



The Village Supper Club

APPETIZERS

RELISH TRAY \$5

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

SHRIMP DE JONGHE \$18

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

SHRIMP COCKTAIL \$16

Grilled & then Chilled Shrimp
Served over Mixed Greens
with Traditional Cocktail Sauce & Fresh Lemon

BURRATA \$16

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

CHEESE CURDS \$14

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

MUSSELS \$16

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

SOUP & SALADS

FRENCH ONION SOUP \$9

Brioche Crouton, Baby Swiss and Provolone Cheese

SOUP DU JOUR \$6

HOUSE \$9

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

CAESAR \$12

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

GREEN GODDESS WEDGE \$12

Fresh Iceberg Wedge, Hard Boiled Egg, Green Onion, Tomato,
Bacon, Bleu Cheese Crumbles & Green Goddess Dressing

Add - Grilled Chicken \$6
Grilled Shrimp \$12

SPECIALS

FRIDAY FISH FRY

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

COD \$22

Fried or Citrus Butter Baked

BLUE GILL \$26

Fried with Seasoned Flour

SATURDAY PRIME RIB

(While it lasts)

Choice of Soup or Salad

16oz. King Cut \$44

12oz. Queen Cut \$38

Mashed or Baked Potato with
Butter & Sour Cream

Vegetable Du Jour

Au Jus & Creamy Horseradish Sauce

ENTRÉES

Entrées come with a Choice of Soup or Salad.

BABY BACK RIBS
FULL RACK \$36 ½ RACK \$28
Served with House-Cut Fries

GRILLED PRIME PORK RIBEYE \$34
Served with Boursin Whipped Potatoes
& Glazed Carrots
Finished with Cognac Cracked Peppercorn
& Mushroom Demi-Glace

WOODFIRED ½ CHICKEN \$34
Honey, Orange and Tarragon Glazed ½ Chicken Served
with Wild Rice Pilaf,
& Glazed Carrots
Finished with a Roasted Shallot and Brandy Jus

*16 OZ. BONELESS RIBEYE \$44
Boursin Whipped Potatoes, Asparagus
& Maitré d'Hotel Butter

*16OZ.BONELESS N.Y. STRIP \$40
Center Cut Striploin
Served with Boursin Whipped Potatoes, Asparagus
& Maitré d'Hotel Butter

*8 OZ. FILET \$55

Barrel Cut 8oz. Tenderloin Filet
Served with Boursin Whipped Potatoes,
Asparagus and Maitré d'Hotel Butter

ALMOND CRUSTED WALLEYE \$36
Served with Boursin Whipped Potato,
Honey Butter Green Beans
Finished with a Brown Butter Cream Sauce

1/2 ROASTED DUCK \$46
Oven Roasted Maple Leaf Farms 1/2 Duck
Served over Lemon-grass Scented Purple Rice
& Roasted Baby Carrots
Finished with a Grilled Orange & Ginger Gastrique

PORK SHANK \$48
Slow Braised 20oz. Pork Shank,
Served over Whipped Potatoes, Braised Baby Carrots
Finished with a Brandy Jus

PESTO PASTA \$30
Gemelli Pasta with a Grilled Chicken Breast,
Oven Dried Tomatoes, Baby Spinach & Fresh Mozzarella
Tossed in a Pesto Cream Sauce

WOODFIRED TOMATO RISOTTO \$26
Aged Balsamic, Baby Spinach, Oven Dried Tomatoes,
Sofrito, Garlic Chips and Parmesan Cheese

Steak Enhancements

Lobster Tail \$Market Price	Peppercorn Sauce \$3
Garlic Shrimp Skewer \$12	Gorgonzola \$5
Blackened \$3	Sautéed Mushrooms & Onions \$5
Bearnaise \$5	Ala Oscar (Grilled Asparagus, Crab Meat & Bearnaise) \$12

SANDWICHES

All Sandwiches Served with House-Cut Fries

*8OZ. LOCAL BURGER BLEND \$14
Served with Lettuce, Tomato, Onion, Pickle, Cheese on Brioche

GRILLED CHICKEN SANDWICH \$13
Marinated 6oz Chicken Breast, with Arugula, Boursin Cheese and Woodfire Tomato Jam

IMPOSSIBLE BURGER \$14
Roasted Onion and Garlic Vegenaise, Vegan cheese, Lettuce and Tomato

SIDES

Fresh Cut Fries \$6
Regular, Truffle or Honey Habanero

Tater Tots \$6 Boursin

Whipped Potato \$8

Woodfired Tomato Risotto \$8

Hot Honey Butter Glazed Baby Carrots \$8

Roasted Asparagus \$8

Honey Butter Roasted Green Beans \$8

KIDS MENU

Comes with Mandarin Oranges, Milk & Ice Cream

Buttered Noodles \$10

Chicken Tenders \$12

Kid's Burger \$12

Grilled Cheese \$9

*Notice: the consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.
All Menu Items can be made Gluten Free.