



All sandwiches are served on a grilled bun or other bread as noted with your choice of one side.

Substitute a house Salad or onion rings in place of your side for 3.00 extra

add; sauteed mushrooms-2.00, onions 1.25, bacon 1.50, cheese 1.50 (Hot Pepper, Cheddar, Swiss, American), Bleu Cheese 2.00

comes with choice of one side listed below

*Hawkeye Burger

Eight ounce, flame broiled beef patty with all the fixin's

13.00

French Dip

Our favorite! Tender beef... topped with melted swiss cheese served on a toasted hoagie, served with au jus

14.00

*Bourbon Mushroom Swiss

Juicy burger topped with sauteed mushrooms, swiss cheese & bourbon sauce

15.00

Tenderloin

USA TODAY DISH OF THE YEAR!

made from scratch!
Hand cut & tenderized pork
loin, flame-broiled or freshly
breaded &
deep fried

top with bacon and cheese 3.00 extra

13.00

Hawkeye Chicken

Chicken breast, grilled or hand breaded, topped with Ham, Swiss & American Cheese. Served on a toasted ciabatta bun with lettuce, tomato, pickle & honey mustard

15.00

*Ribeye

Choice ribeye closely trimmed & served on a toasted hoagie

18.00

Buffalo Chicken

Juicy, chicken breast, grilled or hand breaded, deep-fried & smothered in our buffalo sauce, with bleu cheese dressing

14.00



Sandwich Sides

Upgraded Sides-\$3.00 extra

MASHED POTATOES and GRAVY

BAKED POTATO ~ HASHBROWNS

FRENCH FRIES

FRESH STEAMED VEGGIES OR BROCCOLI

GREEN BEANS ~ RICE

COLE SLAW

POTATO SALAD ~ COTTAGE CHEESE

CUP OF SOUP OF THE DAY

CUP OF OUR SIGNATURE WISCONSIN CHEESE

LOADED BAKER

SWEET POTATO FRIES w/MARSHMALLOW CREME

HOMEMADE BAKED BEANS

BACON WRAPPED ASPARAGUS

ONION RINGS

MAC N CHEESE

* indicates items may be cooked to order

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Sharing a meal - \$2.50 charge (policy) 17% gratuity on parties of 8 or more 3% additional gratuity on private room

... BBO ~ Chicken ... *

comes with choice of two sides

Iowa Pork Chops

Two marinated, center cut pork chops with house bourbon sauce on the side

22.00

Black n Bleu 3.00 extra

BBQ Baby Back Ribs

Our Specialty...Smothered with BBQ Sauce or signature rub... slow cooked until juicy & tender

> half 20.00 full 28.00

BBQ Ham Steak

old fashioned... ham steak smothered in bbq sauce & plain

20.00

Chicken Cordon Bleu

Homemade! Chicken breast, stuffed sliced ham, American & Swiss cheese, hand breaded & fried golden, smothered with alfredo sauce, served on a bed of rice or linquine

22.00



Bourbon Chicken Breasts

Grilled chicken breast served on a bed of rice topped with house bourbon sauce

Chicken Terivaki

Boneless chicken breast in a

teriyaki marinade served

over a bed of rice,

topped with grilled pineapple

one 18.00 two 24.00

Chicken Tenders

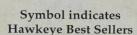
Four jumbo tenders,

freshly breaded,

choice of dipping sauce

18.00

one 17.00 two 22.00



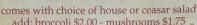


add one of the following to any dinner (Want something you don't see? Just ask your server)

BONELESS CHICKEN BREAST (hand breaded or broiled) \$6.00 BBO BABY BACK PORK RIBS \$10.00

BIG L SHRIMP (sauteed ~ fried ~ coconut) \$6.00 STUFFED SHRIMP \$6.00 BACON WRAPPED SHRIMP





Seafood Alfredo

Sauteed shrimp & scallops tossed in our creamy homemade alfredo sauce, over penne noodles

24.00

Parmesan Crusted Shrimp Scampi

Plump shrimp, sauteed in garlic butter with a touch of white wine sauce with sundried tomatoes rved over linguine topped with parmesan crust

24.00

add; broccoli \$2.00 - mushrooms \$1.75 Chicken Alfredo

Steak Gorgonzola New York strip cooked to temp over penne noodles, with our alfredo,

tossed with fresh spinach, Gorgonzola cheese, and sun dried tomatoes

30.00

Chicken Marsala

Creamy marsala wine sauce with mushrooms over grilled chicken breasts, topped with melted cheeses and sun-dried tomatoes, served over linguine

22.00

Sharing a meal - \$2.50 charge (policy) 17% gratuity on parties of 8 or more 3% additional gratuity on private room

Tender grilled chicken, over linquine & topped with our made from scratch alfredo

22.00

Chicken Parmesan

Lightly breaded chicken breast, smothered with marin sauce & melted Italian Cheeses, served over our linquine

22.00

-- * -- Steaks -- * --

all steaks are USDA choice or highter and cut fresh daily by Chef Doug add; sauteed mushrooms 2.00 ~ blackened 1.50 ~ steak rub 1.50 ~ sauteed onions 1.25 ~ bleu cheese 2.00 ~ bourbon sauce 1.50

comes with choice of two sides listed below

*New York Strip

Chef's Favorite! Thick and juicy, flame broiled to your specifications

> 12 oz 32.00 18 oz 46.00

*Ground Sirloin

Fresh ground daily... cooked to your perfection, served with brown gravy add mushroom 1.50

18.00

*Filet Mignon

Favored by many for its melt-in-your-mouth texture

6 oz 32.00 10 oz 46.00

*Prime Rib

Hand seasoned & oven roasted slowly to perfection

12 oz 32.00 20 oz 46.00

Served Wednesday, Friday & Saturday ONLY!

*Ribeye

Thick and juicy well marbled to ensure great flavor...

> 12 oz 32.00 18 oz 46.00

Country Fried Steak

Large, "freshly breaded" beef steak fried to a golden brown, covered with ol' fashioned country gravy 18.00

*medium well-slightly pink center * well-brown center, no pink *rare-cool red center * medium rare-warm red center * medium-rosy pink center

comes with choice of two sides listed below

Catfish

Boneless fillet, grilled or "freshly breaded" & fried try blackened or cajun 1.00

18.00

Seafood Sampler Six ounce citrus salmon, four bacon wrapped shrimp, and four sauteed shrimp

30.00

Shrimp Trio

Two of each, jumbo shrimp, coconut shrimp & shrimp jammers and stuffed shrimp. Served with cocktail & raspberry sauce

26.00

Big L's Honey Shrimp

Six lightly battered jumbo shrimp, Cajun and honey drizzled on top. On a bed of rice w/lemon wedge

22.00

Bacon Wrapped Shrimp

Six shrimp wrapped in smoked bacon, broiled in lemon butter then over rice

26.00

Stuffed Shrimp

Four, plump shrimp stuffed with crab meat and cheese filling then lightly breaded and deep fried

22.00

Coconut Shrimp

Seven plump shrimp dusted in a coconut breading, served with our raspberry sauce

21.00

Jumbo Shrimp

Five jumbo shrimp hand breaded & deep-fried, with a lemon & cocktail sauce

20.00

Citrus Salmon

A delicious, flaky, 8 oz. salmon fillet broiled plain or with our delicious citrus glaze

24.00

Dinner Sides

HOUSE SALAD ~ CAESAR SALAD BAKED POTATO ~ FRENCH FRIES ~ HASHBROWNS MASHED POTATO and GRAVY FRESH STEAMED VEGGIES OR BROCCOLI GREEN BEANS ~ RICE

POTATO SALAD COTTAGE CHEESE ~ COLESLAW CUP OF SOUP OF DAY UP OF OUR SIGNATURE WISCONSIN CHEESE

Upgraded Sides-\$3.00 extr

LOADED BAKER SWEET POTATO FRIES w/MARSHMALLOW CREME HOMEMADE BAKED BEANS BACON WRAPPED ASPARAGUS ONION RINGS MAC N CHEESE

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Beverage

K... From the Bar

WE PROUDLY SERVE PEPSI PRODUCTS... 24 OZ GLASS ~ FREE REFILLS PEPSI, DIET PEPSI, CHERRY PEPSI, MT DEW, DIET MT DEW, STARRY, DOC 360

> DRAFT 1919 KEG ROOTBEER FRESH FROM THE KEG.. SERVED IN A FROSTED PINT GLASS NO FREE REFILLS

COKE ~ DIET COKE (CANNED)

COFFEE REGULAR ~ DECAF FREE REFILLS

SWEET ~ UNSWEET ~ RASPBERRY ~ HOT FREE REFILLS

> LEMONADE FREE REFILLS

WHITE 2% ~ CHOCOLATE

HOT CHOCOLATE

11 BEERS ON TAP BLUE MOON AMBER BOCK MICH ULTRA

THE REST ARE SEASONAL OR SUBJECT TO CHANGE OFTEN ** JUST ASK YOUR SERVER **

BOTTLED BEERS BUD LIGHT ~ BUD ~ MILLER LITE MICH ULTRA BUSCH LIGHT ~ BUD SELECT 55
HEINEKEN ~ BUD SELECT ~ COORS LITE
CORONA EXTRA ~ DOS EQUISNA BEER

COCKTAILS
ASK YOUR SERVER FOR A DRINK MENU...
OR ENJOY A DRINK OF YOUR CHOICE...

WINES ASK YOUR SERVER FOR OUR WINE LIST...

Special Days

Tuesday & Buy one get one beer and house wines Thursdays ALL DAY (only available in lounge or patio)

Try our Sunday Hot Plates 11:00-3:00

Things to take home



DRIVE THROUGH WINDOW AVAILABLE

1919 ROOT BEER

1/2 GALLON GROWLER, YOU CAN KEEP! REFILLS \$9.95 18.00

SIGNATURE HOUSE RED ROQUEFORT

FRENCH DRESSING MIXED WITH BLEU CHEESE CRUMBLES

WE CAN FILL ALL OF YOUR PROPANE NEEDS!

PROPANE

TANKS

RANCH DRESSING

MADE FRESH IN OUR KITCHEN. USING REAL BUTTERMILK

SOFT CHEDDAR CHEESE

SOFT SHARP CHEDDAR CHEESE (160

8.00

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