

# DINNER MENU

DINNER SERVED AFTER 4 PM

## APPETIZERS

### CHICKEN TINGA NACHOS ..... 15



Tortilla Chips, Romaine, Bacon, Spicy Queso, Pico de Gallo, Corn Relish, Cilantro, House Guacamole & Crema (Substitute Steak\* for \$8)

### QUESADILLA ..... 15

Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo & House Guacamole

### CHICKEN WINGS ..... 16/24



Your Choice of Buffalo, Honey Buffalo, BBQ or Dry Rub

### STEAK TIPS ..... 22

Cajun-Seared Beef Tips\*, Warm French Onion Dip, Onion Frites & Crostini

### WALLEYE FINGERS ..... 17

Breaded Walleye, House Tartar Sauce, Slaw & Lemon Wedge

### ELLSWORTH CHEESE CURDS ..... 14

Served with Marinara Sauce

### PRETZEL BITES ..... 15

Served with Spicy Queso

### CRISPY BRUSSELS SPROUTS ..... 15



Cilantro-Scallion Chimichurri, Calabrian Aioli & Toasted Pistachios

## FLATBREADS & PIZZAS

### BUILD-YOUR-OWN FLATBREAD ..... 13

Cheese - Add Pepperoni (\$2), Sausage (\$3), Bell & Evans Chicken (\$6) - Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini or Green Olives) - Substitute Cauliflower Crust \$3

### BUFFALO CHICKEN ..... 15

Grilled Chicken, Buffalo Sauce, Bleu Cheese, Red Onion, Mozzarella & Bacon. Served with Bleu Cheese or Ranch - Substitute Cauliflower Crust \$3

### SMASHED GRAPE & GOAT CHEESE ..... 15

Crème Fraîche, Red Grapes, Goat Cheese, Herbed Walnuts, Arugula & Balsamic Glaze - Substitute Cauliflower Crust \$3

### 16" WOOD-FIRED MEAT LOVER'S PIZZA ..... 23

Ham, Bacon, Sausage & Pepperoni - Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini or Green Olives)

## SOUPS & SALADS

ADD BELL & EVANS CHICKEN (\$6), SHRIMP (\$7), STEAK BITES\* (\$9), SALMON\* (\$13) OR ANCHOVIES (\$3) TO ANY SALAD

### SOUP DU JOUR ..... 4/7

Ask Your Server for Today's Selection

### SOUP AND SALAD ..... 12

Includes a Cup of Soup du Jour, Toasted Ciabatta & Your Choice of a House Salad or Caesar Salad

### ICEBERG WEDGE ..... 17



Baby Iceberg, Cherry Tomatoes, Bacon, Red Onion, Blue Cheese Crumbles, Italian & Blue Cheese Dressing

### GREEK SALAD ..... 17

Locally Sourced Revol Spring Mix & Arugula, Kalamata Olives, Red Onion, Cucumbers, Roasted Red Peppers, Feta, Cherry Tomatoes, Pickled Red Onion & Greek Vinaigrette. Served with Warm Pita

### AUTUMN ROASTED VEGETABLE SALAD ..... 18



Locally Sourced Revol Spring Mix, Maple Roasted Brussels Sprouts, Butternut Squash, Parsnips & Red Onion, Bacon, Bleu Cheese, Herbed Walnuts & Creamy Maple Vinaigrette.

### GRILLED CHICKEN CAESAR SALAD ..... 18

Grilled Bell & Evans Chicken Breast, Romaine, Cherry Tomatoes, Shaved Parmesan, Croutons & Caesar Dressing

### CHOPPED SALAD ..... 18

Romaine, Bell & Evans Chicken Breast, Hard Boiled Egg, Bacon, Cucumber, Cherry Tomato, Pasta, Bleu Cheese & Tossed in Italian Dressing

### SALMON & ASPARAGUS SALAD ..... 24

Grilled Salmon\*, Locally Sourced Revol Spring Mix, Crushed Pistachios, Avocados, Asparagus, Cherry Tomatoes, Ginger Bread Crumbs & Lime Vinaigrette

## SANDWICHES

ALL SANDWICHES SERVED WITH PICKLE SPEAR AND YOUR CHOICE OF CHIPS, FRUIT, FRIES, WAFFLE FRIES OR SWEET POTATO FRIES (SUBSTITUTE CHEESE CURDS FOR \$4)

### BRACKETT'S CLUB ..... 18

Ham, Turkey, Bacon, Lettuce, Tomato, Mayo & Swiss on Sourdough

### BUFFALO SHRIMP WRAP ..... 18

Breaded Honey Buffalo Shrimp, Shredded Lettuce, Tomato, Red Onion, Cheddar Jack Cheese & Avocado Ranch in a Flour Tortilla

### PHILLY CHEESESTEAK WRAP ..... 21

Shaved Prime Rib, Sautéed Onions and Green & Red Peppers, Crimini Mushrooms & House-Made Cheese Sauce in a Flour Tortilla

**FRENCH DIP ..... 21**

*Shaved Prime Rib, Provolone Cheese, and Caramelized Onions on a Hoagie Roll with Side of Beef Jus. Horseradish Cream Upon Request*

**REUBEN/RACHEL .....18**

*Your Choice of Corned Beef or Turkey, Sauerkraut, Swiss & Thousand Island Dressing on Marble Rye*

**CLASSIC DREW BURGER ..... 17**


*7 oz Certified Angus Beef\*, Lettuce, Tomato & Your Choice of Cheese (American, Cheddar, Pepper Jack, Provolone or Swiss)*

**STEAKHOUSE BURGER ..... 19**


*7oz Certified Angus Beef\*, Sautéed Crimini Mushrooms, Swiss, Provolone, Steakhouse Aioli & Onion Frites*

**ENTRÉES**

**BURRITO BOWL ..... 20**

 *Chicken Tinga, Garlic Rice, Black Beans, Pico de Gallo, Corn Relish, House Guacamole, Queso Fresco, Crema & Tortilla Strips (Substitute Steak\* for \$4 or Shrimp for \$2)*

**HARVEST GRAIN BOWL ..... 22**

 *Bell & Evans Chicken Breast, Maple Harissa-Sautéed Carrots, Asparagus, Red Bell Peppers & Crimini Mushrooms, Served Over a Jasmine Rice & Quinoa Blend, Garnished with Arugula & Fried Shallots*

**SPICY SHRIMP STIR FRY ..... 22**

 *Jasmine Rice, Chili-Glazed Shrimp, Broccoli, Crimini Mushrooms, Red & Green Bell Peppers, Onions & Calabrian Aioli*

**SPAGHETTI & MEATBALLS ..... 19**

*Bucatini Pasta, House-Made Marinara & Meatballs. Served with Toasted Ciabatta*

**BUTTERNUT SQUASH RISOTTO ..... 17**

*Butternut Squash, Ricotta, Herbed Walnuts, Brown Butter Sage Bread Crumbs*

**THE FOLLOWING ENTRÉES INCLUDE:  
A HOUSE SALAD, CAESAR SALAD, OR A CUP OF SOUP (SUBSTITUTE A BOWL OF SOUP FOR \$3)**

**YOUR CHOICE OF SEASONAL VEGETABLE:**  
GRILLED ASPARAGUS, MAPLE-ROASTED VEGETABLE MEDLEY OR ROASTED BROCCOLI WITH PARMESAN

**YOUR CHOICE OF STARCH:**  
MAC & CHEESE, PARSNIP MASHED POTATOES OR ROASTED CAFE POTATOES


**PARMESAN CRUSTED WALLEYE ..... 28**

*Pan-Seared Walleye with a Parmesan Crust & White Wine Tomato Sauce*

**CEDAR PLANK SALMON ..... 31**

 *Garlic and Brown Sugar New Zealand King Salmon\* with a Honey Bourbon Glaze*

**SMOTHERED PORK CHOP ..... 31**

 *12oz Dry-Aged, Bone-In Pork Duroc Ribeye with Mushroom & Caramelized Onion Gravy*

**8OZ TENDERLOIN ..... 42**

 *Served with Port Demi Glace - Toppings \$2 Each (Parmesan Crust, Mushrooms or Caramelized Onions)*

**À LA CARTE SIDES**

**BREAD & BUTTER ..... 4/7**

**SPICY QUESO ..... 5**

**HOUSE GUACAMOLE ..... 7**

**SIDE HOUSE OR CAESAR SALAD ..... 6**

*Add Anchovies \$3*

**SEASONAL VEGETABLES ..... 7**

**MAC & CHEESE ..... 7**

**PARSNIP MASHED POTATOES ..... 7**

**ROASTED CAFE POTATOES ..... 7**

**FRIES ..... 7**

*Plain or White Truffle with Herb & Parmesan*

**WAFFLE FRIES ..... 7**

**SWEET POTATO FRIES ..... 7**

**KETTLE CHIPS ..... 5**

**FRUIT CUP ..... 5**

**BERRY CUP ..... 6**

**POPOVERS ..... 4**

*Available Friday & Saturday Only While Supplies Last.*

**DESSERTS**

**ICE CREAM SUNDAE ..... 6**

 *Vanilla Ice Cream Topped with Chocolate Sauce, Whipped Cream & Cherry*

**WARM CHOCOLATE BROWNIE ..... 8**

*Served with Mint Chocolate Chip Ice Cream & Topped with Crushed Andes Mints*

**TIRAMISU ..... 9**

*Coffee-Soaked Lady Fingers Layered with Mascarpone Cream & Topped with Sweetened Cocoa*

**SKILLET COOKIE ..... 10**

*Warm Chocolate Chip Cookie Served with Vanilla Bean Ice Cream, Caramel & Chocolate Sauce*

**DESSERT COCKTAILS**

**GRASSHOPPER ..... 10**

*Crème de Menthe, Crème de Cacao & Ice Cream*

**ITALIAN DREAM FLOAT ..... 12**

*Amaretto, Ice Cream & Italian Espresso Shot Float*

**SPIKED ROOT BEER FLOAT ..... 14**

*Tito's Handmade Vodka, Ice Cream & Root Beer Schnapps*

**CARAMEL ESPRESSO MARTINI ..... 14**

*Tito's Handmade Vodka, Single Espresso Shot, Disaronno Velvet Cream Liqueur & Caramel*

**\*CONSUMING RAW OR UNDERCOOKED PROTEIN MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.\* THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN, RAW OR UNDERCOOKED INGREDIENTS.\* A \$2 SPLIT PLATE CHARGE WILL BE APPLIED TO ALL SPLIT PLATES.**