

The Village

Supper Club

APPETIZERS

RELISH TRAY

Cucumber, Celery, Carrot Sticks, Cheese Dip, Pretzel Ring and Green Goddess Dressing

SHRIMP DE JONGHE

Jumbo Shrimp with Baby Danish Brie, Cooked in Hot Honey Garlic Butter, Topped with Crispy Garlic Herb Panko Crumbs, Toasted Almonds and a Toasted Demi Baguette

CRISPY FRIED CALAMARI TUBES & TENTACLES

Fried Tubes and Tentacles, Tossed in Parmesan and Fresh Herbs, Served with a Woodfired Tomato Red Pepper Romesco Sauce and Fresh Lemon Garnish

BURRATA

Fresh Burrata Cheese Served over Arugula Topped with Crispy Garlic and Onion, Drizzled with Fresh Local Honey Served with Toasted Crostini

CHEESE CURDS

Buttermilk Fried Wisconsin White Cheese Curds Served with Sriracha Ranch or Green Goddess Dressing

MUSSELS

Steamed Triton Bay Mussels with Calabrian Chili and Butter, Fennel, Confit Garlic, Chickpea Served with Toasted Crostini

SOUP & SALADS

FRENCH ONION SOUP
Brioche Crouton, Baby Swiss and Provolone Cheese

SOUP DU JOUR

HOUSE SALAD

Mixed Greens with Shredded Heirloom Carrots, Cherry Tomatoes, Cucumber, Seasoned Fried Ditalini and Served with Green Goddess Dressing

Crisp Romaine Hearts Tossed in a Creamy Caesar Dressing with Oven Dried Tomatoes, Herb and Garlic Croutons and Parmesan Crisps

CHOPPED SALAD

Fresh Mixed Greens, Hard Boiled Egg, Red Onion, Tomato, Cucumber, Chickpea, Bacon and Ditalini Pasta

Add - Grilled Chicken

CAESAR SALAD

SPECIALS

FRIDAY FISH FRY

Served with Applesauce, Coleslaw, Tartar Sauce, Potato Pancakes, Sweet Corn Fritters and Lemon

COD

Fried or Citrus Butter Baked

BLUE GILL Fried with Seasoned Flour

SATURDAY PRIME RIB

Choice of Soup or Salad

16oz. King Cut

12oz. Queen Cut

Mashed or Baked Potato with Butter Vegetable du jour Au jus/ Creamy Horseradish Sauce

^{*}Notice: the consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

ENTRÉES

Entrées come with a Choice of Soup or Salad.

BABY BACK RIBS

½ RACK FULL RACK

Served with Honey Habanero Fries

GRILLED PRIME PORK RIBEYE Served with Boursin Whipped Potatoes, **Glazed Baby Carrots** Finished with Cognac,

Cracked Peppercorn and Mushroom Demi-Glace

WOODFIRED 1/2 CHICKEN

Honey, Orange and Tarragon Glazed ½ Chicken Served with Wild Rice Pilaf,

Buttered Carrots, Parsnips

Finished with a Roasted Shallot and Brandy Jus

*16 OZ. BONELESS RIBEYE

Smoked Cheddar and Chive Potato Souffle, Agave Roasted Parsnips, Maitré d'Hotel Butter

*16OZ.BONELESS N.Y. STRIP

Center Cut Striploin Served with Smoked Cheddar

and Chive Potato Souffle, Agave Roasted Parsnips, Maitré d'Hotel Butter *8 OZ. FILET

Barrel Cut 8oz. Tenderloin Filet

Served with Smoked Cheddar Chive Potato Souffle, Agave

Roasted Parsnips and Maitré d'Hotel Butter

ALMOND CRUSTED WALLEYE

Served with Boursin Whipped Potato,

Honey Butter Green Beans

Finished with a Brown Butter Cream Sauce

SCALLOP SCAMPI

Seared Jumbo Scallops, Bay Scallops Tossed with Linguini in a Calabrian Chili,

Citrus Scampi Butter, Garlic Confit,

Toasted Bread Crumbs, Served with Garlic Bread, Fresh Lemon

WOODFIRED TOMATO RISOTTO

Aged Balsamic, Baby Spinach, Oven Dried Tomatoes, Sofrito, Garlic Chips and Parmesan Cheese

SANDWICHES

All Sandwiches served with House-Cut Fries

*80Z. LOCAL BURGER BLEND

Served with Lettuce, Tomato, Onion, Pickle, Cheese on Brioche

GRILLED CHICKEN SANDWICH

Marinated 6oz Chicken Breast, with Arugula, Boursin Cheese and Woodfire Tomato Jam

IMPOSSIBLE BURGER

Roasted Onion and Garlic Vegenaise, Vegan cheese, Lettuce and Tomato

SIDES

Fresh Cut Fries Regular, Truffle or Honey Habanero

Tater Tots

Smoked Cheddar and Chive Potato Souffle

Boursin Whipped Potato

Woodfired Tomato Risotto

Hot Honey Butter Glazed Baby Carrots

Agave Roasted Parsnips with Toasted Almond

Honey Butter Roasted Green Beans

KIDS MENU

Comes with Mandarin Oranges, Milk & Ice Cream

Buttered Noodles Kid's Burger

Chicken Tenders Grilled Cheese

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