

FOR STARTERS

PREMIUM FRIED CHEESE CURDS

Served with homemade buttermilk ranch dressing.

Half Pound 11.99 Full Pound 19.99

MILWAUKEE PRETZEL BITES

Toasted with butter and salted. Served with cheese sauce. 11.99

CRAB RANGOON DIP

Cheesy, creamy crab and shrimp dip baked au gratin.

Served with sweet chili sauce and pita chips. 15.99

CALAMARI FRITTA

A half pound of tender calamari tossed with seasoned breading and served golden with cocktail sauce. Half Pound 15.99 Full Pound 29.99

BAKED BRIE SCAMPI STYLE

Danish brie cheese baked with garlic herbed butter.

Garnished with scallions, fresh tomatoes and toasted almonds

and served with fresh baked rolls. Half Wheel 12.99 Full Wheel 18.99

Upgrade with six medium wild red Argentinean shrimp only 7.99 more.

Request GF “no rolls” for gluten friendly option.

SPINACH ARTICHOKE DIP

Fresh spinach, marinated artichoke hearts, mozzarella, parmesan, and romano cheese. Served with pita chips. 14.99

ROTISSERIE CHICKEN NACHOS SUPREME GF

Pulled rotisserie chicken, tomatoes, green onions and house shredded Cheddar-Jack cheese on freshly made corn tortilla chips.

Served with house made salsa. Small 15.99 Regular 21.99

Jalapeños .50 Sour cream .75 Guacamole 3.99

SOUP. SALADS & FLATBREADS

CREAM OF BROCCOLI CHEESE SOUP Request GF

Cup 5.99 Bowl 7.99

SHRIMP & LOBSTER BISQUE

Cup 10.99 Bowl 14.99

SOUP DU JOUR Request GF

Ask your server for current selection. Cup 5.99 Bowl 7.99

POPEYE’S CAESAR SALAD Request GF

Fresh romaine lettuce tossed with homemade Caesar dressing and croutons. 14.99

With grilled Cajun spiced Faroe Island salmon only 9.99 more or 1/4 rotisserie chicken only 6.99 more.

CHICKEN RANCH COBB SALAD Request GF

Fresh garden greens with chopped smoked bacon, hard boiled egg, tomato, gorgonzola cheese, freshly shredded Cheddar-Jack cheese and pulled rotisserie chicken. Served with buttermilk ranch dressing. 21.99
Substitute grilled Cajun spiced Faroe Island salmon only 9.99 more.

BBQ CHICKEN RANCH PINSA FLATBREAD

Our house-made parmesan cream sauce layered with tender pulled rotisserie chicken, hickory-smoked bacon, and scallions finished with a bold drizzle of BBQ sauce and buttermilk ranch. 19.99

LOBSTER AND BRIE PINSA FLATBREAD

Sweet lobster pieces, creamy sliced Brie, and mozzarella melted over our house-made parmesan cream sauce, topped with tomatoes, scallions, and a drizzle of herbed garlic butter. 21.99

SPICY SOPRESSATA PINSA FLATBREAD

Imported sopressata pepperoni layered over our signature house-made rosé sauce, finished with a blend of three Italian cheeses. 19.99

Request GF “no croutons or rolls” to soups & salads for a gluten friendly option.

MAINS & ROTISSERIE

FAMOUS ROTISSERIE CHICKEN ^ Request GF

Free range chicken raised locally in Arcadia, WI.

Dusted with Uncle Nick’s signature spice blend.

Slow roasted outdoors over hardwood charcoal until tender.

Served with Texas toast. Quarter Chicken 19.99 Half Chicken 24.99

^ Guarantee all white meat add for 2.00 more.

SMOKED BEEF BRISKET Request GF

Thinly sliced and laced with natural gravy stacked on Texas toast with sweet caramelized onions and drizzle of house BBQ sauce.

4 oz. 22.99 8 oz. 28.99

PREMIUM PULLED PORK Request GF

Locally raised on the Dahl family farm in Union Grove, WI.

Lightly seasoned, slow cooked and piled high on Texas toast

with a drizzle of our house BBQ sauce. 1/4 lb. 22.99 1/2 lb. 28.99

WISCONSIN BRATWURST LINKS Request GF

Grilled 1/3 lb. pork bratwurst link simmered with sweet onion, butter and Wisconsin beer over a bed of grilled cabbage, onion and bacon sauerkraut. Served with honey mustard dressing.

One Link 19.99 Two Links 22.99

CLASSIC ROTISSERIE CHICKEN COMBO ^ Request GF

1/4 Rotisserie Chicken served with choice of ONE:

Pulled Pork, Smoked Brisket, or Wisconsin Bratwurst. 25.99

LOCAL LAMB & BABY BACK RIBS

MEDITERRANEAN STYLE PULLED LAMB Request GF

Tender, slow-roasted Walworth County Fair lamb pulled from the bone and garnished with a rich Demi glacé sauce, prepared in a jus lié style featuring red wine, brandy, and a blend of Greek spices. Served over Texas toast. 1/4 lb. 24.99 1/2 lb. 29.99

BBQ BABY BACK RIBS Request GF

Lightly seasoned and slow cooked until tender. Glazed with house BBQ sauce. Served with Texas toast. 1/2 Rack 24.99 Full Rack 31.99

PREMIUM ROTISSERIE CHICKEN COMBO ^ Request GF

1/4 Rotisserie Chicken served with choice of ONE:

Mediterranean pulled lamb or 1/2 rack of BBQ baby back ribs. 29.99

Mains & Rotisserie items are served with creamy coleslaw and chef’s choice of side or fries. Upgrade to onion rings or potato pancakes for 1.99. Add a cup of soup for 3.99. Add a garden salad for 4.99 or a cup of shrimp & lobster bisque for 7.99.
GF Request “No Texas toast” on Rotisserie items for gluten friendly option.
GF Please inquire if the daily chef’s choice of side is gluten friendly.

HOME-STYLE ENTREES

NEW UPSIDE DOWN CHICKEN POT PIE

Tender rotisserie chicken, carrots & celery in a house-made chicken bone broth gravy over buttered American style potatoes. Garnished with fresh vegetables and a flaky crust. Small 18.99 Regular 22.99

NEW TENDER POT ROAST

Slow cooked USDA Prime local beef with a house made beef bone broth gravy over buttered American style potatoes. Garnished with fresh vegetables and crispy onion rings. Small 18.99 Regular 22.99

Add a cup of soup for 3.99. Add a garden salad for 4.99 or a cup of shrimp & lobster bisque for 7.99.