

DINNER MENU

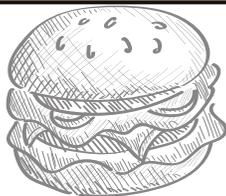
APPETIZERS

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

FRESH SALADS

Add grilled chicken (6), avocado (3) or wild-caught salmon (9)

The Classic Wedge	\$10
Iceberg lettuce, French & bleu cheese dressing, bleu crumbles, red onion, cherry tomatoes, & carrot ribbons VG/GF <i>Add bacon (1)</i>	
Caesar Salad	\$12
Romaine tossed in our homemade Caesar dressing, parmesan cheese, red onions, & buttered croutons VG	
Cobb Salad	\$15
Spring mix tossed in blue cheese dressing with avocado, charred corn, red onion, bacon, hard-boiled egg, cherry tomatoes, bleu cheese crumbles & homemade buttered croutons	
Beet & Goat Cheese	\$15
Spring mix, lemon pepper vinaigrette, red & golden beets, goat cheese, and candied pistachios VG/GF	



ENTREES

Madison's Burger **\$16**
Two 4oz Fox Heritage Farms beef patties*, American cheese, dijonaise, pickles, brioche bun.
Choice of fries, tots or mixed greens.

ADD ONS
Fried Egg (2)
Bacon (2)
Avocado(3)
Shaved Onion FREE
Sub Black Bean Burger. VG
Sub Gluten free bun. GF

Black Bean Burger **\$14**
Chipotle black bean burger, dijonaise, dill pickles, topped with pico de gallo. Choice of fries, tots or mixed greens. VG

Fried Chicken Sandwich **\$16**
Fried Chicken breast, dill pickles, togarashi spicy aioli, brioche bun. Choice of fries, tots or mixed greens.

Linguine Marinara **\$15**
Linguine, fire roasted tomato sauce, & parmesan cheese. VG
Add grilled chicken (6)
Add grilled salmon (9)*

Carnitas Bowl **\$14**
Braised carnitas, Mexican rice, pico de gallo, pickled red onion, pinto beans, & avocado

Beer Battered Fish Tacos **\$14**
Beer battered cod, togarashi spicy aioli, pico de gallo on corn tortillas served with chips

Fish & Chips **\$17**
This Wisconsin favorite is served **Wednesdays and Fridays**. Two pieces of beer battered cod, coleslaw, tartar. Choice of fries or tots

Blackened Salmon **\$24**
8oz Salmon fillet*, scallion mashed potatoes, charred corn with a honey mustard glaze

NY Strip **\$36**
8oz New York Strip* with brandy peppercorn cream sauce served with scallion mashed potatoes and grilled asparagus.

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, and 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 and 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

NY Style Cheesecake	\$9
Chocolate Cake	\$7

SIDES

Fries	\$4
Seasoned Tater Tots	\$4
Mashed potatoes	\$6
Grilled Asparagus	\$5

N/A DRINKS

Pepsi products	\$3
Ginger Beer	\$4
Izze's Assorted Flavors	\$4
Jarritos Assorted flavors	\$5
Sprecher's Root beer	\$5
Cream soda	\$5