

Conversations

Mac & Cheese Bites

› Our signature pepper jack Mac & Cheese rolled in panko bread crumbs & fried. 9.95

Buffalo Chicken Nachos

› Blue corn chips loaded with buffalo chicken, pepper jack cheese sauce, white cheddar & blue cheese crumbles Served with ranch or blue cheese dressing 12.25

Parmesan Truffle Fries

› Drizzled with truffle oil & sprinkled with Parmesan cheese. 8

Warm Jalapeno Artichoke Dip

› Grilled jalapenos, artichoke hearts, roasted red peppers, cheddar, and parmesan cheese served warm with crostini. 10.25

Asian Chicken Flatbread

› Chicken breast, carrots, cabbage, pickled red onion, sweet and spicy gochujang sauce topped with mozzarella cheese on a crispy flat bread 9.95

Bistro Wings

› Juicy wings tossed in sweet blackberry jalapeno, BBQ, sweet and spicy gochujang sauce, or buffalo sauces served with carrots & celery, choice of ranch or blue cheese 12.25

Spicy Cheese Curds

› Wisconsin cheese curds in a spicy crispy coating served with ranch 8.00

Smoked Cheese Wonton

› House-smoked white cheddar and cream cheeses blended together inside a crispy wonton wrapper served with marinara 10.25

“O” Rings

› Hand-dipped onion rings sprinkled with parmesan cheese 10

Salads

Add Chicken \$2, Steak or Salmon \$4

Grilled Caesar

› Romaine lettuce lightly grilled & drizzled with house Caesar dressing, parmesan cheese, & herbed croutons 8.75

House Salad

› Mixed greens, cucumber, red onion, tomato, carrots & croutons with balsamic dressing 8.25

Norwegian Salmon Salad*

› Seared Norwegian salmon atop mixed greens, cabbage, mandarin oranges, water chestnuts, bell peppers, slivered almonds, chow mein noodles & orange-soy vinaigrette Salmon is prepared medium-rare unless otherwise requested 13

Classic Caesar Salad

› Romaine lettuce, Parmesan cheese, croutons & Caesar dressing 8.25

Cranberry Chicken Salad

› Mixed greens tossed with carrots, dried cranberries, cucumbers, celery, candied walnuts, Feta cheese & grilled chicken with raspberry poppy seed dressing 11

Sandwiches

All Sandwiches come with choice of a side salad, chips or hand cut fries.

Drunken Sailor

› Tequila braised pulled pork, blackberry jam, sautéed jalapenos, & Swiss cheese on sourdough bread 10.75

Salmon BLT*

› Seared Norwegian salmon atop toasted sesame Hawaiian roll smothered with bacon jam, romaine lettuce, tomato slices & crispy bacon. Salmon is prepared medium-rare unless otherwise requested 11.95

Roasted Veggie Quesadilla

› Slow cooked black beans, fire roasted tomato pesto, caramelized onions, mushrooms, roasted red peppers, zucchini & mozzarella on a flour tortilla. Add chicken \$2 Salmon or grilled flank steak \$4. 9.75

Cranberry Turkey Melt

› Smoked turkey, cranberry cream cheese spread, Swiss cheese, and red onions on wheat berry bread. 10

Philly Cheese Steak Stuffed Sandwich

› Thinly sliced brisket mixed with sautéed peppers and onions stuffed inside a sweet french loaf with pepper jack cheese sauce topped with mozzarella cheese, served with choice of side. 11

Brisket Melt

› 18 Hour braised brisket, red onions, roasted red peppers, red wine mushrooms, with white Cheddar and mozzarella cheeses on garlic toasted wheatberry bread 11.50

Chicken Bacon Ranch

› Grilled chicken breast, crispy bacon, mixed greens, cucumber, red onion, cheddar and ranch in a flour tortilla 10.25

Please make your server aware of any allergies.

Burgers

All burgers come with choice of a side salad, chips or hand cut fries.

Barbeque Bistro Burger*

› 1/3 Pound house-ground beef & lamb burger topped with bacon, white Cheddar cheese, barbeque sauce & fried onion straws on a Yukon potato bun 11.25

KB Burger*

› 1/3 Pound house-ground beef, lamb & bacon burger topped with American cheese, crisp bacon, lettuce, tomato & onion on a Yukon potato bun with bacon aioli 11.75

All-American Burger*

› 1/3 Pound house-ground beef & lamb burger topped with American cheese, lettuce, tomato, mayo, pickles & onion on a Yukon potato bun 10.75

Pulled Pork & Blueberry Burger*

› 1/3 Pound house-ground beef & lamb burger topped with slow cooked pork butt, caramelized onions, blueberry chutney, and house Boursin cheese 15.50

House Made Black Bean Burger (V, GF) available for an additional \$2
Gluten Free Bun Available for an additional \$2

Entrées

Add a side salad to an entrée for \$4.

Ⓞ 6 oz Filet Mignon*

› Grilled filet mignon with Au Gratin potatoes, roasted brussels sprouts and roasted red pepper sauce 27

Key Lime Mahi Mahi

› Pistachio & panko crusted Mahi Mahi with mashed Yukon potatoes, roasted broccoli and key lime beurre blanc 18

Mac 'n' Cheese

› Spicy pepper jack and white Cheddar cheese sauce, cavatappi pasta, caramelized onions & sautéed broccoli, topped with crispy panko bread crumbs Add grilled chicken for \$2 12.25

Smoky Mushroom Pasta**

› Farfalle pasta, red onions, bacon, assorted mushrooms & Parmesan cream sauce Add grilled chicken for \$2 16.25

Ⓞ Chicken & Mash

› Sautéed chicken breast atop roasted garlic smashed potatoes, red pepper broccoli and creamy corn 17.50

Chicken Pesto Pasta**

› Orecchiette pasta, grilled chicken breast, peas, parmesan cheese, fire roasted tomatoes & pesto cream sauce 16.50

Ⓞ Butternut Squash Risotto

› Sweet Italian sausage, peas, Brussels sprouts, roasted butternut squash, Parmesan cheese, and creamy arborio risotto 15

Ⓞ Braised Short Ribs

› Boneless braised short ribs atop smoked Cheddar polenta with an herbed brown butter sauce 21

Ⓞ Cider Pork Chop

› 6oz hand cut pork loin chop marinated in apple cider, bacon brussels sprout, roasted potatoes and bing cherry reduction 18.50

Ⓞ Stuffed Bell Pepper

› Roasted red bell pepper stuffed with quinoa, black beans, corn, zucchini, tomato, and green chilies atop mixed greens. Add chicken \$2, steak or salmon \$4 14.75

Ⓞ Veggie Buddha Bowl

› Sesame brown rice, edamame, carrots, red cabbage, broccoli stems, peanut sauce & Sriracha aioli. Add chicken \$2, Salmon or Flank Steak \$4. 14.25

**Gluten Free Pasta Available Upon Request for an additional \$3

Please notify your server about dietary restrictions or allergies

*Consuming raw or undercooked meats & seafood may increase your risk of food borne illness.