



# STARTERS

## WISCONSIN CHEESE CURDS 8

Fresh Wisconsin white cheddar cheese curds, hand breaded & deep fried, served with peppercorn ranch sauce

## MOZZARELLA STICKS 10

Wisconsin mozzarella cheese rolled in a wonton wrap & deep fried, served with a traditional marinara sauce

## MARYLAND CRAB CAKES 14

2 sautéed handmade lump meat crab cakes finished with a roasted red pepper aioli

## SHRIMP COCKTAIL 13

7 jumbo shrimp served with piquant sauce & lemon wedges

## GRILLED QUESADILLA Cheese 9, Chicken 10, or Grilled Beef\* 14

Grilled flour tortilla stuffed with a cheddar jack blend & sautéed onions, red & green diced peppers & Southwest seasonings

## JULLIENNE CHICKEN STRIPS 9

8oz of hand cut chicken breast, breaded in house & fried, & then tossed in one of our delicious sauces, served with carrot & celery sticks. *Available Sauces: buffalo hot sauce, honey mustard, Louie's Demise BBQ, Thai ginger, garlic- parmesan, Korean buffalo BBQ*

## CHICKEN WINGS 11

Dusted with BBQ seasonings & baked, deep fried & tossed in one of our delicious sauces, served with carrot & celery sticks  
*Available Sauces: buffalo hot sauce, honey mustard, Louie's Demise BBQ, Thai ginger, garlic- parmesan, Korean buffalo BBQ*

## CHICKEN SLIDERS 8

3 grilled ground chicken patties dipped in your favorite sauce & served on toasted pretzel rolls. *Available Sauces: buffalo hot sauce, honey mustard, Louie's Demise BBQ, Thai ginger, garlic- parmesan, Korean buffalo BBQ*

# SIDES

## SOUPS

Soup Du Jour

- Cup 3
- Bowl 5

Baked French Onion

- Crock 6

## SIDE DISHES

Side Salad 3

French Fries 3

Homemade Potato Chips 3

Steamed Vegetables 3

Baby Bakers (Roasted Yukon gold potatoes) 3

Basmati Rice Pilaf 3

# SALADS

## 8900 BISTRO COBB SALAD 15

Tossed house salad topped with a ribbon of diced tomatoes, onion, bacon, diced skillet blackened chicken breast, creamy gorgonzola cheese & guacamole. Served with a house made peppercorn ranch dressing

## TRADITIONAL CAESAR SALAD 10

Sliced hearts of romaine lettuce hand tossed with a traditional creamy Caesar dressing along with homemade croutons & shaved 3 cheese blend of parmesan, asiago & fontina

## ROASTED VEGETABLE BISTRO SALAD 10

Roasted harvest vegetables, jicama, turnips, butternut squash & Yukon gold potatoes all tossed with spring greens & topped with sliced strawberries, blueberries, sun dried tomatoes, sunflower seeds & pepitas then topped with a Caribbean mango vinaigrette

## CAPRESE TORTELLINI SALAD 10

Tri colored cheese tortellini, ciligienni fresh mozzarella, portabella mushroom, sliced sweet chilies, red onion, grape & sun dried tomatoes all tossed in an Italian vinaigrette & served over a bed of romaine lettuce leaves & spring greens, garnished with a balsamic vinegar glaze & chiffonade of fresh basil

## STRAWBERRY WALNUT SALAD 10

Baby spinach topped with candied walnuts, sliced strawberries, juicy blueberries & scallions & tossed in a champagne vinaigrette

## INCLUDE

grilled chicken 4 ~ grilled shrimp or salmon\* 5 ~ steak\* 6

\*Consuming raw or uncooked meat, fish and animal products may increase your risk for foodborne illness

Groups of 8 or more a 18% gratuity will be added to your bill

Gf Gluten Free Option



# SANDWICHES

All sandwiches & burgers served with choice of French fries, homemade potato chips, sweet potato fries with Chef's own sour cream & brown sugar dipping sauce, fresh fruit cup or steamed vegetables

**8900 FISH SANDWICH 13**

6oz Blackened rainbow trout fillet either dusted with Cajun seasonings or encrusted in pecan crust & then sautéed. Served on a focaccia roll with an Asian coleslaw & a caper aioli

**CALIFORNIA CHICKEN CLUBHOUSE 11**

Grilled chicken breast topped with smoked gouda cheese. Served on a croissant with lettuce, tomato & avocado

**REUBEN 11**

Slowly roasted, hand sliced cured corned beef brisket with swiss cheese, 1000 island dressing & grilled sauerkraut. Served on a grilled marble rye bread

**8900 BISTRO FLAT IRON STEAK SANDWICH\* 14**

Sliced choice flat iron steak char broiled to your liking, topped with deep fried onion strings Served open faced on sautéed spinach & Texas toast

## BURGERS

All burgers are char grilled to your liking with lettuce, tomato, onion & pickle slices  
Served on your choice of home style brioche bun, croissant, sesame, or gourmet Kaiser roll.  
Choice of cheese: Swiss, cheddar, provolone, smoked gouda, cheddar jack, pepper jack, white cheddar or mozzarella

**8900 BISTRO BURGER\* 13**

An 8oz blend of chopped beef short ribs, chuck steak, char grilled brisket with lettuce, tomato & choice of cheese.

**THE BASIC BURGER\* 10**

A 1/3lb sirloin burger char grilled to perfection with your choice of cheese

**MORNINGSTAR VEGETARIAN BURGER 10**

A Morningstar chipotle black bean burger topped with tomato & crisp lettuce

**WISCONSIN BURGER\* 12**

An 8oz sirloin burger topped with sautéed sliced mushrooms, onion & Wisconsin beer cheddar cheese

**MEDITERRANEAN TURKEY BURGER 11**

A 1/3lb Char grilled blend of white & dark meat turkey with Mediterranean seasoning, & topped with white cheddar cheese

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WRAPS  
PANINIS  
PIZZA

All wraps & paninis served with choice of French fries, homemade potato chips, or sweet potato fries

**SOUTHWEST TURKEY CLUB WRAP 11**

Slowly roasted turkey breast wrapped with shredded lettuce, diced tomato, crisp bacon, guacamole & cheddar jack cheese

**THE CUBANO 13**

A garlic tortilla with Cajun stone ground mustard wrapped around smoked ham, bacon, slow roasted pulled pork, swiss cheese & dill pickle slices

**BUFFALO CHICKEN WRAP 10**

Hand breaded boneless chicken wings tossed with buffalo sauce, shredded lettuce, diced tomato, pepper jack cheese & a creamy bleu cheese dressing

**ITALIAN BEEF 13**

Thinly sliced, slowly roasted beef sirloin dusted with Italian seasonings, grilled with sliced mushrooms, onions, & topped with mozzarella cheese

**TUSCAN TURKEY 12**

Sliced turkey breast with fresh mozzarella cheese, tomato slices, fresh basil, & roasted garlic aioli on a focaccia roll

**THE WISCONSIN BIG CHEESE 9**

The ultimate grilled cheese. Cheddar, provolone, mozzarella & cheddar jack cheese served on a grilled panini bread

**FRENCH DIP 12**

Thinly sliced roast sirloin of beef dipped in a natural jus, served on a focaccia roll with provolone cheese.

Served with a side of natural dipping au jus

**GRILLED VEGETABLE 12**

Grilled portabello mushroom, caramelized onion compote, smoked gouda cheese, tomato, zucchini & yellow squash, served on a focaccia roll

All pizzas are on a crispy thin crust

**CLASSIC PEPPERONI 13**

Sliced pepperoni served atop a blended pizza sauce & mozzarella cheese

**FOUR CHEESE 12**

Mozzarella, fontina, romano, parmesan cheeses with garlic cream sauce & chiffonade of fresh basil

**CAPRESE 12**

Fresh mozzarella, diced tomatoes, & fresh basil all drizzled with a garlic & basil infused olive oil

**KOREAN BEEF\* 14**

Char grilled flat iron steak, thinly sliced & marinated in a Korean BBQ sauce, topped with scallions, onions & mozzarella cheese

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ENTREES

All entrees served with soup or side salad

Substitute: Baked French onion soup or Caesar salad for \$2

Choice of Yukon gold garlic mashed potatoes G, parsley boiled red skin potatoes G, sweet potato glazed fries G, penne pasta G or basmati rice G

NEW ZEALAND RACK OF LAMB\* 34

Char broiled rack of lamb brushed with a pomegranate glaze. Served with garlic Yukon gold mashed potatoes, Chef's vegetables & a pomegranate red wine demi glace

BBQ PORK RIBS 27

1lb Slowly cooked, dry rubbed pork ribs. Served with homemade coleslaw, choice of potato & finished with a house made Louie's Demise BBQ

SHRIMP DIABLO 28

Sautéed shrimp seasoned with California garlic pepper, sun dried tomato, & red pepper flakes. Finished in a marinara sauce & tossed with whole grain penne pasta

SEARED SALMON\* 29

Salmon fillet with your choice of preparations: pan seared & dusted with Cajun seasonings OR dusted with a dill flour & sautéed. Served with basmati rice pilaf, chef's vegetables. Finished with your choice of: dill cream sauce, avocado cream sauce, or mango pineapple salsa

WALLEYE PIKE 30

Walleye pike fillet with your choice of preparations: sautéed with a light dill flour & finished with a majeure butter with lemon juice & capers OR broiled with old bay seasoning & butter. Served with parsley buttered new red potatoes & Chef's vegetable

SKILLET BLACKENED CHICKEN DIJON 25

Blackened chicken breast dredged in Cajun seasonings. Finished with spinach fettuccini tossed with sautéed mushrooms, onions, heavy cream & stone ground mustard

SEARED TUSCAN CHICKEN BREAST 25

A boneless breast of chicken dusted with an Italian spice laced flour, seared & served with a cream sauce of mushrooms, sun dried tomatoes & spinach

STEAKS

Includes Chef's vegetable & choice of starch

Choose one of the following:

Sautéed onion & mushrooms, peppercorn demi glaze or béarnaise sauce

12oz RIBEYE STEAK\* . . . .35

12oz NEW YORK STRIP\* . . . .34

8oz BEEF TENDERLOIN FILET\* . . . .35

8oz BASEBALL CUT SIRLOIN\* . . . .28

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