



# 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.