



Club Favorites

All Club Favorites are served with French fries, fresh fruit or cottage cheese.

★ SOUP DU JOUR.....CUP/\$4.75
.....BOWL/\$6.50

CUP OF SOUP & HALF SANDWICH.....\$10.25
A cup of today's soup accompanied by a half deli sandwich from the deli sandwich board.

★ DELI STYLE SANDWICH BOARD.....\$10.00
All selections come on your choice of white, marble rye, wheat berry or tomato basil wrap accompanied by lettuce and mayonnaise. Served with house potato chips or fresh seasonal fruit. Choose from: Tuna Salad - Corned Beef - Ham - BLT- In house Roasted Turkey Breast

★ MANHATTAN CLUB HOUSE.....\$10.75
A triple decker sandwich on white toast with ham, turkey, bacon, lettuce, tomato, and mayonnaise.
(Gluten free diners option: Manhattan Club Salad)

★ REUBEN..... \$10.75
Deli style corned beef served on grilled marble rye with sauerkraut and Swiss cheese. Accompanied by Thousand Island dressing. (The "Rachel" substitutes turkey)

COUNTRY CLUB BURGER.....\$10.75*
A Certified Angus half pound ground chuck burger grilled and presented upon a Brioche bun with crisp iceberg lettuce and sliced tomato.

GRILLED OR BLACKENED CHICKEN CLUB.....\$10.75

An 8 oz. boneless breast grilled or blackened and served on a Brioche bun with crisp lettuce and sliced tomato. (black bean burger available as substitution)

TUNA MELT\$10.75
.....HALF/\$5.75

Our specially seasoned tuna salad served open faced on a toasted English muffin with sliced tomato and Wisconsin Cheddar cheese.

Salads

Served with fresh baked rolls

CAESAR SALADSMALL/\$7.75
.....LARGE/\$10.75

Crisp Romaine lettuce tossed with our house Caesar salad dressing. Finished with vine-ripened tomatoes, hard-boiled egg wedges, croutons, and freshly grated parmesan cheese.
Anchoy upon request.

Add grilled or blackened chicken breast/\$5.00

★ MEDITERRANEAN SALAD.....LARGE/\$10.75 SMALL/\$7.75

Crisp seasonal greens tossed with herb vinaigrette. Finished with Heirloom tomato, cucumber, Kalamata olives, seasoned croutons, egg wedges and freshly grated parmesan cheese.

Add grilled or blackened chicken breast/ \$5.00

FIESTA SALAD.....\$13.00

A baked southwestern style tortilla shell served with crisp seasonal greens, heirloom tomato, jicama, toasted peppitos, and watermelon radish. Finished with our creamy southwestern style dressing and house queso fresca.

Add grilled or blackened chicken breast/\$5.00

GRECIAN QUINOA.....\$10.75

Crisp slippery hill farms lettuce presented with Quinoa tossed with a flavorful herb vinaigrette. Finished with Heirloom tomato, cucumber, watermelon radish, feta cheese, micro-greens and artichoke crisps.

Add grilled or blackened chicken breast/ \$5.00

Seasonal Specialties

All seasonal specialties are accompanied by your choice of french fries, fresh fruit, or cottage cheese.

SESAME CHICKEN TACOS.....\$10.25

Boneless breast strips, marinated in a teriyaki sauce, coated with toasted sesame seeds and baked. Presented in warm Asian style buns with sriracha aioli and a pineapple salsa.

BADGER BURGER.....\$14.00

A half pound locally raised wagyu ground steak patty grilled and presented upon a brioche bun. Topped with Marieke gouda cheese, Neuske's Applewood smoked bacon, and Leinenkugel's beer battered cheese curds. Accompanied by slippery hill farm lettuce and sliced roma tomato.

YELLOWFIN TUNA BITES.....\$10.50

Grilled yellowfin tuna chilled and sliced. Presented upon wasabi wonton crisps with sesame seaweed salad and tobiko caviar. Accompanied by sesame greens.

MEDITERRANEAN TUNA SALAD PITA.....\$10.75

A Mediterranean tuna salad accented with roasted peppers, sun-dried tomato, Kalamata olives, capers and a flavorful herb vinaigrette. Served in a pita pocket with slippery hill farms lettuce and feta cheese.

MARGARITA FLATBREAD AND MEDITERRANEAN SALAD DUET.....\$10.75

Our house Mediterranean salad accompanied by margarita flatbread slices.

* - State of Wisconsin Food Advisory—Wisconsin Food Safety Agencies Advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age four (4), pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduce the risk of illness. For further information, contact your physician or public health department.