



St. Patrick's Day MENU

Try any four draft beers in a



Ask server for options.

Appetizers

Spinach Artichoke Dip 11.50
Cheesy spinach artichoke dip, garlic toast,

Curry Lamb Meatballs 12.00
Lamb, beef, yellow curry, cilantro, naan

Wisconsin Cheese Curds 10.50
Beer battered Wisconsin cheese curds, seasoned sour cream

Smoked Lake Trout 13.50
Locally sourced smoked lake trout, crackers, horseradish mayo, pepperoncini

Chicken Tenders 10.25
Crispy chicken tenders, choice of dipping sauce

Salads

Smoked Trout Caesar 14.00
Locally sourced smoked lake trout, romaine, Caesar dressing, croutons
- Substitute chicken no charge

Fajita 12.00
Mixed greens, garbanzo beans, red onion, Sweet peppers, tortilla strings
- Add chicken 3.00

Entrees

Fish and Chips
Beer battered Cod, tartar, lemon, beer battered fries
6oz. - 13.50
10 oz. - 20.50

Bangers and Mash 14.50
Locally sourced banger sausages, braised cabbage and veg, garlic mashed, parsley sauce

Corned Beef and Cabbage 15.50
Corned beef, braised cabbage, garlic mashed, parsley sauce

Shepherds Pie 17.00
Lamb, fennel sausage, carrots, parsnips, garlic mashed, braised cabbage and veg

Irish Beef Stew 15.50
Braised beef brisket, mushrooms, carrots, parsnips, garlic mash

Pub Faire

Served with garlic mashed, quinoa pilaf or Irish potato salad
Sub fries \$1.50
Sub side salad \$3.50

Reuben 11.50
Corned beef, light Jewish rye, thousand island, Swiss, sauerkraut

Cuban 11.50
Pork belly, ham, dijonaise, pickle, mozzarella

Tempeh Reuben 11.00
Grilled Tempeh, sauerkraut, thousand island, swiss

Smoked Salmon 14.00
Locally sourced wild rice and smoked salmon patty, greens, buffalo aioli

Spin-art Chicken Sandwich 12.00
Spinach artichoke dip, marinated chicken breast, lettuce, tomato

Pub Burger 13.00
lettuce, tomato, onion, cheddar cheese, hint of mayo

Desserts

Flourless chocolate cake with brandy whipped cream \$6