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DOWNTOWN

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SUMMER 2019

## DANE FAVORITES

### SEARED SALMON\*

Moroccan spiced salmon, piquillo pepper and heirloom tomato coulis, Israeli cous cous, baby spinach, carrot and apple slaw, 17

### SUMMER GARDEN PASTA

Grilled zucchini, cherry tomatoes, roasted artichoke, red onion, kalamata olives, arugula and feta cheese tossed with penne pasta in a lemon-parmesan sauce, 14

### CHIPOTLE CHICKEN QUESADILLAS

Seasoned chicken, poblano, fresh salsa, cheese, chipotle BBQ sauce, cilantro rice, black beans, 11

### WISCONSIN STYLE CHEDDAR MAC

Capatavi noodles, cheddar, Pilsner, sourdough crumbs, pretzel stick, 11.5 v

### STEAK FRITES\*

Teres major angus steak, hand cut triple-cooked fries, aioli, brandy peppercorn cream sauce, 18

### NEW LONDON BRIDGE FISH FRY

Haddock, pilsner batter, homemade tartar, malt vinegar, slaw, lemon, fries, 3-piece, 13.5

## BURGERS

### PUB BURGER \*

7 oz. fresh beef, lettuce, tomato, pickle, onion, cheddar cheese, brioche, cooked to medium -or- make it a vegetarian, substitute a Black Bean patty, 10 v

### ALL-AMERICAN BURGER \*

7 oz. fresh Angus patty cooked to medium perfection, bacon, white American, lettuce, shaved onion, tomato, pickle, 1000 Island, butter-grilled seeded bun, 14

**All Sandwiches and burgers are served with Kettle Chips.**

Menu Continued On Back Side....

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



# EVENT MENU

# SALADS

## **SOBA NOODLE SALAD**

Roasted shitake and cremini mushroom, miso grilled corn, edamame, red cabbage, scallion, cilantro, cucumber, sesame seed, toasted peanuts and roasted tofu in a ginger-peanut dressing, 12 **v**

Add grilled chicken 3.5, add grilled salmon 6

## **WEBSTER STREET CHICKEN**

Roasted white meat, Granny Smith apple, dried cranberries, walnut, Gorgonzola, mixed greens, tomato. Honey citrus, 11

## **MEDITERRANEAN PLATE**

Homemade hummus, barley-quinoa tabbouleh, falafel, tomato, cucumber, onion, feta, Kalamata olives, grilled pita, tzatziki sauce, 11 **v**

# SANDWICHES

## **IRISH ROAD REUBEN**

House-cured pastrami, Swiss, sauerkraut, 1000 Island, dark rye, 11

## **TURKEY AVOCADO**

Honey pepper bacon, sprouts, tomato, garlic aioli, sprouted 9-grain bread, 11.5

## **MAYAN CHICKEN WRAP**

Guacamole, corn salsa, greens, creamy cilantro dressing, spinach tortilla wrap, 10

## **TARA'S CAJUN CHICKEN**

Blackened, lettuce, tomato, onion, bakery roll, side of chipotle mayo, 10

## **FORWARD FALAFEL WRAP**

Falafel, hummus, barley-quinoa tabbouleh, shredded red cabbage, romaine lettuce, scallion, tomato, cilantro and tzatziki sauce, 11 **v**  
Substitute grilled chicken for falafel, 2

Sandwiches are served with Kettle Chips.

# FRYDAY FISH

## **FRIED LAKE PERCH**

Lake perch fillets, beer batter and Japanese bread crumbs, pub fries, Kohl slaw, tartar sauce, malt vinegar, lemon wedge, 15.5

## **FRIED COD**

Atlantic Cod fillet, Pilsner batter, pub fries, creamy kohl slaw, tartar sauce, lemon, 14.5

## **BAKED COD**

Atlantic Cod fillet, lemon herb crust, cilantro rice, market vegetables, lemon, 14.5

Available on Friday only

## **ADD A HOUSE SALAD**

Mixed greens, tomatoes, cucumbers, carrots, radish, red onions and croutons, 4

# APPETIZER

## PLATTER MENU

### MEDITERRANEAN VEGGIE PLATTER

Hummus, barley and quinoa tabbouleh, cucumbers, red bell pepper, carrots, cherry tomato, Kalamata olives, dried apricots, grapes, tzatziki sauce and grilled pita bread,

Small \$55 ♦ Large \$100

### PLOUGHMANS PLATTER

Local Wisconsin cheeses (Hooks 1 year cheddar, smoked gouda, Roth Kase Moody Blue Cheese), selection of cured meats, toasted baguette bread, Gentle Breeze Honey, Peck's Pilsner mustard, crackers, grapes, and fig jam.

Small \$55 ♦ Large \$100

### CHIPS, SALSA & GUACAMOLE

Fresh made tortilla chips served with our homemade salsa and guacamole,

Small \$35 ♦ Large \$60

### BAVARIAN PRETZEL TWIST

Baked pretzels served hot with cranberry Wheat and German Pilsner mustards,

Small \$55 ♦ Large \$85

### COCKTAIL MEATBALLS

Meatballs tossed with a toasted garlic tomato sauce and finished with Parmesan cheese,

Small \$65 ♦ Large \$120

### DELI SANDWICH PLATTER

♦ Turkey and Avocado-

smoked turkey, garlic aioli, avocado, tomato, alfa sprouts, 9-grain bread.

♦ Roasted Veggie & Hummus wrap- homemade humus, barley and quinoa tabbouleh, roasted red pepper, roasted zucchini, tzatziki sauce, spinach wrap

♦ Ham & Swiss-

pit ham, swiss cheese, pilsner mustard, lettuce, tomato, rye bread

♦ Chicken Salad-

garlic aioli, mixed greens, tomato, sourdough bread,

Small \$60 ♦ Large \$110

### BREWHOUSE SHRIMP COCKTAIL

Flavorful shrimp served chilled with fresh cocktail sauce and lemons,

Small \$85 ♦ Large \$145

### BUFFALO WINGS

Crisp wings served with our 3-alarm sauce, Asian BBQ, and gorgonzola dressing served on the side.

Small \$75 ♦ Large \$140

### BEER-BATTERED BONELESS WINGS

Beer-battered and hand-breaded boneless chicken tender chunks, served with our Szechuan Honey sauce.

Small \$75 ♦ Large \$140

## DESSERT PLATTERS

### BLACK & TAN BROWNIE

Cream cheese and chocolate brownie served with stout fudge and caramel,

Small \$50 • Large \$85

### NEW YORK CHEESECAKE

Thick, dense and ultra-rich, a delicious way to end a meal. With mixed berry sauce,

32 slices - \$100

### COOKIES

House-made Macadamia Nut & White Chocolate Cookies,

Small \$50 • Large \$85

### SERVING SIZE

Most large platters typically serve 40 guests  
Small sized platters serve approximately 25 guest.

# SPECIALTY

## BUFFET MENU

### DELI HALF-SANDWICH

\$16/person ♦ 15 person minimum

Soup: *Tomato Mushroom Bisque Soup*

Salad: *Choose One (1)*

- Caesar Salad
- Fresh Garden Salad

*Sandwich Type: Choose Three (3)*

- Roast Beef & Cheddar on Brioche
- Turkey & Pepper jack Hoagie
- Ham & Swiss on Rye
- Chicken Salad 9-Grain
- Roasted Veggie & Hummus Wrap

*Sides: Choose One (1)*

- Creamy Kohl Slaw
- Homemade Kettle Chips

### SUPPER CLUB

\$25 /person ♦ 30 person minimum

Served with assorted breads, pretzels and crudités

Soup: *Tomato Mushroom Bisque*

Salad: Garden salad with Ranch, French, and Gorgonzola dressings

*Entrée:*

- ♦ Penne Rossa Pasta- Roasted tomatoes, bell pepper, zucchini, spinach, creamy tomatoes sauce and parmesan cheese
- ♦ Six-ounce Center cut Angus Sirloin Steak
- ♦ Herb Crusted Baked Cod
- ♦ Baked Chicken w/Herb butter

*Sides: Choose three (3) sides*

- Garlic Mashed Potatoes
- Cheesy Hash Browns
- Creamed Spinach
- Brown sugar and Brandy Roasted Baby Carrots
- A1-Mushrooms and Caramelized Onions
- Baby Baked Potatoes with Chive Sour Cream

*Sauce Options*

*Choose One (1) sauce option*

- Chimichurri
- Peppercorn Culinary Cream Sauce
- Béarnaise Sauce

Dessert: Brownies

### TACO BAR

\$17/person ♦ 25 Person Minimum

Salsa Bar & Ultimate toppings

Salsa Fresca, Fresh Guacamole, Black Bean & Corn Salsa, Jalapeño Cheese Sauce, Sour Cream, Pickled Jalapeño Slices, Black Olives, Wisconsin Cheddar & Jack Cheese Mix, fresh tortilla chips and shells

*Meat Fillings*

- ♦ Spicy Ground Beef ♦ Pulled Pork
- ♦ Chipotle Pulled Chicken Breasts

*Sides: Spiced Black Beans ♦ Cilantro Rice*

*Dessert: Macadamia White Chocolate Chip Cookies*

### ITALIAN CAFE

\$20/person ♦ 25 person minimum

Served at table: Assorted breads

Soup: *Tomato Mushroom Bisque* ♦ Salad: *Tossed Caesar Salad*

*Entrée:*

- ♦ Meatballs Marinara
- ♦ Summer Garden Pasta
- ♦ Chicken Masala
- ♦ Steamed Vegetables
- ♦ Classic Meat Lasagna

Dessert: *Macadamia-White-Chocolate Chip Cookies*

### BARBEQUE BUFFET

\$16/person ♦ 25 person minimum

- ♦ Smoked Pulled Pork
- ♦ Sweet and Sour Coleslaw
- ♦ Mac & Cheese
- ♦ Buttered, Toasted Texas Toast

*Additional Sides*

Stout BBQ Sauce, Pilsner Mustard, Scotch Ale Brined Pickles, sliced White Onions, Sliced Tomatoes, Lettuce

### BEVERAGE OPTIONS

All buffet selections include your choice of iced tea, fountain soda, and coffee.