



STARTERS

Chicken Wings* | 18

1 Pound of house brined chicken wings with your choice of House Buffalo, Jerk BBQ, Thai Sweet Chili, Hot Honey Dry Rub, or Dill Pickle Dry Rub

Italian Stromboli | 19

Italian sausage, pepperoni, capicola, salami, mozzarella cheese, & calabrese chili peppers.

Roasted Tomatoes & Burrata | 18

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

Beer Battered Onion Rings | 12

Served with house beer cheese sauce. *V

Cheese Curds | 13

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

Crab Cakes* | 25

Pan-seared jumbo lump crab cakes topped with creamy crawfish sauce. Garnished with pickled radish & micro greens.

Grilled Brie & Berries | 17

Smoked and grilled brie cheese, mixed berry compote, served with toasted baguette. *V

SALADS & SOUP

Dressings: Blue Cheese, Caesar, French, Italian, Ranch, Balsamic Vinaigrette, Russian Dressing, Louie Dressing, White Balsamic Vinaigrette

Add to any Salad:

Chicken* 7 | Shrimp* 12 | 6oz Grilled Salmon* 14

Dinner Salad | 15

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

Summer Berry & Brie | 22

Mixed greens, arugula, seasonal berries, grilled brie, toasted almonds, white balsamic vinaigrette, & balsamic glaze. *V *GF

Strawberry Burrata Salad | 17

Fresh burrata over arugula with sliced strawberries, toasted almonds, basil, white balsamic vinaigrette, & balsamic glaze. *V *GF

Crab Louie Salad* | 26

Crisp romaine, cucumber, radish, cherry tomato, hard-boiled egg, & jumbo lump crab. Served with house Louie dressing *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, Jo-Jo's, a cup of soup of the day, or salad | 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* | 19

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

Add: bacon | 3

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.

Jalapeno Popper* | 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* | 24

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

Mediterranean Salmon* | 21

House minced salmon patty with sun-dried tomatoes & herbs. Served with tzatziki, arugula & pickled red radish on a toasted brioche bun.

Chipotle Honey Chicken Sandwich* | 19

Grilled chicken breast with chipotle honey glaze, & pepper jack cheese. Topped with lettuce, tomato, onion, & avocado. Served on a toasted brioche bun.

Pastrami Reuben or Rachel | 19

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

Walleye Sandwich | 23

Devil's Washboard beer battered walleye, lettuce, tomato, onion, & house tartar sauce. Served on a French hoagie.

Prime Rib Melt | 23

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

Lobster Roll* | 37

Chilled lobster salad with house lobster dressing, pickled radish, & micro greens. Served on a house baked New England roll.

*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

Margherita | 22

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

Ruttger's Supreme | 34

Pepperoni, sausage, bacon, mushrooms, bell peppers, onions, black olives, green olives, mozzarella cheese, & cheddar cheese.

Strictly Mushroom| 23

House red sauce, mozzarella cheese, & a local four blend mushroom mix. *V

Hog Heaven | 29

Green chile sauce, mozzarella & cheddar cheese, pork carnitas, Applewood bacon, Canadian bacon, sausage, pickled jalapeños, & drizzled with BBQ sauce.

The Assassin | 28

Red sauce, mozzarella cheese, pepperoni, sausage, capicola, calabrese chili peppers, & pickled jalapeños. Topped with arugula.

Frankfort | 28

House beer cheese, Applewood smoked bacon, smoked sausage, Gruyere cheese, & sauerkraut. Topped with Russian dressing.

Build Your Own Pizza | 18

Toppings | 2 each

Sauces

Red
Green Chile
Pesto
Alfredo

Cheeses

Burrata
Cheddar
Mozzarella

Meats

Bacon
Canadian Bacon
Capicola
Chicken
Ground Beef
Pepperoni
Pork Carnitas
Sausage
Smoke Sausage

Veggies

Artichoke
Black Olives
Bell Peppers
Fresh Basil
Grape Tomatoes
Green Olives
Jalapeños
Mushrooms
Onions
Pickles
Pineapple
Spinach

BROASTED CHICKEN

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.
Substitute a cup of short rib french onion | 5

Lemon Asparagus & Artichoke Risoto* | 28

Creamy arborio rice with grilled asparagus, marinated artichoke hearts, roasted garlic, mascarpone, & fresh Parmesan. Finished with lemon oil & crispy shallots. *V *GF

Add Chicken* 7 | Shrimp* 12, | 6oz Grilled Salmon* 14

Duroc Dry Aged Pork Ribeye* | 53

14oz Bone-In Duroc dry aged pork ribeye grilled to your liking with house apple mostarda & crispy shallots. Served with brie au gratin potatoes & seasonal vegetable. *GF

Salmon Bruschetta* | 34

8oz Atlantic salmon grilled to your liking. Topped with strawberry bruschetta, served over wild rice pilaf & seasonal vegetable. *GF

Lobster Mac & Cheese* | 34

Lobster and cavatappi pasta tossed in a rich blend of smoked Gouda cheese, sharp cheddar, & Gruyère cheese. Topped with seasoned Parmesan bread crumbs & baked.

New York Oscar* | 68

12oz Prime New York Strip with house steak rub, grilled to your liking. Topped with brown butter Béarnaise sauce lobster & asparagus. Served with brie au gratin potatoes.

Walleye Paupiette | 52

Twin Canadian walleye filets stuffed with crab stuffing. Topped with a creamy crawfish sauce. Served with wild rice pilaf & 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

Tres Leches Cake | 12

Bananas Foster Cheesecake | 12 *GF

Hot Fudge Brownie Sundae | 12

V=vegetarian
GF=gluten free
DF=dairy free

