



## STARTERS

### SPOTTED COW CURDS 9

New Glarus Spotted Cow beer battered white cheddar curds. Served with jalapeño ranch dressing

### SPINACH-ARTICHOKE DIP 10

Sheboygan County's finest cheeses, fresh baby spinach, marinated artichoke hearts. Served with pita bread \*

### SEARED DIVER SCALLOPS 14

Macerated berries, celery root puree, French salami, balsamic glaze

### PORK BELLY SLIDERS 12

Cilantro, Barbecue Aioli, Rice Wine Giardiniera

### SHRIMP OR CHICKEN QUESADILLA 12

Wisconsin cheddar-jack, fresh jalapeño, diced tomato, cilantro, chili pepper relish

### WHIPPED RICOTTA STUFFED BURRATTA 13

Fresh mozzarella curd, pulled in house and stuffed with ricotta cream. Topped with olive oil, cracked black pepper and roasted tomato 'salsa' Served with crostini

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## SOUP & SALAD

### SIGNATURE SEAFOOD CHOWDER 6

Fresh whitefish, salmon, shrimp, smoked slab bacon and chowder mirepoix

### CHEF'S SEASONAL SOUP 5

Please ask your server about today's offering

### BAKED FRENCH ONION SOUP 7

Housemade veal broth, garlic crostini, gruyere cheese

### KALE CAESAR SALAD 8

Chilled romaine hearts, kale, garlic croutons, Sartori parmesan cheese, Caesar dressing \*

### THE WEDGE 9

Iceberg lettuce, cherry tomato, smoked bacon lardons, Roth Kase blue cheese, julienne red onion and house made ranch dressing GF

### GARDEN SALAD - SMALL 4 / LARGE 7

Greens, cucumber, cherry tomato, onion, garlic croutons and your choice of dressing \*

### THE WISCONSIN - SMALL 6 / LARGE 10

Mixed greens, fresh sliced apple, toasted walnuts, cheddar cheese, dried Door County cherries, lemon-cherry vinaigrette

*Freshly grilled chicken breast, sautéed shrimp, salmon or scallops can be easily added to any of our salads*

*Chicken 4 | Shrimp 5 | Salmon 7 | Scallops 13*

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## STONE FIRED PIZZA

16 INCH CHEESE - 15 | 12 INCH CHEESE - 11 | GLUTEN FRIENDLY CHEESE PIZZA - 11

Additional toppings: Pepperoni, Italian sausage, chicken, apple wood bacon, black olive, tomato, mushroom, bell pepper, red onion, jalapeño, arugula

*Each topping add 1.50*

# SANDWICHES

*All sandwiches are served with your choice of French fries, cottage cheese, fresh fruit, brussels sprout slaw, sweet potato fries or fresh house made potato chips. Gluten free buns are available.*

## CORNED BEEF REUBEN PANINI 14

Thinly sliced corned beef, griddled with sweet onion cabbage, Wisconsin grand cru cheese and stone ground mustard. Piled on buttered rye bread

## PRIME FRENCH DIP 14

Shaved prime rib served on an Italian hoagie roll, topped with melted provolone cheese, caramelized onions and served au jus \*

## JOHNSONVILLE DOUBLE BRAT 10

Served on a traditional hard roll with mild whole-grain mustard and bacon-onion kraut

## HOUSEMADE FALAFEL 10

Lettuce, tomato, cucumber, onion, tzatziki and pita bread

## THE LIGHTHOUSE 11

Herb grilled chicken breast, lettuce, tomato, provolone, bacon and buttermilk ranch on pretzel bun

## THE BEACON BURGER 14

Our signature custom blended burger topped with Wisconsin yellow cheddar cheese, lettuce, tomato, onion and pickle served on a toasted brioche bun.

Substitute to build a black bean veggie or turkey burger at no additional cost

## SMOKED PORK LOIN PANINI 13

Applewood smoked pork loin, cranberry-cream cheese spread, baby kale, multi-grain bread

## GRILLED CHEESE 12

Wisconsin Bacon brick, fresh mozzarella and dill Havarti cheeses with heirloom tomato relish on sourdough

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# ENTRÉES

## CHEF'S SEASONAL SQUASH RISOTTO 18

Arborio rice classically prepared with the addition of sunflower seeds, sunflower shoots, pumpkin seed oil and locally sourced fall squash

## SALMON STIR FRY 22

Sesame-soy-ginger glaze, jasmine rice, baby zucchini, snow peas, bell pepper and red onion

## COUNTRY FRIED CHICKEN 23

8oz. buttermilk fried chicken breast, broccolini, roasted garlic mashed potatoes, brandy mushroom gravy

## PAN FRIED WALLEYE ALMANDINE 26

Sweet potato gratan, French green beans, orange bourbon butter sauce

## FARMER'S MARKET VEGETABLE PASTA 19

Strozzapretti pasta tossed in a basil pesto cream sauce and finished with Sartori Raspberry BellaVitano featuring a weekly selection of locally sourced vegetables

## 14 OZ. DRY-AGED CHAR GRILLED RIBEYE 36

Roasted fingerling potatoes, grilled asparagus, herb-garlic butter

## 3 SHEEPS SHORT RIBS 31

Braised short ribs featuring local 3 Sheeps stout beer Cashmere Hammer, paired with yukon potato puree, creamed spinach, shallot-horseradish haystack, natural jus

# SHARABLE SIDES

Any of the components listed from an entrée selection can be served as a side to any meal.

Please ask your server for more details.

SMALL SIDE - 5 | LARGE SIDE - 9

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# BROKEN EARTH WINERY

We are a customer-focused team proudly representing Paso Robles & committed to continuing to bolster the high-quality reputation of Paso Robles wines. Broken Earth Winery, produces unique wines that are estate grown, harvested & bottled in Paso Robles. Rancho Tierra Rejada, Spanish for "land of worked earth," is the original name of the 2,500 acre Paso Robles ranch that is now home to the vineyards of Broken Earth Winery. Our unique wines reflect winemaker Chris Cameron's committed & passionate approach to all aspects of winemaking. Structure & balance are most critical, each varietal released is an accurate reflection of the style & the region. Broken Earth Winery remains committed to sustainable ideals, and to continuing to bolster the high-quality reputation of Paso Robles wines. Learn more about our winery at [www.brokenearthwinery.com](http://www.brokenearthwinery.com). Broken Earth is the largest 100% solar-powered winery in the United States.

*\* Indicates Gluten Free Available.*

*When ordering, please remember consuming raw or undercooked meat or seafood can result in food borne illness.*