

COOLER BY THE LAKE



APPETIZERS

Chipotle Quesadilla

With authentic roasted black bean, corn, and bell pepper relish with savory chipotle sauce, and cheddar & jack cheeses, grilled in a natural flour tortilla. Garnished with chopped green onions and served with zesty salsa and sour cream. 7.99 With Grilled Chicken, 9.99
Add guacamole 1.29

Tangy Boneless Wings

Boneless wings tossed in your choice of Buffalo Hot or Sweet Thai Chili sauce with dipping sauce and crispy celery. 9.49

Savory Potato Skins

Crispy potato skins stuffed with bacon, green onions, cheddar and jack cheeses and served with a side of sour cream. 8.49

Creamy Spinach & Artichoke Dip

Served hot and surrounded by toasted garlic bread. 8.79

SOUP & SALAD

Seafood Bisque

Plump shrimp, bay scallops and chunks of sole in a sweet cream and sherry bisque. Finished with sour cream and green onions. 5.49

Soup of the Day

Ask your server for today's creation. 4.99

Classic Grilled Chicken Caesar

Chopped Romaine hearts with freshly shredded Parmesan cheese, croutons, drizzled with classic Caesar dressing and topped with a sliced chicken breast. 10.99

Chopped Salad with Chicken

Chopped romaine and iceberg lettuces, diced cucumbers, tomatoes, and red onions, with crumbled bleu cheese tossed with a tangy bleu cheese dressing. 10.99

SANDWICHES

All sandwiches served with house made chips and a pickle spear. Substitute seasoned potato wedges or a dinner salad for 1.29

Rib Eye Sandwich

A USDA choice 8 oz rib eye steak sliced and served with caramelized onions and sautéed mushrooms on fresh garlic roll. 12.79

Chicken Bacon Swiss

A marinated chicken breast with crisp applewood smoked bacon, Swiss cheese, sliced tomatoes, shredded lettuce and honey mustard served on a toasted brioche roll. 9.99

Smokin' BBQ Pork

Slow-roasted, tender pulled smoked pork basted in Blue Ribbon BBQ sauce and piled high on a toasted brioche roll. 9.99

Grilled Smoked Turkey Sandwich

Freshly sliced smoked turkey, Wisconsin cheddar cheese, bacon and mayonnaise, grilled to perfection. 9.79

Roasted Salmon Sandwich

Honey Glazed roasted Salmon with Dijon mayonnaise and mixed greens. Served on a toasted bun. 12.99

BURGERS

You can't miss with our 1/3 lb. grilled ground premium beef grilled medium to well done and garnished with shredded lettuce, ripe tomato and sliced red onion. Served on a toasted bun with house made chips and a pickle spear.*

Wisconsin Cheddar and Bacon

Topped with strips of applewood smoked bacon and melted cheddar cheese. 10.49

Mushroom Swiss

Covered with sautéed mushrooms and melted Swiss cheese. 9.99

Bleu Cheese

Topped with crumbled bleu cheese and creamy bleu cheese dressing. 10.49

Wisconsin Cheddar Burger

An American classic smothered with cheddar cheese. 9.49



ENTREES

Seared Rib Eye

A USDA choice 8 oz rib eye steak, perfectly prepared to your liking served with loaded potato wedges and fresh steamed veggies. 15.99

Home-Style Macaroni & Cheese

This traditional favorite is garnished with toasted bread crumbs & diced green onions. Served with a petite mixed green salad tossed in balsamic vinaigrette dressing. 10.99
With grilled chicken, 12.99

Honey-Lemon Grilled Salmon

Drizzled with a touch of honey-lemon glaze and served with a petite mixed greens garden salad tossed with a fat-free tomato basil dressing and fresh steamed vegetables. 14.99

Fish & Chips

Ask your server for today's catch, served with chips and cole slaw. 12.99

DESSERT

Over the Top Warm Apple Pie 5.79

Cheesecake 5.79

Molten Brownie 5.79

THE MORNING LINE

Breakfast served until 10:00 am.

Classic

Eggs any style served with your choice of applewood smoked bacon or sausage patties. Accompanied with seasoned breakfast potatoes and sourdough toast. 7.49

Breakfast Quesadilla

A warm flour tortilla filled with scrambled eggs, cheddar and jack cheeses, tomatoes, green onions and your choice of applewood smoked bacon, breakfast ham or sausage. Served with zesty salsa and sour cream. 8.99

Stack of Cakes

Three fluffy buttermilk pancakes served with creamy butter, maple syrup and choice of applewood smoked bacon or sausage patties. 7.49

Ham & Cheese Omelet

A three egg omelet filled with diced ham and melted cheddar, served with seasoned breakfast potatoes and sourdough toast. 8.49

Savory Cheese Omelet

Loaded with melted cheddar and served with seasoned breakfast potatoes and sourdough toast. 7.99

Granola & Yogurt Fresh Fruit Plate

Creamy vanilla yogurt served with granola, fresh seasonal fruit and mint. 7.49

SPIRITS

Platinum

Grey Goose Vodka, Woodford Reserve Bourbon, Glenfiddich 15 Year Scotch, Hendrick's Gin, 10 Cane Rum, Patrón Silver Tequila, Hennessy VS Cognac, Grand Marnier Liqueur

Gold Collection

Absolut, Absolut Citron, Ketel One, Stolichnaya, Jack Daniel's, Maker's Mark, Crown Royal, Jameson, Tanqueray, Malibu, 1800 Reposado, Southern Comfort, Johnnie Walker Black Label, Patrón Citrónge, Baileys, Kahlua, Jägermeister, Disaronno Originale

Silver Selections

Bacardi Superior, Beefeater, Dewar's, Jim Beam, Smirnoff, Captain Morgan, Jose Cuervo Gold, Martini & Rossi

BEERS

On Tap

Miller Lite • Coors Light

Blue Moon • Samuel Adams Boston Lager

Bottles

Michelob Ultra • MGD • Corona Extra • Corona Light
Heineken • Cream City Pale Ale • Sprecher Amber
Sprecher Black Bavarian • Bud Light • Budweiser
St. Pauli NA

WINES BY THE GLASS

Sterling Vineyard

Vintner's Collection Chardonnay

A well balanced chardonnay with bright apple and pear aromas, and vanilla oak notes.

Mirassou Pinot Noir

Fresh fruit flavors of pomegranates, cherries and currants balanced with delicate floral notes.

Century Cellars by BV

Vineyard Select Chardonnay

Classic aromas of green apples, pear, and citrus with a rich, creamy texture and vibrant, crisp backbone.

Ecco Domani Pinot Grigio

Pleasant floral and enticing tropical fruit notes with a light, crisp and refreshing flavor.

Red Rock Merlot

Plum dominates the nose with a subtle herbal aroma and a bit of blackberry.

Century Cellars by BV

Vineyard Select Cabernet Sauvignon

Ripe notes of blackberry, cherry, and dried spice. Rich, full-bodied and beautifully intense to the palate.

Beringer White Zinfandel

Semi-dry with fresh, red berry flavors and a hint of melon and citrus.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding allergen-related issues.