

FRIDAY AT
THE JIG

2019



APPETIZERS

SMOKED SALMON CAPRESE 12

House smoked salmon, mozzarella cheese, fresh tomatoes, and basil with our house balsamic drizzle.

CHEESE CURDS 9

Fresh Ellsworth cheese curds deep fried with our signature IPA beer batter served with a side of house made ranch.

CLAM CHOWDER CUP 3 BOWL 6

House made with clams, potatoes and creamy deliciousness.

TRADITIONAL FISH FRY

Served with fresh corn bread, creamy slaw and choice of side

THE JIG FISH FRY 2 piece 12 3 piece 14
Two or three pieces of deep fried haddock

BAKED FISH 3 piece 12 4 piece 14
Three or four pieces of haddock baked in white wine, rosemary, thyme, butter and our house seasoning.

THE JIG HAND MUDDLED OLD FASHIONED 5

Whiskey or Brandy - sweet, sour or press. A Wisconsin classic!

SURF

Comes with fresh corn bread, creamy slaw and choice of side.

FISH TACOS 13

Beer battered fish topped with pineapple pico and house tequila hot sauce.

REEL BIG SANDWICH 13

Grilled roll loaded with fried haddock, bacon, lettuce, tomato and garlic aioli.

SHRIMP 20

Deep fried or pan fried in your choice of garlic butter or cajun.

BLUEGILL 16

Lightly breaded fillets fried to a golden brown

PERCH DINNER 14

Three piece European perch in our IPA beer batter

**Side options listed on following dinners.

BOURBON SALMON 22

8 oz fillet with brown sugar and bourbon reduction glaze, asparagus spears and house salad.

MAPLE DIJON SALMON 22

Maple dijon glazed 8 oz fillet on a bed of sautéed sesame spinach and onions with a house salad.

LOBSTER MAC 20

Cavatappi pasta tossed with our house made cheese sauce, topped with lobster and julienned green onions, garlic bread and a house salad.

SIDES

sides included in price

TOTS	3
FRENCH FRIES	
JASMINE RICE	
BAKED POTATO	
COTTAGE CHEESE	
BROCCOLI	
VEGETABLE OF THE DAY	

sides \$1 additional with meal

FRESH FRUIT	4
SWEET TOTS	
ONION RINGS	
GARLIC MASHED	
LOADED BAKED POTATO	
cheese, bacon and sour cream	

BURGERS

Served with French fries

SURF & TURF BURGER 15

1/3 pound burger topped with cajun shrimp, pepper jack cheese, arugula and a spicy mustard sauce.

BUILD YOUR OWN BURGER 11

1/3 pound burger - base burger includes cheese, lettuce tomato and onion.

BURGER ADD ONS

Fried onions	Garlic Aioli	.50
BBQ sauce	Jalapeños	EACH

Mushrooms	Spinach	\$1 EACH
Arugula	Fried Egg	
Asiago Cheese	Avocado	
Extra Cheese		

Gluten free bun	\$1
Second burger patty	\$3

TURF

FULL RACK OF RIBS 25

HALF RACK OF RIBS 15

Smoked baby back ribs slathered with choice of sauce served with house salad.

-House BBQ

-Raspberry BBQ

-House Dry Rub

14 OZ CHOICE RIBEYE 29

Handcut 14 oz Townline ribeye grilled to your liking served with house salad.

CHICKEN MARSALA 20

Hand breaded chicken breast fried to a golden brown and topped with a Marsala wine and mushroom reduction served on jasmine rice.

KIDS MENU

Choice of one side & Swedish Fish

CHICKEN TENDERS 5

All breast tenders fried with one side

PB&J 5

Classic with Strawberry jelly

KIDS FISH FRY 5

One piece of deep fried fish

MAC N CHEESE 5

Kraft classic Mac

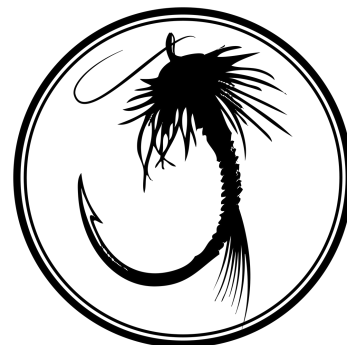
KIDS SIDES:

Applesauce

Broccoli

French Fries

Cottage Cheese



Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk for food-borne illness.