

Appetizers

RELISH TRAY 14.95

Cucumber, pickled beets, carrot, black olives, blanched green beans, MKE baby dill pickles, cauliflower, pickled mushrooms, dill onion dip

SMOKED SALMON WILD RICE CAKES 14.95

Hot smoked salmon and Wisconsin wild rice cakes, stone ground mustard cream sauce, horseradish smoked sour cream, pickled red onion

ADD ONE MORE! 4.95

ONE BIG PRETZEL 16.95

16-ounce soft Bavarian pretzel, topped with coarse salt and spice blend, served with triple cheese sauce, and spicy dijon mustard

BURRATA, BEETS & BASIL 15.95

Fresh burrata, basil pesto, roasted beets, balsamic cream, golden beet relish, garlic toast points

MAPLE BACON BRUSSELS 15.95

Roasted Brussels sprouts, bacon crumbles, maple vinegar glaze, toasted pecans, apple

FRENCH ONION CHEESE DIP 13.95

Goosey baked cheese and caramelized onion dip, with crostini

MUSH CARGO 12.95

Baked jumbo mushrooms stuffed with sausage, thyme, parmesan, garlic-whipped cheese, and topped with pistachio crumble and herb aioli

SUPPER CLUB NACHOS

Fresh corn chips topped with triple cheese sauce, fontina and cheddar cheeses, poblano corn relish, spicy pepper salsa, horseradish-smoked sour cream, scallions

CHEESE	single 11.95	double 15.95
SPICY CHORIZO	single 15.95	double 18.95
PRIME RIB*	single 16.95	double 22.95

Buckatabon Curds

Local Decatur Dairy Muenster cheese curds, breaded and fried, with herb pesto ranch

1/2 POUND (FOR YOU) - 12.95

FULL POUND (ALSO FOR YOU?) - 19.95

Deviled Eggs

LARRY'S CLASSIC

Mustard, shallot, chives, smoked sea salt, pickled red onion, Milwaukee's dill pickle

9.95

Soup

WILD RICE CLAM CHOWDER
CUP 5.95 / BOWL 7.95

ASK ABOUT THE SOUP OF THE DAY!

Salads

**ADD SEARED CHICKEN BREAST FOR 5.95,
SEARED SHRIMP FOR 6.95, SALMON FOR 7.95,
OR PRIME RIB* FOR 8.95**

CLASSIC CAESAR 12.95

Romaine, house croutons, shaved parmesan, and classic garlicky caesar dressing

ASK FOR ANCHOVIES!!

SUPPER CLUB WEDGE 12.95

Roasted tomato, egg, bacon, Wisconsin blue cheese, scallion, and sourdough house croutons with a trio of blue cheese, sweet garlic vinaigrette, and French dressings

GOLDEN HARVEST SALAD 14.95

Arugula and wild rice salad with roasted butternut, feta cheese, candied pecans, golden raisins, pickled onion, and sweet drop peppers with citrus ginger vinaigrette

PRIME COBB 22.95

Romaine and iceberg blend, avocado, cucumber, carrot, blue cheese, hard-boiled egg, tomato, and pickled onion, topped with sliced prime rib*, served with your choice of blue cheese, sweet garlic vinaigrette, or French dressing

Burgers and Sandwiches

SERVED WITH STEAK FRIES

SUB A SIDE SALAD OR CUP OF SOUP FOR +3

THE TAVERN BURGER 16.95

Two ¼ lb. smashed patties* with cheddar, caramelized onions, and pickles on a toasted parker house bun

SUB VEGETARIAN IMPOSSIBLE PATTY FOR +3

ORDER IT "BUCK NAKED" (PATTY & BUN ONLY) 13.95

CHEDDAR & AVO CHICKEN 16.95

Jerk spiced griddled chicken, cheddar cheese, avocado, pickled red onion, garlic aioli, and french dressing, on a toasted parker house bun

BURRATA BROCCOLINI BOMBER 16.95

Roasted garlic spread, charred broccolini, torn burrata, herb vinaigrette, radish slices, garlic toasted hoagie

BUFFALO CHICKEN 16.95

Pickle-brined, herb-breaded fried chicken with buffalo sauce and blue cheese dressing, provolone cheese, cucumber and celery salad on a toasted parker house bun

TURKEY PESTO CROISSANT 16.95

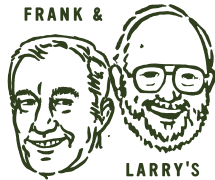
Sliced roasted turkey breast, pesto aioli, tomato, radicchio arugula blend, muenster cheese, on a toasted Rocket Baby croissant

NORTHWOODS LUX

21-DAY DRY-AGED

BUCKATABON BURGER 22.95

Butter-basted dry-aged USDA prime chuck patty*, dijon, bacon, gruyere grand cru, black garlic ketchup, roasted mushrooms, caramelized onions, pickles on a toasted parker house bun



Supper Club Experience

"WORLD FAMOUS" PRIME RIB

Our slow-roasted, herb-rubbed prime rib* au jus with classic Yorkshire pudding, horseradish-smoked sour cream, and a baked potato

UPGRADE TO A TWICE BAKED POTATO +5

QUEEN CUT 12oz	KING CUT 16 oz	BUCK CUT 24 oz
40	45	58

BUCKATABON BBQ RIBS

Slow-cooked heritage pork ribs served with spicy Buckatabon BBQ & mustard BBQ sauces, smoked bacon cornbread, buttermilk coleslaw, and steak fries

HALF RACK 26 FULL RACK 37

BLACKENED RIBEYE 44

LARRY RECOMMENDS MEDIUM-RARE

Blackened 12 oz ribeye steak, steak fries, charred broccolini

WILD MUSHROOM STROGANOFF 24

Savory sour cream sauce, sauteed mushrooms, thick egg noodles, sauerkraut, toasted panko

ADD SEARED CHICKEN BREAST FOR 5.95, SHAVED PRIME RIB 8.95

LARRY'S SEAFOOD LINGUINE 27

Linguine pasta tossed with littleneck clams, shrimp, roasted tomatoes, shallots, feta cheese, capers, and herb wine sauce, served with toasted garlic crostini

Start off with a fresh Small Green Salad!

4.95

or a Small Caesar Salad!

5.95

Meal Enhancers

Add one (or several!) of these sides to your entree and amplify your Supper Club experience

Twice-Baked Potato 7.95

Roasted Garlic Mashed Potatoes 5.95

Steak Fries 4.95

BLT Potato Salad 4.95

Cornbread 4.95

Caesar Parmesan Broccolini 7.95

Parmesan Acorn Squash 5.95

Barley & Brussels 5.95

PAN SEARED SALMON 30

Coriander crusted salmon filet with cauliflower wild rice pilaf, charred asparagus, feta cream, fennel beet relish, and lemon

BONE IN JERK PORK CHOP 35 SERVED MEDIUM

Double bone-in jerk Duroc pork chop, brown butter barley with Brussels, parmesan roasted acorn squash, spiced apple compote

BACON-WRAPPED FILET MIGNON 40

A seared, herb-garlic crusted 6 oz filet mignon* wrapped in bacon, served with roasted garlic mashed potatoes, herb mushrooms, and asparagus

LARRY STRONGLY ENCOURAGES MEDIUM-RARE

CHICKEN SCHNITZ 27

Crispy chicken schnitzel, BLT potato salad, mustard vin green beans, dill sour cream, and a side of maple chipotle glaze

PECAN-CRUSTED TROUT 28

Pecan-crust rainbow trout filet, potato pancakes, charred broccolini, stone ground mustard cream sauce, lemon wedge

"Friday" Fish Fry

SERVED EVERY DAY

Beer-battered fish served with potato pancakes, applesauce, tartar sauce, buttermilk coleslaw, lemon, and rye bread

HADDOCK 18.95

PERCH 19.95

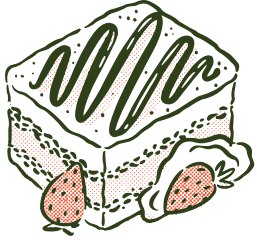
PAN FRIED WALLEYE 27.95



ASK ABOUT OUR FRIDAY FISH SPECIAL

*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Please alert your server of any food allergies, menu items may contain ingredients not listed on the menu.



Desserts

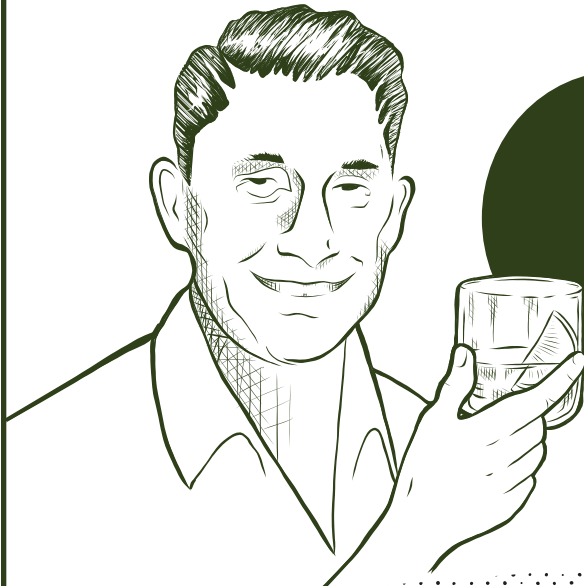
10.95

GOOSE'S EAU CLAIRE CAKE SLICE

Vanilla pudding, chocolate crunch, graham crackers, chocolate sauce, vanilla whipped cream, and macerated strawberries

CHOCOLATE SILK CAKE

Flourless chocolate cake topped with a thick layer of chocolate mousse, served with salted butter pecan caramel and vanilla whipped cream



Frank's

COCKTAIL SUGGESTIONS

*If you ain't doing Dewar's
by the pint....*



BUCKATABON OLD FASHIONED

Buckatabon brandy, Lowlands bitters, orange, cherry, choice of cherries, olives, or mushrooms, served sweet



THE SMUG CLAM BLOODY MARY

Bohemian Spicy Horseradish infused vodka, clamato mix, onion, mushroom, and a Milwaukee pickle



CHOCOLATE NUT BUSTER

Vanilla ice cream hard shell chocolate, pecans, vanilla vodka, peanut butter, whipped cream



THE PICKLER MARTINI

Dill-infused Prairie Cucumber vodka, pickle brine, blue cheese olive, mushroom, dill sprig, served up



THE FOREST IS COLLIN'

Twisted Path gin, lemon, rosemary, simple syrup, cranberry, seltzer, rosemary