



# MENU

## Appetizers

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**Wisconsin Cheese Curds** 10.75  
Beer battered Wisconsin cheese curds,  
seasoned sour cream

**Wings** 11.75  
One pound jumbo wings

BBQ  
Buffalo  
Dry Rub

**Smoked Lake Trout** 13.75  
Locally sourced smoked lake trout, crackers,  
horseradish mayo, pepperoncini, lemon

**Chicken Tenders** 10.50  
Crispy chicken tenders, choice of dipping sauce

**Spinach Artichoke Dip** 12.00  
Cheesy spinach artichoke dip

## Dinner

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**Fish and Chips**  
Beer battered cod, tartar, lemon, beer  
battered fries  
6oz. - 13.75  
10 oz. - 20.75

**Reuben** 11.75  
Corned beef, light Jewish rye, thousand  
island, Swiss, sauerkraut

**Smoked Trout Caesar** 14.00  
Locally sourced smoked lake trout, lettuce,  
Caesar dressing, croutons  
- Substitute chicken

**Piper's Feast** 15.75  
Our signature made from scratch Irish steak  
stew, served with a side of bread.

**Shepherd's Pie** 17.25  
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** 13.25  
Double cheddar, bacon, onion rings,  
jalapeños, BBQ

**Olive Burger** 12.75  
**Jalapeno Burger** 12.75  
**Cheese Burger** 10.75  
**Bacon Burger** 12.25  
**California Burger** 12.25

**Veggie Burger** 12.75  
**Impossible Burger** 14.75

*Veggie and Impossible served w/ lettuce, tomato, onion*

## Desserts

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**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.