



STARTERS

Chicken Wings* | 18

House brined chicken wings with choice of house buffalo, maple bourbon bbq, Thai sweet chili lime, Parmesan garlic, jerk peach habenaro, or dill pickle dry rub.

Bavarian Pretzel | 11

Served with house beer cheese sauce. *V
Add Bavarian sausage \$6

Roasted Tomatoes & Burrata | 18

Tri-colored roasted cherry tomato medley & fresh Burrata, served over arugula. Topped with balsamic reduction and extra virgin olive oil and crispy ciabatta bread. *V

Beer Battered Onion Rings | 14

Devil's Washboard beer battered onion rings. Served with house beer cheese sauce. *V

Cheese Curds | 13

Devil's Washboard beer battered white cheddar cheese curds, served with our house peach habanero ketchup. *V

Fireside Spinach & Artichoke Dip| 20

Brie cheese, bacon, house spinach & artichoke dip. Served with pita chips.

SOUP & SALADS

Dressings: Blue Cheese, Caesar, French, Italian, Ranch, Balsamic Vinaigrette, Hot Bacon, Red Wine Vinaigrette, & Mint Vinaigrette Dressing

Add to any salad:

Chicken* \$7 | 6oz Sirloin* \$14 | Shrimp* \$12

Dinner Salad | 15

House mixed greens, tomatoes, cheddar cheese, croutons, cucumbers, carrots, red onion, your choice of dressing. *V *GF

Sizzlin' Spinach & Bacon | 19

Spinach, Gruyere cheese, mushrooms, hard boiled egg, bacon, toasted almonds, and hot bacon dressing. *GF

Frostbite Salmon Salad | 23

Cold smoked salmon, cucumber, pickled red onion, arugula, radish, goat cheese, Farro, and red wine vinaigrette. *GF

Winter Berry & Burrata Salad | 18

Mixed greens, arugula, seasonal berries, toasted almonds, goat cheese, mint vinaigrette and balsamic glaze. *V *GF

Soup of the Day	Cup 7	Bowl 10
Short Rib French Onion Soup	Cup 8	Bowl 11

Bread Service for 2| 6

Dark honey molasses bread served with honey cinnamon butter *V

HANDHELDS

Handhelds are served with your choice of chips or fries & a pickle spear.
Substitute onion rings, tater tots, a cup of soup of the day or salad for | 4
Substitute cup of short rib French onion soup | 5
Substitute gluten free bread or buns | 3
Substitute a chicken breast or black bean patty | 2

Classic Burger* | 18

Half pound 1946 Premium Craft Blend Beef Patty, Your choice of American, cheddar, Swiss, pepperjack or provolone. Topped with lettuce, tomato & onion. Served on a grilled Brioche bun

Memphis Burger* | 21

Half pound 1946 Premium Craft Blend Beef Patty, Tennessee cheesy onions, cheddar cheese, lettuce, tomato & Jack Daniels sauce. Served on a grilled a Brioche bun.

Patty Melt* | 21

Half pound 1946 Premium Craft Blend Beef Patty, caramelized onions & Gruyere cheese. Topped with lettuce, tomato, onion & black pepper aioli. Served on sourdough bread.

Jalapeño Popper Burger* | 22

Half pound 1946 Premium Craft Blend Beef Patty, cream cheese, cheddar cheese, jalapeno & bacon. Topped with lettuce, tomato, onion & raspberry-habanero jam. Served on a grilled Brioche bun.

Drunken Mushroom & Swiss Burger* | 23

Half pound 1946 Premium Craft Blend Beef Patty, beer braised mushrooms, Swiss cheese, bacon whiskey onion jam, Topped with lettuce, tomato, onion, black garlic aioli & onion straws. Served on a grilled Brioche bun .

Prime Rib Melt | 23

Shaved house roasted prime rib, smoked provolone & cheddar cheese, Peppers, onions, & creamy horseradish. Served on sourdough with a side of au jus.

Pastrami Reuben or Rachel | 18

Pastrami or turkey, Swiss cheese, sauerkraut, & Russian dressing. Served on toasted pumpernickel bread.

Cajun Chicken Sandwich| 19

House Cajun chicken breast, avocado, pepper jack cheese, lettuce, tomato, onion & Cry Baby Craig's aoili, and served on grilled ciabatta bread.

Walleye Sandwich | 23

Crispy cracker breading, lettuce, tomato, red onion, house tartar sauce, Served on a French hoagie .

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



PIZZA

All pizzas are 16"

Substitute gluten friendly cauliflower crust | 3

Margarita | 22

Red sauce with fresh basil, burrata cheese and balsamic glaze. *V

Ruttger's Supreme | 34

Pepperoni, sausage, bacon, mushrooms, bell pepper, onion, black olives and green olives, cheddar and mozzarella cheese.

BBQ Chicken| 28

BBQ sauce, grilled chicken, mozzarella & cheddar cheese, red onion, pepperoncinis, and cilantro.

The Assassin | 28

Red sauce, Mozzarella cheese, pepperoni, sausage, salami, calabrese chili peppers, and pickled Jalapenos. Topped with arugala

Frankfort | 28

House beer cheese, Applewood smoked bacon, smoked sausage, Swiss cheese, and sauerkraut. Topped with Russian dressing.

Build Your Own Pizza| 18
Toppings | 2 each

Sauces

Red
Pesto
Alfredo

Cheeses

Burrata
Cheddar
Goat
Mozzarella

Meats

Bacon
Canadian Bacon
Chicken
Ground Beef
Pepperoni
Salami
Sausage
Smoke Sausage

Veggies

Artichoke
Black Olives
Bell Peppers
Fresh Basil
Grape Tomatoes
Green Olives
Jalapeno
Mushrooms
Onion
Pepperoncini
Pineapple
Spinach

BROASTED CHICKEN

2 piece Meal | 16

Your choice of dark or white meal. Served with Jo-Jo's and coleslaw

4 piece Meal |

all dark 20 or all white 22

Your choice of dark or white meal. Served with Jo-Jo's and coleslaw

8 piece

Mixed or all dark meat | 26
All white meat | 30

12 piece

Mixed or all dark meat | 36
All white meat | 40

16 piece

Mixed or all dark meat | 46
All white meat | 50

Basket of fries | 7

Jo Jo's | 8

Coleslaw 16oz | 8

ENTREES

(ENTREES SERVED AFTER 5PM)

All entrees served with a salad and choice of dressing or a cup of soup of the day.
Substitute a cup of short rib french onion soup \$5

Short Rib* | 35

8oz braised beef short rib, brown butter mashed potatoes, seasonal vegetable & red wine reduction. *GF

Tomahawk Pork Chop* | 54

16oz Bone-In Pork Chop breaded, fried, and topped with house vodka sauce, burrata cheese and fresh basil. Served with pasta topped with house vodka sauce & seasonal vegetable.

Peach Habanero Glazed Shrimp* | 38

Six jumbo shrimp tossed in peach habanero glaze. Served with vegetable fried rice. *GF

Butternut Squash Risotto* | 28

Maitake mushrooms, goat cheese & dill oil *V
Add Chicken* \$7, 6oz Sirloin* \$14, Shrimp* \$12

Walleye Dinner | 37

Twin filets prepared your way, beer battered, crispy cracker breading, or broiled with citrus herb compound butter. Served with house tartar sauce, cranberry & butternut squash wild rice pilaf and seasonal vegetable.

Roasted Prime Rib

(FRIDAY & SATURDAY ONLY)

Slow roasted prime rib rubbed with sea salt & rosemary. served with au-jus, creamy horseradish sauce, baked potato & seasonal vegetable. *GF

8 ounces | 38

12 ounces | 48

16 ounces | 58

DESSERT

Turtle Pecan Cheesecake | 12

Chai Crème Brulee | 9

Gluten Free Chocolate Lava Cake with Ice Cream | 12 *GF *V

Bienenstich | 10

Traditional German Bee Sting Cake with Toasted honey almonds and Vanilla Custard

V=vegetarian
GF=gluten free
DF=dairy free

