



DINNER MENU

Fresh Food ~ Hand Crafted Daily

Thank you for joining us. We hope you can sit back, relax, and enjoy our causal atmosphere and fresh food cooked to order. We take a lot of pride in our establishment, our local guests and friends who come from all over this great country!

Your hosts ~ Pam • Andy • Beth • Sherman

Starters

Hotel Chips

Fried potato chips dusted with herbs and served with a ranch dressing 5.85

Potachos

Freshly fried chips topped with house made chili, Monterey Jack and cheddar cheese, finished with jalapeños, salsa, tomatoes and sour cream 8.85

Crab Dip

A baked, delicious blend of crab, cream cheese and Parmesan served with toasted bread points 10.25

Thai Chicken Skewers

Chicken marinated in Hoisin and Teriyaki served on a bed of greens with a sweet and spicy Thai Chili sauce 8.85

Hot Soft Pretzels

Soft pretzels served with a creamy beer cheese dip 7.85

Spicy Ranch Fries or Chips

Your choice of fresh fries or chips tossed in Cajun spices, topped with ranch dressing, bacon, cheddar and pepper jack cheeses 7.85

Potstickers

Chinese dumplings filled with pork and vegetables, tossed in sweet soy sauce and served on a bed of greens with a Thai chili sauce for dipping 7.35

Coconut Shrimp

Succulent butterflied deep-fried shrimp covered in a light tempura-like batter infused with the taste of coconut and served with dipping sauce 9.35

Ahi Tuna*

Seared rare. Served with wasabi mayo and sesame seed dressing 10.25

Soup and Salads

Bowl of Homemade Soup 6

Local Seven Salad

Fresh local greens, romaine and iceberg mixed with carrots, tomatoes, onions and mushrooms

*Small 3.75
Large 6.25*

Spinach Salad

Mushrooms and sliced egg, finished with crispy bacon and tossed in an apple vinaigrette 7.60

Tavern Chopped Salad

Fresh local greens, sliced mushrooms, red onion, tomato, hearts of palm and crispy bacon with choice of dressing 9.60

Classic Wedge

A crisp wedge of iceberg topped with diced tomato, bacon, blue cheese crumbles and a creamy blue cheese dressing 8.25

Caesar Salad

Fresh romaine and homemade croûtons tossed in a creamy Caesar dressing 7.85

California Salad

Local mixed greens, tomatoes, red onions, hearts of palm, hard boiled eggs, fire roasted corn & black bean salsa and fresh avocados 9.60

Add: Chicken 4.50 • Salmon 5.25 • Shrimp 6.50 • Scoop of Chicken Salad 4*

Dressings:

Ranch • Blue Cheese • Thousand Island • Honey Mustard • Red Wine Vinaigrette • Balsamic Vinaigrette • Apple Vinaigrette • Italian



Steaks



All of our steaks are Certified Angus Beef, hand cut and cooked to order

- Sirloin Filet*** - 8 oz center cut filet 25
Grilled Rib Eye* - 12 oz well marbled for outstanding flavor 24
Filet* - 8 oz center cut filet of the most tender cut of corn fed Midwestern beef 32
T-Bone* - 16 oz of USDA choice cut that combines the rich flavor of a strip with the tenderness of a filet 28

HOW IT'S DONE

Rare - Cool Red Center • Medium Rare - Rare Warm Red Center • Medium - Pink Center • Well - Fire Grilled Throughout



Tavern Specialties



- Grilled Pork Tenderloin** - Sliced and topped with a smoky apple butter barbecue sauce, served with mashed potatoes and fresh vegetables 19.25
Boneless Short Ribs - Slow roasted with mushrooms and onions for over 8 hours using Myer's Premium Angus Beef and served with mashed potatoes 19.75
Maple Glazed Pork - 12 oz bone-in pork loin grilled and finished with a maple and mustard glaze 20.25
Hanger Beef Tenderloin* - A tenderloin grilled, thinly sliced and served with potatoes and vegetables 19.25



Seafood



Fresh selection daily - Ask your server



Chicken



12 ounce chicken breast, char-grilled accompanied with rice and vegetables

- High Country Chicken** - Topped with bacon, barbecue sauce, tomatoes, scallions, Monterey jack, cheddar cheese 16.85
California Chicken - Topped with fresh tomato, Pico de Gallo, guacamole, Monterey jack and cheddar cheeses 16.85
Hawaiian Chicken - Topped with a pineapple Teriyaki glaze, grilled pineapple 16.60



Pasta



- Fettuccine Alfredo** - Fettuccine tossed with a rich blend of Romano, Asiago, Parmesan 13.25
Chicken Alfredo - Grilled chicken served over fettuccine pasta tossed with our homemade Alfredo sauce (Blackened chicken available) 17.60
Shrimp Alfredo* - Sautéed shrimp served over fettuccine pasta tossed with our homemade Alfredo sauce 19.85
Pasta Primavera - Locally sourced seasonal vegetables tossed in our homemade marinara sauce 14.85
Chicken Primavera - Grilled chicken breast served over locally sourced seasonal vegetables tossed in our homemade marinara sauce 15.85
Shrimp Primavera* - Sautéed shrimp served over locally sourced seasonal vegetables tossed in our homemade marinara sauce 19.85
Shrimp Fra Diabolo* - Succulent shrimp tossed in a spicy marinara sauce served over fettuccine pasta 19.85
Lasagna - Layers of pasta with ground beef, sausage, mozzarella, ricotta, Parmesan and Romano cheese topped with homemade marinara sauce 14.60

Menu items and prices are subject to change.

Not all ingredients are listed in menu descriptions. Ask your server if you have specific dietary needs or for gluten-free suggestions.

** Some menu items contain or may contain raw or undercooked products. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



Hand Crafted Burgers



Fresh hand-pattied and cooked to order: Rare • Medium Rare • Medium • Well Done
Burgers are topped with lettuce, tomato, (onion upon request) and pickle spear on the side.
Served with your choice of: French Fries • Sweet Potato Fries • Coleslaw • Freshly Fried Chips

Ghost Burger* - Hot and spicy with Ghost Pepper cheese 10

Whiskey Bacon BBQ Burger* - Uncured applewood smoked bacon, bourbon infused BBQ sauce and Wisconsin cheddar make for one delicious burger! 9.85

Hotel Tavern Burger* - A Tavern standard (Add cheese .50) 9.35

Southern Burger* - Topped with fresh fried tobacco onions and a smoky pimento cheese 9.85

No Bull Burger - Veggies and black beans burger served with salsa and sour cream 9.25

Turkey Burger* - Fresh ground turkey char-grilled and topped with Swiss cheese 9.60

Additional toppings to choose from:

Grilled onions • Coleslaw • Sautéed mushrooms • Chili • Jalapeños ~ .50 extra
Bacon ~ 1.00 extra
Cheese • American • Cheddar • Blue • Pimento • Swiss • Pepper Jack ~ .50 extra



Sandwiches



All sandwiches are served with choice of french fries, sweet potato fries, coleslaw or freshly fried chips

French Dip - Slow roasted and thinly sliced Angus beef served warm on toasted hoagie roll, topped with Swiss cheese, Au Jus and a garlic mayonnaise 10.25

Oven Roasted Turkey - Topped with crispy bacon, Swiss cheese, lettuce, tomato and honey mustard on toasted ciabatta 9.85

Hotel Chicken* - Grilled marinated chicken breast smothered with caramelized onions, topped with uncured smoked bacon and Wisconsin cheddar served with lettuce and tomato served on a toasted ciabatta 9.85

Little Hoots ~ 5



Sides ~ 1.99



Desserts ~ 7



Drinks ~ 2

Kids Pizza
Chicken Tenders
Kids Burger
Grilled Cheese
Kids Pasta
(Noodles and
butter sauce)

Hotel Chips
French Fries
Coleslaw
Sweet Potato Fries
Seasonal Vegetables
Sautéed Spinach 3.99

Cheesecake
Chocolate Molten
Cake
Seasonal Desserts
(ask your server)

Coke • Diet Coke
Mountain Dew
Diet Mountain Dew
Dr Pepper
7-Up
Tea
Coffee



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