke hearts and smoked gouda, baked on a flat bread with pesto.

Bite Size Steak \$10

Our tender hand-cut tenderloin tips, marinated Montreal style, char-broiled and served with our signature Au Jus and pan-fried garlic potatoes.

***New* Orange Chipotle Basil Pork Tenderloin \$9**

Succulent sliced pork tenderloin, grilled to perfection, finished with sweet and spicy orange, chipotle, basil compote and served with rice pilaf.

Ale Battered Walleye \$11

Great Lakes Walleye dipped in our special ale batter and fried to a perfect golden brown, served with french fries.

***New* Schotzi Flatbread \$9**

Canadian bacon, bratwurst, onions, sauerkraut, Swiss cheese and mozzarella cheese, baked on flatbread with a stone ground mustard sauce.

Greek Island Grilled Chicken \$8

Grilled chicken breast, caramelized onions, sun dried tomatoes, kalamata olives, spinach, pesto, Greek yogurt, and feta cheese, served with rice pilaf.

Flat Iron Steak \$7

A 5 oz flat iron steak seasoned Montreal style, then char-broiled and served with pan-fried garlic potatoes.

● SOUP, SALADS, SIDES

House Salad \$3

Seasoned French Fries \$2

Mozzarella Cheese Sticks \$5

Seasonal Steamed Vegetables \$3

Chicken Breast \$5

6 oz. Bay Shrimp \$6

Prawns \$2 each

Fruit Cup \$4

***Made Here* Mulligatawny Soup \$3 - CUP
\$4 - BOWL**

Soup Du Jour \$3 - CUP \$4 - BOWL

Battered Onion Rings \$3

Rice Pilaf \$2

Cottage Cheese \$2

Battered Mushrooms \$3

Grilled Tuscan Bread \$1

