

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.

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. 11.99

TITO’S BLOODY MARY

Made With Tito’s handmade vodka. 11.99

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 & imported Naranja Orange Liqueur. 13.99

WILD STRAWBERRY MARGARITA

A Golden Margarita made with Jose Cuervo Gold and imported Naranja Orange Liqueur 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. 11.99

MANGO TANGO

Malibu mango rum, Amaretto and pineapple juice. 11.99

BLUE LAGOON

Tito’s handmade vodka, Blue Curaçao, Sierra Mist and pineapple juice. 11.99

SUMMERTIME SANGRIA

Red Sangria wine over ice with fruit garnish. 11.99

TITO’S MULE

Tito’s handmade vodka and Goslings ginger beer. 11.99



TAPPED BEER

SPOTTED COW | pint 6.99

LAKEFRONT IPA | pint 6.99

STELLA ARTOIS | pint 7.99

BLUE MOON | pint 5.99

LEINIE’S SUMMER SHANDY | pint 5.99

MILLER LITE | pint 5.99



BOTTLED BEER

CORONA | bottle 7.99

MILLER LITE | bottle 6.99

COORS LIGHT | bottle 6.99

BUD LIGHT | bottle 6.99

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 4.25

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

12 oz. FRUIT JUICE 4.99

Apple, Orange, Cranberry, Grapefruit, Pineapple and Tomato

BOTTLED WATER & SODA

FIJI ARTISIAN WATER 4.99

POINT BREWERY—KIDDIE COCKTAIL 4.99

POINT BREWERY—ROOT BEER 4.99

STRAWBERRY LEMONADE 4.99

Tropicana Pink Lemonade mixed with sweet strawberry puree.

DESSERTS

KEY LIME PIE

A guest favorite!

A refreshing key lime filling in a graham cracker crust with whipped cream. 8.99

ULTIMATE CHOCOLATE CAKE

Layered with fudge. Topped with buttercream frosting. 8.99

MARSCAPONE CHEESECAKE

With fresh strawberry sauce and whipped cream. 8.99

TASTY STARTERS

YAIYAI’S SKORDALIA (Greek Hummus)

A creamy blend of almonds, EVOO, fresh lemon and garlic.
Served with fresh vegetables and freshly made corn tortilla chips.
1/2 Size - Small 10.99 Regular Size 7.00 more

PREMIUM CHEESE CURDS

The Original Fried Cheese Curds from Ellsworth, WI. Served with house made buttermilk ranch dressing.
1/2 pound 13.99 Full pound 10.00 more



TENDER CALAMARI

A half pound of tender calamari tossed with seasoned breading and served lightly golden with sweet chili lime sauce. 16.99

 Guest Favorite

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 10.00 more

CRAB RANGOON DIP

Cheesy & creamy crab and shrimp dip baked au gratin style. Served with sweet chili lime sauce and freshly made corn tortilla chips. 16.99

ROTISSERIE CHICKEN NACHOS SUPREME

Pulled rotisserie chicken, diced tomatoes, green onions and in house shredded cheddar jack cheese on freshly made corn tortilla chips.
Half Size - Small 11.99 Regular Size 8.00 more

SOUPS & SALAD

BROCCOLI CHEESE SOUP

cup 6.99 bowl 8.99

SHRIMP & LOBSTER BISQUE

cup 9.99 bowl 14.99

 Guest Favorite

POPEYE’S COBB SALAD

Fresh garden greens, chopped smoked bacon, Roma tomatoes, hard cooked egg, crumbled gorgonzola cheese and in house shredded cheddar jack cheese. Served with house made buttermilk ranch dressing. 14.99
Add 5 oz. grilled chicken breast 3.99
Add 4 oz. fresh blackened salmon 9.99

HANDHELDS

Handheld favorites are served with seasoned fries.

 Guest Favorite

ROTISSERIE PULLED PORK SANDWICH

Lightly seasoned and tender slow cooked pork. Garnished with house BBQ sauce and served on a premium Turano bakery bun. 18.99



ROTISSERIE PULLED CHICKEN SANDWICH

Lightly seasoned and tender slow cooked chicken. Garnished with house BBQ sauce and served on a premium Turano bakery bun. 18.99

CRISPY CHICKEN TENDERS

Four breaded chicken tenders. Served lightly golden with house made buttermilk ranch dressing for dipping. 18.99

THE IMPOSSIBLE™ BURGER

Plant based burger with sliced cheddar cheese, fresh cut lettuce and tomato and grilled onions. 18.99.

*DOUBLE THE CHEDDAR BURGER

Certified angus all beef patty cooked medium to medium well and topped with sliced and soft scooped Wisconsin cheddar cheese. Served with fresh cut lettuce and tomato. 18.99 Add bacon 1.99

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 sides and seasonal vegetable.



 Guest Favorite

FAMOUS ROTISSERIE CHICKEN

Free range chicken locally raised in Wisconsin.
Dusted with Uncle Nick’s spice blend and slow roasted outdoors over hard wood charcoal until tender. Quarter 17.99 Half 9.00 more
*Guarantee all white meat. Add 1.99

LOCAL ROTISSERIE PULLED PORK (Union Grove, WI)

Slow cooked, pulled and dressed with rich pork demi glace with a drizzle of house BBQ sauce. 1/4 lb. 19.99 1/2 lb. portion for 10.00 more

ROTISSERIE CHICKEN & PORK COMBO

1/4 rotisserie chicken* paired with tender roasted pulled pork. 28.99

Available after 4pm Monday - Friday
And ALL DAY Saturday & Sunday

THE PERFECT PAIR ROTISSERIE COMBO

1/4 Rotisserie chicken*
and choice of ONE. 28.99

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

THE ULTIMATE ROTISSERIE SAMPLER

1/4 Rotisserie chicken*
and choice of TWO. 38.99

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

MEDITERRANEAN PULLED LAMB

Colorado lamb with a specialty blend of Greek herbs & seasonings. Garnished with tomato, scallions and toasted almonds.
1/4 lb. 22.99 Enjoy a 1/2 lb. portion for 10.00 more

BBQ BABY BACK RIBS

Extra meaty. Lightly seasoned and slow cooked until tender. Glazed with our house BBQ sauce.
1 lb. half rack 22.99 2 lb. full rack 10.00 more

FROM THE SEA

NEW

SEAFOOD COMBO

Two Lake Superior walleye fillets and three jumbo shrimp. Served with lemon, cocktail sauce, house made tartar sauce and seasoned fries. 26.99

NEW

LAKE SUPERIOR WALLEYE

Hand breaded in house and golden fried. Served with fresh lemon, house made tartar sauce and seasoned fries. 3 pc. 21.99 5 pc. 6.00 more

JUMBO FRIED SHRIMP

Lightly breaded & golden fried. Served with fresh lemon, cocktail sauce and seasoned fries. 3 pc. 19.99 5 pc. 4.00 more

FRIDAY AYCE FISH FRY (served inside only)

Premium quality cod served hand breaded or delicately broiled with choice of seasoned fries or house made potato pancakes and creamy coleslaw.

Lunch (11:30am — 3:00pm) 17.99 Dinner (AFTER 3pm — CLOSE) 19.99

*Applesauce available upon request. While we welcome you to order as much as you’d care to eat, we cannot accommodate plate sharing or to-go bags on ALL YOU CAN EAT FISH FRY