



MENU

Try any four draft beers in a flight!

Ask your server for details



Ask server for options.

Appetizers

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

Wings 11.50
One pound jumbo wings

BBQ
Buffalo
Dry Rub

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

Chicken Tenders 10.25
Crispy chicken tenders, choice of dipping sauce

Spinach Artichoke Dip 11.50
Cheesy spinach artichoke dip

Dinner

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

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

Smoked Trout Caesar 14.00
Locally sourced smoked lake trout, lettuce, Caesar dressing, croutons

Shepherds Pie 17.00
Lamb, fennel sausage, carrots, parsnips, garlic mashed

Burgers

1/3 pound fresh locally ground beef with signature toppings - served with fries and a touch of mayo
GF bun \$1.00

Big Lake Burger 13.00
Double cheddar, bacon, onion rings, jalapeños, BBQ

Olive Burger 12.50
Jalapeno Burger 12.50
Cheese Burger 10.50
Bacon Burger 12.00
California Burger 12.00

Veggie Burger 12.50
Impossible Burger 14.50

Veggie and Impossible served w/ lettuce, tomato, onion

Dessert

Flourless Chocolate Cake 6.00
w/ Brandy whipped cream

Our thanks to the Farmers Market, Green Acres Farm, Ashland Baking Company, Old World Meats, and Frabonie's for keeping us fresh and local.