

# ISLAND DRINKS

Available in Two Sizes 16 oz. 14.99 24 oz. 5.00 more

## POPEYE’S FAMOUS MAI TAI

Light & dark rum, Amaretto, orange and pineapple juices and a float of Caribbean Dark Rum.

## CAT 5 HURRICANE

Light & dark rum, banana liqueur, blackberry brandy, orange and pineapple juices and grenadine.

## LONG ISLAND ICED TEA

Light rum, gin, vodka, tequila & triple sec mixed with sour & splash of Pepsi.

## ISLAND RUM RUNNER

Light & dark rum, blackberry brandy, banana liqueur, sweet & sour and grenadine.



# MARGARITAS

16 oz. Made from scratch and served on the rocks.

## ULTIMATE MARGARITA

A premium margarita made with Casamigos Blanco Tequila and imported Naranja Orange Liqueur. 15.99

## ULTIMATE STRAWBERRY MARGARITA

A premium margarita made with Casamigos blanco tequila and imported Naranja Orange Liqueur mixed with strawberry puree. 16.99

## JOSE CUERVO GOLD MARGARITA

A Golden Margarita made with Jose Cuervo Gold and Triple Sec. 13.99

## WILD STRAWBERRY MARGARITA

A Golden Margarita made with Jose Cuervo Gold and Triple Sec mixed with strawberry puree. 14.99



# HOUSE SPECIALTIES

Seasonal favorites created by our team members

## PURPLE RAIN

Stoli Raz, Blue Curaçao, Triple Sec, Sierra Mist and a splash of cranberry juice. 13.99

## MANGO TANGO

Malibu mango rum, Amaretto and pineapple juice. 13.99

## BLUE LAGOON

Tito’s handmade vodka, Blue Curaçao, Sierra Mist and pineapple juice. 13.99

## FRUITY SANGRIA

Red Sangria wine over ice with fruit garnish. 13.99

## TITO’S MULE

Tito’s handmade vodka & Goslings ginger beer. 13.99



## TRY A REFRESHING LEMONADE COCKTAIL

16 oz. 13.99

## INFUSED TITOS LEMONADE

Cilantro, chili pepper & lime infused Tito’s handmade vodka mixed with pink lemonade.

## BLUE RAZ LEMONADE

Stoli Raz, Blue Curacao and Pink Lemonade.

## TITO’S CRAN-LEMONADE

Tito’s handmade vodka, pink lemonade and a splash of cranberry juice.

## X-RATED LEMONADE

Bacardi Limon and X-Rated Fusion’s flavors of mango, passion fruit and Sicilian blood orange mixed with pink lemonade.

# BLOODY MARYS

16 oz. Add a 7 oz beer chaser for 2.00 extra.

Every Bloody Mary is made from scratch with quality ingredients, NO PRE MADE MIXES.

## INFUSED TITOS BLOODY MARY

Cilantro, chili pepper & lime Infused Tito’s handmade vodka with a dash of chipotle powder. 13.99

## TITO’S BLOODY MARY

Made With Tito’s handmade vodka. 13.99



# TAPPED BEER

SPOTTED COW | pint 7.99

LAKEFRONT IPA | pint 7.99

STELLA ARTOIS | pint 8.99

BLUE MOON | pint 7.99

LEINIE’S OKTOBERFEST | pint 7.99

MILLER LITE | pint 6.99



# BOTTLED BEER

CORONA | bottle 8.99

MILLER LITE | bottle 7.99

COORS LIGHT | bottle 7.99

BUD LIGHT | bottle 7.99

WHITE CLAW | 7.99 can Mango or Black Cherry

# WINE LIST

RED WINE		Glass Bottle	
MERLOT	Sycamore Lane	8	32
PINOT NOIR	Meiomi	15	60
CABERNET SAUVIGNON	Sycamore Lane	8	32
CABERNET SAUVIGNON	Rodney Strong	15	60
WHITE WINE			
MOSCATO	Albertoni	8	32
PINOT GRIGIO	Sycamore Lane	8	32
PINOT GRIGIO	Cupcake	13	52
SAVIGNON BLANC	Cupcake	13	52
CHARDONNAY	Sycamore Lane	8	32
CHARDONNAY	Kendall Jackson Vitner’s Reserve	15	60
SPARKLING WINE			
PROSECCO	Seasonal split - 187ML	11	

# SOFT DRINKS

24 oz. FOUNTAIN SODA 4.99

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Tropicana Pink Lemonade and Brisk Iced Tea

## BOTTLED WATER & SODA

FIJI ARTISIAN WATER 4.99

12 oz. POINT BREWERY—KIDDIE COCKTAIL 4.99

16 oz. SPRECHER—ROOT BEER 4.99

STRAWBERRY LEMONADE 4.99

Tropicana Pink Lemonade mixed with sweet strawberry puree.

# DESSERTS

**BELLISIMO CARROT CAKE** (does not contain nuts)

A deliciously moist cake layered with rich cream cheese butter cream. 8.99

## CHOCOLATE FUDGE CAKE

So rich and delicious you wouldn’t even guess that there's NO Gluten added ! 8.99

**BROOKLYN CHEESECAKE** The Ultimate Cheesecake Standing tall in a graham cracker crust. 8.99



FOR STARTERS

PREMIUM CHEESE CURDS

The Original Fried Cheese Curds from Ellsworth, WI.  
Served with buttermilk ranch dressing. 1/2 pound 13.99  
Full pound Add 10.00 more Extra Ranch dressing .25



ROTISSERIE CHICKEN NACHOS SUPREME

Pulled rotisserie chicken, diced tomatoes, green onions and in house shredded cheddar jack cheese on a heaping pile of freshly made corn tortilla chips. 19.99

SHRIMP & BAKED BRIE

Danish brie cheese in herbed garlic butter. Garnished with scallions, tomatoes and toasted almonds. Served with fresh baked rolls. Half Wheel with 5 Grilled Shrimp 18.99  
Full Wheel with 8 Grilled Shrimp Add 10.00 more

SKORDALIA MEZE

Fresh garlic, lemon juice, extra virgin olive oil and almonds blended into this delicious dip. Served with seasonal vegetables and toasted pita points. OPA! 18.99

NEW MILWAUKEE PRETZEL BITES

Toasted and tossed in butter and pretzel salt. Served with honey mustard sauce. 13.99

HOMEMADE SOUP & SALAD

BROCCOLI CHEESE SOUP

cup 6.99 bowl 8.99

NEW SOUP DU JOUR

cup 6.99 bowl 8.99

SHRIMP & LOBSTER BISQUE

(when available)

cup 9.99

bowl 14.99



POPEYE’S COBB SALAD

Fresh greens, Roma tomatoes, hard cooked egg, crumbled gorgonzola cheese and in house shredded cheddar jack cheese. Served with house made buttermilk ranch dressing. 16.99

Create an Ultimate Cobb Salad by adding one or more of the following:

Hickory smoked bacon 2.99 5 oz. grilled chicken breast 5.99

4 oz. fresh grilled Faroe Island salmon 9.99

HANDHELDS

Handhelds are served ala carte. Create your own meal by selecting your favorite sides and/or add-ons from the list below.

BBQ CHICKEN RANCH SANDWICH

Pulled rotisserie chicken in our house BBQ sauce with in house shredded cheddar jack cheese, fresh greens and buttermilk ranch dressing on a fresh baked roll. 18.99

Add hickory smoked bacon 2.99



IMPOSSIBLE™ BURGER

Plant based burger with freshly shredded cheddar jack cheese and grilled onions on a fresh baked roll. Lettuce, sliced tomato, red onion and pickles on request. 18.99

DOUBLE THE CHEDDAR BURGER\*

Half pound freshly ground USDA Choice beef patty lightly seasoned with our own seasoning blend and grilled to order. Topped with a double dose of Wisconsin cheddar cheese — sliced and soft scooped. Served on a fresh baked Turano bun. Lettuce, sliced tomato, red onion and pickles on request. 18.99



SIDES & ADD-ONS

HOUSE MADE CREAMY COLESLAW 1.99

SEASONED FRIES 1.99 CHEF’S DAILY SIDE SELECTION 4.99

1/4 LB HOUSE MADE POTATO PANCAKES 2 for 3.99

STEAMED SEASONAL VEGETABLE 5.99

SIDE DINNER SALAD 5.99

SIDE OF CRUMBLIED GORGONZOLA CHEESE 2oz. 1.50

SIDE OF FETA CHEESE 1.50

NOTE: Since we prepare our food on one serving line, we cannot guarantee that any menu item can be free of allergens or gluten. \*Our Burgers can be cooked to order so they may be served undercooked. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

OUTDOOR ROTISSERIE

Southeastern Wisconsin’s only true outdoor rotisserie.

Rotisserie items are served with chef’s choice of side and vegetable garnish.

FAMOUS ROTISSERIE CHICKEN (Arcadia, WI)

Free range chicken locally raised. Dusted with Uncle Nick’s spice blend. Slow roasted outdoors over hardwood charcoal until tender.



Quarter Chicken 18.99 Half Chicken Add 9.00 more \*Guarantee all white meat. Add 1.99

THE ROTISSERIE COMBO

1/4 Rotisserie chicken\* and choice of ONE. 29.99

- 1/3 rack BBQ back ribs
- Tender premium pulled pork
- Mediterranean pulled lamb

\* guarantee all white meat 1.99



BBQ BABY BACK RIBS (Amity Packing, Co. / Chicago, IL)

Extra meaty. Lightly seasoned and slow cooked until tender.

Glazed with our house BBQ sauce.

1 lb. half rack 24.99 2 lb. full rack Add 12.00 more

WHITE MARBLE FARMS PREMIUM PULLED PORK (Certified Midwest Farmers)

Slow cooked tender melt in your mouth with a light jui lie' of natural juices, house seasoning and dressed with a drizzle of Popeyes house BBQ sauce and julienne of granny smith apple. Served over Texas Toast. 1/4 lb. 21.99 1/2 lb. Add 10.00 more

MEDITERRANEAN PULLED LAMB (Raised in Colorado)

Dusted with a specialty blend of Greek herbs & seasonings. Garnished with tomato, scallions and toasted almonds. Served over Texas Toast.

1/4 lb. 23.99 1/2 lb. Add 12.00 more

ENTRÉE SELECTIONS

HOMEMADE ALFREDO PASTA

Imported pasta topped with our homemade creamy alfredo sauce. Served with grated Parmesan Romano cheese. 23.99

Add 5 oz. Grilled Chicken 5.99 more Add Six Grilled Shrimp 7.99 more

CHICKEN TENDERS

Four breaded chicken tenders. Served lightly golden with buttermilk ranch dressing for dipping. Served with seasoned fries. 18.99 Extra Ranch dressing .25

NEW BAVARIAN PORK TENDERLOIN SCHNITZEL

Fresh pork tenderloin dipped in seasoned bread crumbs and served golden with chef’s choice of side and vegetable garnish. 21.99

NEW SCHNITZEL ALSACE

Pork schnitzel topped with marinated artichokes, charred sweet bell peppers and parmesan cream sauce. Served with chef’s choice of side and vegetable garnish. 25.99

NEW SCHNITZEL LORRAINE

Pork Schnitzel topped with hickory smoked bacon and Swiss cheese. Served with chef’s choice of side and vegetable garnish. 25.99

FROM THE SEA

LAKE SUPERIOR WALLEYE (Wild-caught)

Lightly seasoned, hand breaded and golden fried. Served with fresh lemon, tartar sauce and a pile of seasoned fries. 3 pc. 22.99 5 pc. Add 6.00 more

JUMBO FRIED SHRIMP

Lightly breaded and golden fried. Served with fresh lemon and cocktail sauce and a pile of seasoned fries. 4 pc. 21.99 6 pc. Add 5.00 more

NEW GRILLED BLACKENED SHRIMP

Six medium tail-on shrimp dusted with blackened spice and grilled. Topped with garlic herb butter and served over fresh arugula and garnished with fire roasted peppers, scallion with chef’s choice of side. 26.99

FRESH FAROE ISLAND SALMON

From the cold, pristine waters of the North Sea and the Atlantic. Lightly dusted with blackened spice and grilled. Topped with fresh tomatoes and herbed garlic butter.

Served with chef’s choice of side and vegetable garnish.

One Piece - 4 oz. 26.99 Two Pieces - 8oz. Add 10.00 more

FRIDAY ONLY

POPEYE’S FISH FRY (served all day Friday - inside only)

4 pc. Your Choice of hand breaded and golden fried, delicately broiled or combination. Served with seasoned fries, house made crispy potato pancake, creamy coleslaw, applesauce and hushpuppies. 18.99