



LUNCH MENU - Ends at 4 pm

CHOPPED SALAD | 3⁹⁵

Smoked chicken, lettuce, tomato, bleu cheese, onion, avocado, applewood bacon served in our signature dressing

ICEBERG WEDGE | 3⁹⁵

Applewood smoked bacon, sundried tomato, candied pecans, red onions with choice of dressing

SOUP STATION

SOUP OF THE DAY | 3²⁵

Homemade creation please ask your server for details

WILD RICE AND MUSHROOM | 4²⁵

SANDWICHES AND MORE

Burgers and sandwiches served with your choice of cottage cheese, fresh fruit, wild greens, seasoned potato wedges or fries

SIRLOIN BURGER | 7⁹⁵

Garnished with lettuce, tomato, avocado and choice of cheese

FRENCH DIP | 6⁹⁵

Roast beef, monteray jack cheese, artisan bread and au jus

REUBEN | 6⁹⁵

Corned beef, sauerkraut, swiss cheese, 1000 island on marble rye

BUFFALO BARBEQUE BREADED CHICKEN SANDWICH | 7⁹⁵

Topped with cheddar, lettuce and tomato

TURKEY B.L.T. | 6⁹⁵

Applewood bacon, mesquite turkey breast on grilled bread

STEAK QUESADILLA | 7⁹⁵

Pepper, onions, cheddar cheese and grilled steak served with sour cream and salsa

CHICKEN PESTO RAVIOLIS | 8⁹⁵

Chicken, mushrooms, roasted red peppers, ham and pea's tossed in a pesto cream with raviolis

FARMER'S CHICKEN PIE | 6⁹⁵

Homemade dough, chicken, farm stand vegetables

NEW YORK STRIP | 21⁹⁵

Peppercorn butter topped with fried leeks



DINNER MENU - Available after 4 pm

IN THE BEGINNING

WILD GULF SHRIMP | 6⁹⁵

Served with lemon and cocktail sauce

BRUSHETTA | 3²⁵

Basil, roma tomatoes, garlic and red onions served on grilled bread

STUFFED PORTABELLA | 5⁹⁵

Marinated in aged balsamic vinegar fresh herbs with fontina cheese

GARDEN

CAESAR SALAD | 3⁹⁵

Classical dressing

CHOPPED SALAD | 3⁹⁵

Smoked chicken, lettuce, tomato, bleu cheese, onion, avocado, applewood bacon served in our signature dressing

ICEBERG WEDGE | 3⁹⁵

Applewood smoked bacon, sundried tomato, candied pecans, red onions with choice of dressing

GEORGIA GREENS | 5⁹⁵

Bibb lettuce, grilled peaches, turkey breast, roasted red peppers, yellow tear drop tomatoes and feta cheese topped with champagne vinaigrette

INDIAN TACO | 5²⁵

Fried bread, seasoned beef, farm stand vegetables, cheese and homemade pico de gallo

SOUP STATION

SOUP OF THE DAY | 3²⁵

Homemade creation please ask your server for details

WILD RICE AND MUSHROOM | 4²⁵

GOURMET BURGERS AND COMPANY

Choice of cottage cheese, fresh fruit, wild greens, seasoned potato wedges or fries

WARRIOR BURGER | 8²⁵

Ten ounce sirloin burger, pickled red onion, smokey red pepper sauce

SIRLOIN BURGER | 7⁹⁵

Garnished with lettuce, tomato, avocado and choice of cheese

SISCO BURGER | 8²⁵

Five cheeses, fried onions and ham on grilled bread

Parties of six or more are subject to an automatic 18% gratuity. Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.



GOURMET BURGERS AND COMPANY (continued)

STEAK AND EGG SANDWICH | 8⁹⁵

Grilled six ounce strip caramelized onion cheddar cheese and fried egg on a hand made Kaiser

CHICKEN CORDON BLEU | 6⁹⁵

Grilled chicken breast, ham, swiss cheese on toasted sour dough bread

ITALIAN SANDWICH | 5⁹⁵

Ham, salami, turkey, provolone, lettuce, tomato and onion with golden Italian dressing on warm flat bread

FRENCH DIP | 6⁹⁵

Roast beef, monteray jack cheese, artisan bread and au jus

REUBEN | 6⁹⁵

Corned beef, sauerkraut, swiss cheese, 1000 island on marble rye

THE LONGHOUSE CLUB | 7⁹⁵

Chef's signature version

ENTREES

COUNTRY-STYLE CHICKEN | 9⁹⁵

Whipped potato, seasonal vegetables

PAN-FRIED WALLEYE | 12²⁵

White wine butter, whipped potato, seasonal vegetable

GRILLED BEEF TENDERLOIN | 18⁹⁵

Béarnaise sauce, mushroom cap

NEW YORK STRIP | 21⁹⁵

Peppercorn butter topped with fried leeks

BARBEQUE SKIRT STEAK | 12⁷⁵

Bourbon barbeque sauce, fried potato, corn

BEEF STIR-FRY | 11⁷⁵

Carrots, red peppers, baby corn, water chestnuts, red onion, in sweet n sour sauce over steamed rice

SHRIMP SCAMPI | 11⁷⁵

Fresh garlic, herbs, black tiger shrimp, lemon, white wine sauce tossed with fettuccine pasta

BLACKENED CHICKEN PASTA | 10²⁵

Sun dried tomato, green and yellow squash, blackened chicken breast, cream sauce tossed with bowtie pasta

FARMER'S CHICKEN PIE | 6⁹⁵

Homemade dough, chicken, farm stand vegetables

Parties of six or more are subject to an automatic 18% gratuity. Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.



BREAKFAST - Served until 11 am

LONGHOUSE CLASSICS

SMOTHERED BISCUITS WITH SAUSAGE GRAVY | 4⁵⁰

Buttermilk biscuits, cream gravy

LUCKY CORNED BEEF HASH AND EGGS | 5⁰⁰

Corned beef hash, served with two eggs any style; served with your choice of whole wheat or white toast

THE LONGHOUSE BENEDICT | 6⁰⁰

Hollandaise sauce, Canadian bacon, toasted English muffin

DOUBLE DOWN BREAKFAST | 8⁵⁰

Two pancakes or French Toast, two eggs any style, your choice of two breakfast meats – applewood smoked bacon, sausage links or ham; with hashbrown potatoes and your choice of whole wheat or white toast

FRIED EGG SANDWICH | 6⁰⁰

Served on choice of English muffin or croissant topped with American cheese

PARLOR PANCAKES & FRENCH TOAST

French toast and pancakes served with your choice of hashbrowns or applewood smoked bacon, sausage links, ham

TWO STACK PANCAKES | 5⁵⁰ THREE STACK PANCAKES | 5⁷⁵

Topped with strawberries, whipped butter and pure maple syrup

WILD RICE PANCAKES | 5²⁵

Served with pure maple syrup

CLASSIC FRENCH TOAST | 5⁵⁰

Classic French toast, fruit compote, whipped butter, and pure maple syrup

PLACE YOUR BETS-EGGS & SCRAMBLES

All eggs and scrambles served with hashbrown potatoes and your choice of whole wheat or white toast

TWO EGGS ANY STYLE | 4⁵⁰ THREE EGGS ANY STYLE | 5⁰⁰

Your choice of applewood smoked bacon, sausage links or ham

THREE OF A KIND OMELET | 5²⁵

Choice of three toppings: bacon, ham, sausage, bell pepper, broccoli, onion, tomato and mushrooms with shredded mozzarella and cheddar cheese

OMAHA OMELET | 5⁷⁵

Ham, applewood smoked bacon, bell pepper, mushroom, tomato, onion and Carr Valley cheese

WILD CARD WESTERN OMELET | 5⁷⁵

Ham, cheddar, onion, bell pepper, green chilis, sour cream, green onions and spices

FIVE CHEESE OMELET | 4⁷⁵

A generous variety of five Wisconsin cheeses



WINES BY THE GLASS & BOTTLE

ALBERTONI MERLOT | 6⁰⁰ | 24⁰⁰

"With gorgeous red-velvet and crimson hues, this Merlot has hints of wild berries and black pepper. On the palate, its smooth but complex body brings forth flavors of plum and black cherry, followed by a soft, satisfying finish." Margaret K. Leonardi, Winemaker

ALBERTONI CABERNET SAUVIGNON | 6⁰⁰ | 24⁰⁰

"This luxuriously ruby-colored Cabernet Sauvignon is fruit forward with subtle aromas of boysenberry, raspberry and licorice. On the palate this wine has a jammy body with a hint of lightly toasted oak and licorice followed by a soft, elegant finish." Margaret K. Leonardi, Winemaker.

ALBERTONI PINOT NOIR | 6⁰⁰ | 24⁰⁰

A silky, medium-bodied red with forward fruit flavors – an easy-to-love dry wine

ALBERTONI CHARDONNAY | 6⁰⁰ | 24⁰⁰

"This light buttercup-colored wine has very prominent Chardonnay distinctiveness arising from a foundation of pear aromatics. It delivers a rich, full-bodied, creamy savor that leads to its extraordinarily smooth finish." Margaret K. Leonardi, Winemaker.

THREE LAKES CRANBERRY WINE | 6⁰⁰ | 24⁰⁰

Fresh and distinct, semi-sweet true fruit wine made from only whole Wisconsin cranberries

THREE LAKES BLACKBERRY WINE | 6⁰⁰ | 24⁰⁰

SUTTER HOME WHITE ZINFANDEL | 6⁰⁰ | 24⁰⁰

BEERS

DOMESTIC BEERS (BOTTLES) | 2⁷⁵

Miller High Life, Miller Lite, Miller Genuine Draft, Miller Genuine Draft 64, Coors Light, Pabst, Budweiser, Bud Light, Busch Light, Michelob Ultra, Amber Bock

IMPORTED BEERS (BOTTLES) | 3²⁵

Heineken, Corona, Stella

DRAFTS | 2⁵⁰

Ask your hospitality specialist for tap flavors

BOTTLED LIBATIONS

O'Douls | 2⁷⁵ Mike's Hard Lemonade | 3⁰⁰ Mike's Hard Cranberry | 3⁰⁰ Smirnoff Ice | 3⁰⁰

SPECIALTY COCKTAILS | 4⁷⁵ Each

MARGARITA

TEQUILA SUNRISE

BLOODY MARY

OLD FASHIONED



BREAKFAST (continued)

LONGHOUSE SKILLETS

All skillets served with hashbrown potatoes and your choice of whole wheat or white toast

COUNTRY | 6⁰⁰

Sausage, bell pepper, onion, two eggs any style and sausage gravy

NORTH STAR | 6⁵⁰

Shredded cheese, bell pepper and onion

STEAK AND EGGS | 10²⁵

Two eggs any style

HAM AND EGGS | 6⁰⁰

Two eggs any style

HEALTH NUT

EGG WHITE OMELET | 5²⁵

Shredded cheese, bell pepper and onion

PEACHES AND COTTAGE CHEESE | 3⁰⁰

Sliced peaches and cottage cheese

ASSORTED FRUIT SMOOTHIES | 5⁵⁰

Your choice of strawberry, banana, mango, peach and raspberry

HOT AND COLD CEREALS

STEEL-CUT OATMEAL | 4⁰⁰

Oatmeal with your choice of strawberries or bananas and a side of cream or milk

CINNAMON-APPLE OATMEAL | 3²⁵

Ground cinnamon and raisins

COLD CEREAL | 2⁵⁰

(Special K, Raisin Bran, Frosted Flakes), whole, 2% or fat-free milk

BAKERY & BREADS | 1⁵⁰ Each

ASSORTED DANISH | ASSORTED MUFFINS | CINNAMON ROLL

BUTTER-WASH CROISSANT | ASSORTED BAGEL | ENGLISH MUFFIN

EXTRAS & SIDES | 1⁷⁵ Each

HASHBROWN POTATOES | 2 SLICES BACON

HAM | TWO SAUSAGE LINKS | ONE EGG ANY STYLE

BEVERAGES | 1²⁵ Each

JUICES: Grape, Apple, Orange, Cranberry, Tomato, Grapefruit, Pineapple

MILK: Whole, 2%, Skim, COFFEE & TEA: Regular or Decaf

Parties of six or more are subject to an automatic 18% gratuity. Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.