

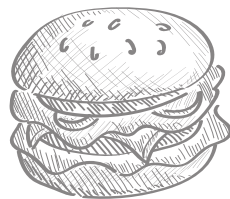
# DINNER MENU

## APPETIZERS

<b>Cheese Curds</b>	<b>\$10</b>
Beer battered curds, homemade ranch. VG	
<b>Caprese Flatbread</b>	<b>\$14</b>
Basil pesto, tomato, mozzarella, red pepper flakes & balsamic glaze. VG	
<b>Spin Dip</b>	<b>\$13</b>
Spinach & artichoke dip, warm pita, celery & carrots. VG	
<b>Chicken &amp; Guac Tostones (4)</b>	<b>\$16</b>
Fried plantain, guacamole, chipotle aioli, chicken tinga, pickled onion	
<b>Big Nachos</b>	<b>\$17</b>
Choice of Chicken Tinga, Pork Carnitas, or Shredded Beef. Topped with pinto beans, jalapeño queso, salsa roja, crema, & pico de gallo	
<b>Warm Pretzel Bites</b>	<b>\$12</b>
Pretzel bites, jalapeno nacho cheese. VG	
<i>Add our tangy honey mustard (1)</i>	
<b>Coconut Shrimp</b>	
Jumbo coconut shrimp paired with our homemade chipotle aioli	
<i>Six for \$11 / Ten for \$17</i>	
<b>Fried Cauliflower</b>	<b>\$11</b>
Crispy cauliflower bites tossed in your choice of maple sriracha glaze or buffalo sauce topped with bleu cheese crumbles and scallions. VG	
<b>Slider Trio</b>	<b>\$13</b>
Choose from:	
• BLT- Bacon, lettuce, tomato, and mayo	
• Crispy Fried Chicken- Spicy aioli, romaine lettuce, and dill pickle	
• Cheeseburger- American cheese, dill pickle, & dijonnaise	

## SOUP & SALADS

<b>Tomato Soup</b>	<b>\$5/\$7</b>
This is a creamy tomato soup without the cream. Vegan and gluten free friendly. Comes with goldfish crackers and parmesan cheese on the side V/DF	
<b>Red Bean &amp; Beef Chili</b>	<b>\$6/\$8</b>
Homemade beef chili topped with your choice of scallions, cheddar cheese, & sour cream.	
<b>Cobb Salad</b>	<b>\$15</b>
Spring mix tossed in blue cheese dressing with avocado, red onion, bacon, hard-boiled egg, cherry tomatoes, bleu cheese crumbles & homemade buttered croutons	
<b>Caesar Salad</b>	<b>\$15</b>
Romaine tossed in our homemade Caesar dressing, parmesan cheese, red onions, & buttered croutons VG	
<i>Add grilled chicken (6), avocado (3) or wild-caught salmon (9) to you salad!</i>	



## ENTREES

<b>Madison's Burger</b>	<b>\$16</b>
Two 4oz Fox Heritage Farms beef patties*, American cheese, dijonnaise, pickles, brioche bun. Choice of fries, tots or mixed greens.	
<b>ADD ONS</b>	<i>Fried Egg (2)</i>
	<i>Bacon (2)</i>
	<i>Avocado(3)</i>
	<i>Shaved Onion FREE</i>
	<i>Sub Black Bean Burger. VG</i>
	<i>Sub Gluten free bun. GF</i>
<b>Black Bean Burger</b>	<b>\$15</b>
Chipotle black bean burger, dijonnaise, dill pickles, topped with pico de gallo. Choice of fries, tots or mixed greens. VG	
<b>Fried Chicken Sandwich</b>	<b>\$16</b>
Fried Chicken breast, dill pickles, togarashi spicy aioli, brioche bun. Choice of fries, tots or mixed greens.	
<b>Linguine Marinara</b>	<b>\$15</b>
Linguine, fire roasted tomato sauce, & parmesan cheese. VG	
<i>Add grilled chicken (6)</i>	
<i>Add grilled salmon* (9)</i>	
<b>Carnitas Bowl</b>	<b>\$15</b>
Braised carnitas, Mexican rice, pico de gallo, pickled red onion, pinto beans, & avocado. We can substitute Tinga Chicken or Shredded Beef too	
<b>Beer Battered Fish Tacos</b>	<b>\$14</b>
Beer battered cod, togarashi spicy aioli, pico de gallo on corn tortillas served with chips	
<b>Fish &amp; Chips</b>	<b>\$17</b>
This Wisconsin favorite is served Wednesdays and Fridays. Two pieces of beer battered cod, slaw, tartar. Choice of fries or tots	
<b>Blackened Salmon</b>	<b>\$25</b>
8oz Salmon fillet* with a honey mustard glaze, scallion mashed potatoes and broccolini	
<b>Pot Roast</b>	<b>\$22</b>
Warm up with some braised beef, scallion mashed potatoes and gravy	
<b>NY Strip</b>	<b>\$36</b>
8oz New York Strip* with brandy peppercorn cream sauce served with scallion mashed potatoes and grilled broccolini.	

## BEST WINGS IN THE FSD

**6 wings for \$10**

**10 wings \$16**

*Wings served with carrots, celery sticks and choice of one dipping sauce*

**DRY RUBBED-** Our famous wings are marinated in our dry rub then baked, fried, & finished off on the grill. DF/GF (no fryer)

**BUFFALO -** Tossed in our spicy buffalo sauce. DF/GF (no fryer)

**GARLIC PARMESAN-** Tossed in our creamy & cheesy garlic parmesan finished with red pepper flakes.

**MANGO HABANERO-** Tossed in spicy & sweet habanero mango glaze. DF/GF (no fryer)

**SPICY ARBOL-** Tossed in our homemade spicy arbol chile sauce. DF/GF (no fryer)

**HOMEMADE DIPPING SAUCES:**  
**MAPLE SRIRACHA | RANCH**  
**BLEU CHEESE | SPICY ARBOL**  
**GARLIC PARMESAN | BBQ**

## HOMEMADE DESSERTS

<b>Sunny's Carrot cake</b>	<b>\$8</b>
<b>Chocolate Coffee Butter Cake</b>	<b>\$9</b>

## SIDES

Fries	<b>\$4</b>
Cheese Fries	<b>\$6</b>
Seasoned Tater Tots	<b>\$4</b>
Mashed potatoes	<b>\$6</b>
Sauteed Broccolini	<b>\$6</b>

## N/A DRINKS

Pepsi products	<b>\$3</b>
Ginger Beer	<b>\$4</b>
Izze's Assorted Flavors	<b>\$4</b>
Jarritos Assorted flavors	<b>\$5</b>
Sprecher's Root beer	<b>\$5</b>
Cream soda	<b>\$5</b>
Nesalla Grape Kombucha	<b>\$7</b>

