

## Starters

### **Two Grilled Beef Sliders \$9.50**

Wisconsin Cheddar cheese, pickles

### **Buffalo Chicken Wings \$9**

celery, blue cheese dip

### **Baked Artichoke Dip \$7.50**

Irish Cheddar, peppadew peppers, caraway rye toast points

### **Irish Potato Skins \$9.50**

crispy potato skins topped with corned beef, bacon  
Cheddar cheese, scallions and sour cream

## Soups



### **Potato Leek**

cream sherry, chive oil

**\$5.50 Cup \$7 bowl**

### **Chef's Soup of the Day**

**\$5.50 Cup \$7 bowl**

## Entrée Salads

### **Salmon Cake Salad \$11**

mixed greens, potato, hard-boiled egg, radish, cucumber  
mustard seed dressing



### **Power Salad \$9**

kale, Brussels sprouts, cabbage, chickpeas,  
heirloom tomatoes, carrots, sunflower seeds,  
charred lemon-oregano vinaigrette

**Add grilled or crispy chicken \$4**

### **Baby Spinach and Arugula Salad \$9**

crumbled goat cheese, sliced strawberries, candied almonds  
balsamic vinaigrette

**Add grilled or crispy chicken \$4**



Signature Item



Cuisine created lower in calories

Vegetarian and Gluten Friendly menus are available upon request.

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.

## Sandwiches

served with your choice of:  
crisp vegetables with hummus, house-made potato chips,  
French fries, seasonal fruit

### **Grilled Chicken Breast \$12**

smoked Gouda cheese, sweet and spicy bbq sauce,  
lettuce, tomato, onion,  
Sheboygan hard roll



### **House-made Corned Beef Brisket \$12**

sauerkraut, Swiss cheese, smoked bacon mayonnaise  
grilled dark rye bread

### **Grilled Sheboygan Double Bratwurst \$11**

Beer-braised onions, pickles, Sheboygan hard roll

### **Roast Beef Wrap \$12**

grilled bell peppers, red onion, arugula,  
horseradish cheese spread  
served chilled in an herb tortilla

### **Smoked Turkey Club \$13**

Swiss cheese, bacon, lettuce, tomato, basil aioli, onion, Tuscan bread

### **Irish Cheeseburger \$14**

half-pound Angus patty, smoked bacon, Irish Cheddar,  
roasted tomato sauce, onion rings, brioche bun



### **Crispy Chicken Wrap \$12**

Cheddar and Pepperjack cheeses, bacon, lettuce,  
honey chipotle mayonnaise  
served warm in a grilled herb tortilla

## Seafood Specialties



### **Fish and Chips \$16**

Jigger Ale-battered Icelandic haddock  
French fries, coleslaw, malt vinegar tartar sauce

### **Open Faced Tuna Melt \$13**

lemon-caper tuna salad, smoked Gouda cheese, broiled tomato,  
English muffin, arugula salad



### **Pan-Seared Icelandic Salmon \$16**

fire-roasted vegetable relish, sautéed baby spinach,  
roasted red pepper sauce