

HOUSE WINE GLASS \$6.00

White Wine

Bottle

**Mirassou moscato (California)**

Flavor of peach.tangerine .melon and honeysuckl

\$27.00

**St Gabriel Riesling ( pflaz.germany)**

Crisp.sweet aromas &flavors of green apples.limes and passion fruit

\$23.00

**Ecco Domani Pinot Grigio (venezie Italy )**

Forward and fragrant ripe grapefruit and green lemon with pear aromas and flavors.

\$24.00

**Whitehaven sauvignon blanc .( new Zealand )**

A dry .vibrant .zesty fruit of kiwi on the palate.

\$30.00

**Clos du bois chardonnay (north coast.california)**

Oak notes with fruit flavored style.exhibiting flavors of apple and pear.

\$30.00

**Blackstone chardonnay (Monterey .California)**

Light tropical fruit .lemon citrus with hint of mineral &oak

\$24.00

Red Wine

Bottle

**Apothic Red**

Layers of dark red fruit complemented by hints of vanilla and mocha.

\$28.00

**Le Grand Noir Pinot Noir**

Fresh and lively with red apples and cherry fruit with exotic spices and plums.

\$27.00

**Gascon malbec(mendoza argentina)**

Elegant and rich in texture .with soft .round tannins and a long velvety finish.

\$28.00

**Red Rock Merlot**

Full palate of rich cherry flavors with a soft finish.

\$27.00

**Louis M. Martini Cabernet Sauvignon**

Ripe *frust* and berry flavors with subtle oak and a soft finish.

\$24.00

**Zen of zin zinfandel**

Ambitious mix of smoke .thyme and orange peel with layers of both cocoa and tobacco

\$27.00

Bottled Beer

Canned Beer

Budweiser  
 Blue Moon  
 Grain Belt Premium  
 Corona Extra  
 Angry Orchard Hard Cider  
 Sapporo silver 22oz  
 Samuel Adams  
 Nordeast  
 O'doul's/ No Alcohol

Busch Light  
 Loon Juice Hard Cider  
 Surly Furious IPA  
 Stella

Seltzers

White Claw, Nutrl Orange Pineapple Black Cherry Watermelon Lime, Mamitas

Draft Beers

16oz- \$4.50

25oz- \$8

Coors Light, Michelob Golden Light, Miller Lite, Castle Danger Cream Ale, Kona Big Wave, Summit Extra Pale Ale, War Pigs Foggy Geezer

# Specialty Cocktails

Rail Drinks: \$5.50      Rail Cocktails: \$6.50

**Cranberry Apple Margarita- \$7**

Jose Cuervo tequila, triple sec, apple cider, cranberry juice, with a brown sugar rim and orange garnish

**Mint Mojito- \$8**

Bacardi Limon, cucumber, mint, lime, simple syrup, soda, Sierra Mist, with a lime wedge

**Espresso Martini- \$8**

Absolut Vanilla vodka, Bailey's Irish cream, coffee, splash of cream

**Tito's Punch- \$8**

Tito's vodka, pomegranate liquor, orange juice, pineapple juice

**Green Tea- \$8**

Jameson Irish Whiskey, Peach Schnapps, sour mix, Sierra Mist

**Bloody Mary- \$9**

Made with Titos vodka. Make it spicy! Garnished with an olive, pickle, cheese cube, lime, and bacon.

**Spicy Moscow Mule- \$7**

Smirnoff Vodka, sliced fresh jalapeño, lime juice, ginger beer, garnished with a lime wedge

**Johnny's Daly- \$8**

Tito's Vodka, iced tea, lemonade, garnished with a lemon

**Holy Water- \$7**

Smirnoff vodka, Bacardi rum, Peach Schnapps, blue curacao, lemonade, pineapple juice, garnished with a lemon

**Purple Rain- \$8**

Absolut Vodka, blue curacao, pineapple juice, lime juice, grenadine, garnished with a cherry

**Washington Apple- \$8**

Crown Apple, apple pucker, cranberry juice, garnished with a cherry

**Irish Coffee- \$9**

Jameson Irish Whiskey, Bailey's Irish Cream, fresh brewed coffee, topped with whipped cream

**Bazooka Joe- \$9**

Bacardi Limon, grenadine, RedBull, garnished with a cherry

**NA Beverages: Cock n Bull Ginger Beer, RedBull, St. Pauli German Import Beer**

# STARTERS

**Sweet Potato: \$7**

Fried Sweet potatoes, served with spicy mayo

**ONION RINGS. \$9**

Thick sweet onions, battered and deep-fried. Served with seasoned sour cream.

**JALAPEÑO POPPERS. \$7**

Halved stuffed jalapeno peppers filled with cream cheese. Served with your choice of dipping sauce.

**BREADED MUSHROOMS. \$10**

Portabella mushrooms hand dipped, beer battered and deep-fried. Served with Wasabi mayo.

**FRIED PICKLES. \$8**

Beer battered and deep-fried dill chips. Served with ranch.

**CHEESE CURDS. \$10**

House battered Wisconsin cheese curds deep-fried to a golden brown. Served with our in house made marinara.

**HOUSE SMOKED AND SEASONED WINGS. \$10**

Tossed in the sauce or dry rub of your choice. Served with your choice of dipping sauce.

**PIZZA ROLLS. \$9**

Hand made pizza rolls stuffed with fresh marinara and Mozzarella.

**TACOS. \$9**

Three beef or chicken tacos with your choice of crunchy or soft shell.

**PIG WINGS. \$10**

Deep-fried pork rib on the bone tossed in your choice of sauce or dry rub.

**DUCK WONTONS. \$10**

Mix of corn, cream cheese, green onion, and duck meat deep-fried. Served with spicy mayo

**Sampler. 4-\$14/5-\$16**

1/2 orders of your choice of any 4 or 5 appetizers. (Not including Pig Wings)

**WING SAUCES AND DRY RUBS:**

Sauces: Thai Chili, Bulgogi, Buffalo, Jamaican Jerk, BBQ

Dry Rubs: Cajun, Blackened, Sweet Rub, Brown Sugar Bourbon, Cowboy, BBQ, Smokehouse Maple

**Chicken Fingers: \$10**

6 pieces, fried or grilled chicken fingers served with ranch, or choice of dressing

**Fried Brussel Sprouts: \$10**

Served with goat cheese, honey and toasted almonds

**Smoked Brisket Popper: \$12**

Served with naan dippers

**Crab Cakes: \$10**

With avocado poblano crema, tropical salsa, cowboy rub, cilantro

## Salads and Pastas

All salads are served with your choice of dressing and garlic toast.

### **Chef Salad. \$16**

Crisp greens loaded with Ham, Turkey, Bacon, Shredded Cheese, Egg, Cucumber, Tomato, and Onion.

### **Chicken Cesar. \$13**

Romaine and iceberg lettuce mixed and tossed in house made Caesar dressing, croutons, parmesan cheese, and fire grilled chicken.

### **House Salad. \$12**

Romaine lettuce topped with Cucumbers, red onions, shredded cheddar, croutons, and tomato wedge.

### **Steak Salad: \$18**

Spring mix, iceberg lettuce, tomatoes, red onions, flour tortilla chips, corn tortilla chips, corn tossed with chipotle ranch dressing and 8 oz ribeye steak grilled and queso fresco on top of the salad

### **Salmon Salad: \$21**

Spinach, iceberg lettuce, tomatoes, raisins, red onions, almonds tossed with poblano avocado dressing and grilled salmon

### **Ahi Tuna Salad: \$21**

Seared ahi tuna romaine crunch/frisée mix, red onions, tomatoes, avocado, cucumber, avocado poblano dressing

### **Chicken Penne. \$14**

Penne Pasta smothered in house made Alfredo with your choice of grilled or fried chicken. Served with side salad and garlic toast

### **Fierly Penne. \$15**

Penne Pasta smothered in Fierly Alfredo with your choice of Grilled or Fried chicken. Served with side salad and Garlic toast

### **Pappardelle Steak Stroganoff: \$18**

Sauté steak, portabella mushrooms, garlic, red wine demiglace sauce garnished with sour cream green onions and parsley

### **Chicken Pappardelle Pesto Pasta: \$16**

Pappardelle pasta, shallots, white wine, asparagus pesto sauce, spinach and grilled chicken breast

**Add Steak or Shrimp: \$2**

### **Salmon and Ravioli: \$22**

Old bay seared Atlantic salmon, garlic butter, seafood ravioli, asparagus, mushrooms, diced tomato, shaved parmesan, lemon, basil

### **Southwest Rice Bowl: Chicken: \$13.99    Steak or Shrimp: \$15.99**

White rice, black bean salsa, avocado, lime juice, sour cream and cilantro

# Burgers and Sandwiches

## **BLT. \$10**

Toasted Ciabatta· Bacon· Mayo· Lettuce· Tomato

## **CLUB. \$12**

Toasted Ciabatta· Ham· Turkey· Swiss· Cheddar· Bacon· Lettuce· Tomato

## **HANDCUT RIBEYE. \$14**

Toasted Baguette· Lettuce· Tomato· Onion· Ribeye· Caramelized onions· Wasabi mayo

## **HAND BATTERED WALLEYE. \$14**

Toasted Ciabatta· Lettuce· Tomato· Onion· Tartar sauce  
Add cheese- \$1.50

## **FIERY YARD BIRD. \$12**

Grilled or fried chicken· Lettuce· Tomato· Onion· Bleu cheese· Buffalo sauce

## **CHICKEN BACON RANCH. \$12**

Grilled or fried chicken ·Lettuce· Tomato· Onion· Bacon· Cheddar· Ranch

## **5 CHEESE SANDWICH. \$9**

Toasted Sourdough Bread· Swiss ·Mozzarella· Cheddar· American· Pepperjack

## **Smoked Prime Rib Sandwich: \$15**

Ciabatta , shredded brisket, pepper jack cheese, and onions

## **Chicken Tender Melt: \$12**

Sourdough, fried chicken fingers, cheddar, mozzarella, bacon

## **MUSHROOM & SWISS. \$13**

Black Angus Burger Patty· Portabella mushrooms· Swiss cheese· Lettuce· Tomato· Onion

## **CALIFORNIA. \$12**

Black Angus Burger Patty· Lettuce· Tomato· Onion· Pickles· mayo  
Add cheese- \$1.50

## **JOHNNY BURGER. \$15**

Two Black Angus Burger Patties· Caramelized onions· Eggs· Bacon· Lettuce· Tomato· Onion· Cheddar

## **PIG PEN. \$13**

Black Angus Burger·Ham·Caramelized onions·Bacon·Swiss·BBQ

## **LUCIFER. \$13**

Flaming Black Angus Burger· Peanut Butter spread· Bacon· Pepperjack· Siraccha mayo· Lettuce· Tomato· Onion

# Entrées

## **FLAME-GRILLED RIBEYE. \$28**

14oz hand cut ribeye grilled to perfection, served with mashed potatoes and your choice of side, asparagus, Brussel Sprouts, or side salad and garlic toast.

## **FILET MIGNON. \$35**

10oz Filet broiled in a crust of Bleu Cheese, served with mashed potatoes and your choice of side, asparagus, Brussel Sprouts, or side salad and garlic toast.

## **FISH AND SHRIMP. \$21**

5oz Blackened Red Snapper paired with 4 butterflied Garlic Shrimp, served with white rice, Asparagus or Brussel Sprouts, and garlic toast.

## **LEMON PEPPER CHICKEN. \$17**

2 grilled chicken breasts, served on a bed of white rice, and garlic toast.

## **PAN SEARED LIME CILANTRO WALLEYE. \$18**

Fresh Walleye boldly seasoned. Served with white rice, asparagus or Brussel Sprouts, and garlic toast.

## **12oz/16oz SLOW-ROASTED PRIME RIB. \$30/\$40**

Hand cut Prime beef slow roasted to preferred temperature. Served with mashed potatoes, Asparagus or Brussel sprouts, and garlic toast.

## **Steak and Lobster: \$40**

7 oz of ny strip (CREEKSTONE USDA CHOICE )grilled, one perfect grilled and seasoned 8 OZ COLD lobster tail, served with mashed potatoes and a second side of your choice

## **Chicken and steak: \$27**

Two pieces of grilled chicken, 8 oz of ny strip (CREEKSTONE USDA CHOICE) served with asparagus and garlic toast

## **Steak Dinner: \$24**

10 oz grilled ny strip (CREEKSTONE USDA CHOICE ) , served with mashed, your choice of asparagus or Brussel sprouts

## **Ribs and Shrimp: \$23**

Half rack back pork ribs cooked with sweet barbecue sauce, 5 jumbo shrimp served with mashed potatoes and coleslaw

## **Salmon and Chicken: \$25**

Grilled salmon, two chicken breasts blackened served with asparagus and second side of your choice

All steaks are high quality Creakstone Steaks

**SIDES \$4**

Fries  
Side Salad  
Garlic Mashed  
Rice Pilaf  
Soup of The Day  
Coleslaw  
Asparagus  
Brussel Sprouts  
Broccoli  
Waffle Fries

**DESSERTS**

**RED VELVET CHEESECAKE \$6**

With your choice of Raspberry, Vanilla, Chocolate, or Caramel drizzle

**WHITE CHOCOLATE RASPBERRY CREAM CAKE \$7**

Topped with Vanilla Cream Drizzle

**Double Chocolate Cake \$9**

Served with vanilla ice cream

