

APPETIZERS

CRAB FRITTER TRIO

Fried crab fritters served with aioli trio. 16

BLUEBERRY BLUE STEAK CROSTINI

Grilled ribeye steak, onions caramelized with blueberry franc, topped with melted blue cheese. 18

BANG BANG SHRIMP

Peeled and deveined shrimp hand-battered, deep-fried, and tossed in our house-made bang bang sauce. 16

TRUFFLE FRY (GF)

Seasoned French fries tossed in truffle oil and grated pecorino cheese, served with Dijon aioli. 10

VEGETABLE STUFFED SHELLS

Jumbo shells stuffed with cream cheese, ricotta cheese, spinach, portabella mushroom, topped with our house-made marinara sauce. 12

WILD MUSHROOM EGGROLL

Roasted portabella mushroom and cream cheese blend, deep-fried and served with house-made apple butter. 12

house-made
SOUP

Ask your server about today's selection. 8

CHEESE AND CHARCUTERIE

with bread + olive & pearl onion mixture + house-made pickels + dried fruit & nuts

choose 3 for 12 *or* 5 for 20

THE RATTLESNAKE

Deer Creek, WI

VANILLA CARDONA

Carr Valley • La Valle, WI

CREMA KASA

Carr Valley Cheese • La Valle, WI

PRAIRIE SUNSET GOUDA

Emmi Roth Kase • Monroe, WI

ANABASQUE

Landmark Creamery • Belleville, WI

GIN AND JUICE SALAME

Smoking Goose • Indianapolis, IN

SAUCISSON SEC

Olympia Provisions • Portland, OR

DRY VARZI SALAMI

Creminelli Fine Meats • Salt Lake City, UT

DELAWARE FIREBALL

Smoking Goose • Indianapolis, IN

CACCIATORE

Olympia Provisions • Portland, OR

SALADS { add to any salad: grilled chicken 5 • grilled shrimp 8 • arctic char 10 }

House-made dressings: ranch, blue cheese, champagne vinaigrette, Caesar, or Italian.

CAESAR SALAD

Chopped romaine lettuce, pecorino cheese, tossed in our house-made Caesar dressing, and topped with fresh homemade croutons. 12

HOUSE SALAD

Mixed greens, cucumber, red onion, and grape tomato. 8

SPINACH SALAD

Baby spinach, strawberries, crisp apples, red onion, walnuts, feta cheese, with champagne vinaigrette. 12

BLUE WEDGE SALAD

Wedge of romaine lettuce topped with creamy blue cheese dressing, chopped bacon, grape tomatoes, hardboiled egg, red onion, and blue cheese crumbles. 12

MIXED BERRY SALAD

Mixed greens, mixed berries, candied pecans, red onion, feta cheese, tossed in a creamy vinaigrette. 12

SANDWICHES { come with a choice of side salad, french fries or sweet potato fries }

GREEN GODDESS CHICKEN FLATBREAD

chicken breast marinated in a fresh green goddess dressing, grilled and served on an artisan flatbread, with baby spinach, feta cheese, tomato, red onion, and tzatziki sauce. 15

TABORS HANDCRAFTED BURGER

Short rib, sirloin, and Black Angus blend, with lettuce, tomato, red onion, bacon, and American cheese, on a brioche bun. 16

PRIME RIB SANDWICH

Sliced prime rib with sauteed mushrooms and onions with provolone cheese, on brioche bun. 16

BUFFALO CAULIFLOWER WRAP

Crispy fried cauliflower, tossed in buffalo sauce, shredded cheddar cheese lettuce, tomato, red onion, and a creamy avocado ranch dressing. 14

FRIED CHICKEN BLT

Crispy golden brown chicken breast, lettuce, tomato, bacon, mayo, on a toasted Hawaiian bread. 15

ENTRÉES

PAN SEARED RAINBOW TROUT (GF)

Seared rainbow trout, topped with lump crab meat, capers, and a lemon beurre blanc, served with roasted fingerling potatoes and seasonal vegetable. 30

RASPBERRY CHICKEN

Pecan crusted chicken breast, topped with our house-made raspberry sauce, chopped pecans and served with garlic mashed potatoes and seasonal vegetable. 25

CREOLE SHRIMP PASTA

Creole spiced shrimp deglazed with our house-made agave in a creamy alfredo sauce with peppers, red onion, sundried tomato. 28

BOURBON GLAZED VEGETABLE KABOB (GF)

Skewered and grilled vegetables, topped with a teriyaki bourbon glaze, served over a coconut mango jasmine rice. 22

ZUCCHINI NOODLE CAPRESE (GF)

Zucchini noodles with fresh mozzarella cheese, grape tomatoes, tossed in our house-made pesto. 20

BONE-IN FILET BEARNAISE (GF)

8-10 oz bone-in filet mignon, with bearnaise sauce and mashed potatoes, served with seasonal vegetable. 48

KIDS MENU

CHEESEBURGER 9 | GRILLED CHEESE 9 | CHICKEN TENDER 9

\$5 Off every 3-bottle purchase to-go!

(GF) = Gluten Free

Food Allergies? We are happy to make modifications when possible. Please check with your server

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MIXED BERRY SALAD

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ENTRÉES { add a lobster tail 15 }

PAN-SEARED SCALLOPS (GF)

Pan-seared sea scallops, butternut squash risotto, served with a sweet chili and lime sauce, and seasonal vegetable. 36

SPICY COCONUT CHICKEN THIGHS (GF)

Marinated and grilled boneless chicken thighs, served with curry jasmine rice, and seasonal vegetable. 32

PAN-SEARED ARCTIC CHAR (GF)

Crispy skin-on arctic char, topped with a seafood bearnaise sauce, served with jasmine rice, and seasonal vegetable. 32

PAN-SEARED RAINBOW TROUT (GF)

Seared rainbow trout, topped with lump crab meat, capers, and a lemon beurre blanc, served with roasted fingerling potatoes and seasonal vegetable. 30

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Creole spiced shrimp deglazed with our house-made agave in a creamy alfredo sauce with peppers, red onion, sundried tomato. 28

COWBOY RIBEYE (GF)

Grilled 18-20oz bone-in Angus ribeye, topped with a portabella whiskey peppercorn sauce, served with mashed potatoes and seasonal vegetable. 46

ZUCCHINI NOODLE CAPRESE (GF)

Zucchini noodles with fresh mozzarella cheese, grape tomatoes, tossed in our house-made pesto. 20

BOURBON-GLAZED VEGETABLE KABOB (GF)

Skewered and grilled vegetables, topped with a teriyaki bourbon glaze, served over a coconut mango jasmine rice. 22

BONE-IN FILET BEARNAISE (GF)

8-10 oz bone-in filet mignon, with bearnaise sauce and mashed potatoes, served with seasonal vegetable. 48

ROASTED PHEASANT (GF)

Airline pheasant breast, pan-seared and topped with a cabernet wine sauce, served with mashed potatoes and seasonal vegetable. 32

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CHEESEBURGER 9

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