



“HEAVENLY FOOD SERVED BY ANGELS”

Home of the FIRST ever salad bar in the U.S.A. 1950...

THREE GENERATIONS OF FINE DINING

History of owners

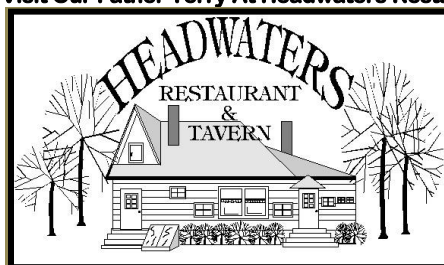
1931 George Armstrong-As a Gas Station 1935-1939 George Armstrong-Army’s Restaurant
 1940-1949 Marian Nall- Sky Club 1949-1961 Louie and Evelyn Schnittger
 1961-1965 John Freund 1965-69 Terry Freund (Father) Dennis Freund (Uncle) Doug Freund (Uncle)
 1969-1999 Terry Freund & Dennis Freund 1999-2007 Terry Freund
 2007-Present Eric & Patrick Freund (Brothers)

In 1935, A New Business Ventured Its Way In To The Small Town Of Plover, WI. Originally Called Army’s And Later Changed To Sky Club, Thank You Bob Gleason Formerly Of Wisconsin Rapids For Explaining The History Of Sky Club’s Name. Sky Club Was Named After The Close Location To Felix Gauthier’s McDill Airport. Now Its Current Location Is Airline Drive. Sky Club Boasting Its Lunch Specials Consisting Of Homemade Sandwiches And Oven - Baked Chicken, It Attracted Many Hungry Tourists Who Also Had The Opportunity To Spend The Evening At The Business Camping Facilities Offered At No Expense. A Gas And Oil Service Station Was Included For Those Who May Have Been On Their Way To A More Distant Location. Marion Nall Started This Unique Combination Of Services Set Among Stately Oaks Offering A Quiet Country Setting Close The Airport. The Original Building Not Only Housed A Bar And A Restaurant, But Also Served As A Home To The Operators. It Didn’t Take Long For This Wayside To Become An Identifiable Spot For Travelers Heading Through Plover And Stevens Point. Near The End Of The War, The Tourist Season Seemed To Grow Along With The Restaurant, Whose Service Was Becoming More Extensive; Hence The Term “Supper Club”. Post War Booming The 40’s And 50’s Came Rather Quickly. It Was In Those Years Changes Were Made To The Wayside Restaurant Which Helped Identify The Present Sky Club. In 1950 An Innovative Self-Service, All — You — Can — Eat Salad Bar, The First Of Its Kind Was Introduced And Installed By Russell Swanson Who To This Day Is Known As The “FATHER OF THE SALAD BAR”. It Became The Identifying Benchmark Of The Sky Club. Around This Time, The Slogan, “Heavenly Food Served By Angels” Was Introduced, And Is Said To Have Been Started By Tom Leech President Of The Local Whiting Paper Mill & Tommie’s Turnpike Was Named After Him, He Was A Part — Time Owner/Customer In The Early 1940’s. The Restaurant’s History Of Owners, In Order Is: Marion Nall, Louie Jacobs, John Rocco, Louie And Evelyn Schnittger And Finally, In 1961, John Freund. Freund, From Neenah Purchased The Restaurant And Operated It Until 1965, But Died Suddenly. It Was Then His Sons, Doug And Terrol Who Purchased The Restaurant And Took Over Where Their Father Left Off. In May Of 1966, Another Son Dennis, Fresh Out Of The Air Force, Joined His Brothers In The Business. Age Was Their Only Asset, But In No Time, The Business Was On Its Way To Success. In 1969, Doug Decided To Pursue Other Interests, And Left The Sky Club. In Late November, The Restaurant Dealt With A Severe Setback From A Fire Forcing The Business To Close Until June, 1970. Dennis And Terry Responded To The Challenge And Rebuilt The Restaurant Again. With The Help Of Loyal Customers, Dedicated Employees, And A Few Years’ Time, An Additional Dining Room Was Added In 1979. In Order To Do This, The Owner’s Home Located Next To The Business Was Moved. Additions Were Added In 1981 And In 1994. With Tremendous Pride, The Freund’s Are Able To Look Back At The History Of Their Business. Dennis Freund Retired In The Summer Of 1999 And Terry Freund Retired To His Other Restaurant “Headwaters” In Boulder Junction Wisconsin In The Summer Of 2007, Passing The Tradition Down To His Two Son’s Patrick And Eric.

The Freund’s Continue The Tradition Of The Sky Club And Want To Thank Our Past And Present Patrons And Employees When In Boulder Junction Stop And Visit Our Father Terry At Headwaters Restaurant & Tavern On The Manitowish River



See Our Supper Club on PBS



Home of the FIRST ever salad bar 1950



And Numerous Episodes of Discover Wisconsin



Enjoy Our Place In History! Patrick & Eric Freund

FAMOUS Old Fashioned Mix 25oz Bottle Only \$15 Ron Faiola’s “Supper Club” Book \$25 Or With Our Mix Only \$40



Stuffed Mushrooms 11

Crab, Garlic, Mushroom And Spinach

Chicken Livers 9

Our Famous Pan-Fried Chicken Livers

Escargot[®] 12

Garlic And Butter
Mushroom Caps, Snails & A Loaf Of Bread

Fresh Battered Cheese Curds 7

Curds From Dairy State & Spotted Cow Beer

Battered Mushrooms 7

French Fried In Our Famous Point Beer Batter

Shrimp Cocktail[®] 12

Six Shrimp Cooked Fresh To Order

Stuffed Shrimp 14

Crab, Garlic, Mushroom And Spinach

Chicken Tenders 7

Spotted Cow Beer Battered Tenders

Dirkskis "Bill's" Favorite 5

Deep Fried Potato Skins & Sour Cream

Smoked Salmon 10

Truffle Oil, Horseradish Sauce & House Crackers

Dirkskis Works[®] 9

Hickory Smoked Bacon & Cheddar Cheese

Onion Rings 7

French Fried In Our Famous Point Beer Batter

Many Of Our Entrées Can Be Made Gluten Free. Please Ask Your Server

From Old And New Proven Recipes

Tomato Juice Or Soup Of The Day, Our World Famous Salad Bar, Loaf Of Homemade Bread
Proudly Serving Okray Baked Potatoes, McCain French Fries Or Homemade Twice Baked

● Steamed Vegetables \$3.00 Ala Cart ●

Bbq Ribs[®]

Sky Club's Fall Off The Bone Smoked Loin Back Pork Ribs, Smothered In Our Own Bbq Sauce & Secret Rub
Simply Delicious!!

Small Rack 18 Large Rack 28

Wiener Schnitzel 22

Breaded Veal Cutlet Pan-Fried With Sweet Potato Hash & Wilted Spinach

Pan-Fried Chicken Livers 18

Our Famous Chicken Livers Pan-Fried Fresh And Plump. A Rembrandt
Of The Range, Even Better With Bacon & Onions

Cavatappi Pasta 15

Our House Made Red Sauce Tossed In Cavatappi Pasta Topped With Sartori's Parmesan Cheese Served With Garlic Toast

Add: Spicy Andouille Sausage ●● Shrimp ●● Chicken Breast

\$4 Each ● 2 For \$6 ● All 3 For \$9

Breast of Chicken[®] 16

Served On A Bed Of Wild Rice Blend

Pork Chop[®] 16

12oz Center Cut Iowa Pork Chop



All Sky Club's Steaks Are Hand Cut U.S.D.A. Quality & Aged In Our Own Butcher Shop
 Tomato Juice Or Soup Of The Day, Our World Famous Salad Bar, Homemade Bread
 Proudly Serving Okray Baked Potatoes, McCain French Fries Or Homemade Twice Baked
 ● Steamed Vegetables \$3.00 Extra ●

New York Strip[®] 29

Bo Jackson USDA Choice 14oz Strip Steak. Amazingly Tender

Filet Mignon[®] 48

11-12oz Midwestern Beef Classic Filet Mignon

Petite Filet[®] 31

5.5-6oz Midwestern Beef Classic Filet Mignon

Ribeye[®] 29

Bo Jackson USDA Choice 12-14oz Cut. Amazingly Tender

Manhattan Sirloin[®] 19

Bo Jackson USDA Choice 5.5-6oz USDA Choice Filet Of Sirloin

Ground Sirloin[®] 19

10oz Ground Sirloin Grilled To Order

Sirloin & Shrimp[®] 26

Manhattan Cut USDA Choice Sirloin & Three JUMBO White Shrimp Served Broiled With
 Drawn Butter Or French Fried In Our Famous Point Amber Beer Batter

Sirloin & BBQ Ribs[®] 29

Manhattan Cut USDA Choice Sirloin & 8oz Of Fall Of The Bone Hickory Smoked Pork Ribs Smothered
 In Our Own BBQ Sauce, Smoked In Sky Club's Famous Smokehouse

Sirloin & Lobster[®] 40

Manhattan Cut USDA Choice Sirloin & One 4oz Cold Water Lobster Tail ADD A Tail For Only \$20

Sirloin & Scallops[®] 38

Manhattan Cut USDA Choice Sirloin & 4-5 Oz Of Sea Scallops

How To Order Your Steak

RARE — The Outside Is Brown And The Middle Of The Steak Is Red And Slightly Warm.

MEDIUM RARE — The Steak Will Have A Fully Red, Warm Center.

MEDIUM — The Middle Of The Steak Is Hot And Red With Pink Surrounding The Center.

MEDIUM WELL — The Meat Is Light Pink Surrounding The Center.

WELL DONE — The Meat Is Cooked Throughout And No Pink

Not Responsible For Medium Well To Well Done Steaks

Fresh Sautéed Mushrooms... With Fresh Garlic & Sherry 4

Fresh Sautéed Onions...Locally Grown 3

Tom Katt.... Just Ask Us! 6

Homemade Cajun Blackening Spice...Mild To Very Hot 3

Sartori® Dolcina Gorgonzola... Extra Creamy & Mild 3

Sicilian Garlic... Sky Club's Secret Rub 3

Fresh Garlic, Olive Oil And Our Famous Herbs

Now Selling Our FAMOUS Old Fashioned Mix Ask Your Server Or Hostess For Details

25oz Bottle Only \$15



Only The Freshest And Finest Available

Tomato Juice Or Soup Of The Day, Our World Famous Salad Bar, Homemade Bread
Proudly Serving Okray Baked Potatoes, McCain French Fries Or Homemade Twice Baked
● Steamed Vegetables \$3.00 Extra ●

Crab Stuffed Shrimp 25

Six JUMBO White Shrimp Stuffed With Snow Crab & Surimi, Spinach, Mushrooms And Garlic Dressing

Atlantic Haddock[®] 21

8oz Fillet From The Cool Waters Of Iceland Parmesan Krusted, Crumb Topping Or Fried In Point Amber Beer Batter

Frog Legs[®] 22

8-10oz Of Frog Legs French Fried In Our Famous Point Amber Beer Batter

Atlantic Salmon[®] 22

8oz Farm Raised Atlantic Salmon

Alaskan King Crab[®] 39

One Pound Of Large Red King Crab From The Deep Waters Of The Bering Sea, We Split Them So You Don't Have To

Red Lake Walleye[®] 22

6oz Fillet From The Cool Waters Of Red Lake Minnesota, AS Close To Home As We Can Get

Red Lake Walleye & Shrimp[®] 27

6oz Fillet From The Cool Waters Of Red Lake Minnesota & Three JUMBO White Shrimp
Famous Point Amber Beer Batter

Haddock Florentine 25

8oz. Haddock Fillet Stuffed With Snow Crab & Surimi Crab, Spinach, Mushrooms And Garlic Dressing

Jumbo Shrimp[®] 22

Six JUMBO White Shrimp Served Broiled With Drawn Butter Or French Fried In Our

Cold Water Lobster[®]

Ask About Our JUMBO Lobster! Over 1.5 Pounds!

4oz South African Lobster Tails

One Tail 30 Two Tails 48

Seafood Platter[®] 43

Atlantic Haddock, Red Lake Walleye, Atlantic Scallops, Jumbo Shrimp And Cold Water Lobster Tail
Broiled Or French Fried In Our Famous Point Amber Beer Batter

Sea Scallops[®] 38

8 Oz. Atlantic Scallops Off The Coast Of Massachusetts Broiled With Garlic And Served With Drawn Butter Or
French Fried In Our Famous Point Amber Beer Batter

Now Selling Our FAMOUS Old Fashioned Mix Ask Your Server Or Hostess For Details

25oz Bottle Only \$15



SANDWICHES AND LIGHTER FARE

Dinners Come With Choice Baked Potato or Fries...Add A Trip To The FIRST Ever World Famous Salad Bar Only ...\$4 Extra

Grilled Chicken Breast^{GF} 11

Natural Antibiotic & Hormone Free Chicken Breast
Wisconsin Baked Potato Or McCain French Fries

Tenderloin Steak 14

6 Oz. Cubed Tenderloin Sandwich Served On A Kaiser Bun
Wisconsin Baked Potato Or McCain French Fries

Mushroom & Swiss 12

Smothered With Mushrooms & Swiss Cheese
Wisconsin Baked Potato Or McCain French Fries

Gorgonzola Burger 12

Hamburger Smothered With Sartori's Dolchiana Gorgonzola
Wisconsin Baked Potato Or McCain French Fries

French Dip 14

Prime Rib And Swiss Cheese With Au Jus
Wisconsin Baked Potato Or McCain French Fries

Baked Haddock^{GF} 16

Parmesan Bread Crumb Topping
Wisconsin Baked Potato Or McCain French Fries

Fish Fry 14

Wisconsin Fish Fry In Our Famous Point Amber Beer Batter Served With
Wisconsin Baked Potato Or McCain French Fries

Hamburger 9.50

Lettuce, Tomato & Pickle Swiss Or American Cheese .50 Extra
Wisconsin Baked Potato Or McCain French Fries

Shrimp Basket 16

JUMBO French Fried In Our Famous Point Amber Beer Batter
Wisconsin Baked Potato Or McCain French Fries

Sky Clubs FIRST Ever Salad Bar^{GF} 11

Endless Trips To The First Ever Salad Bar And Choice Of Soup

Baked French Onion Soup 4.50

With Swiss Cheese & Crouton

14 Inch Pizza

12" Gluten Free Pizza Crust NOW Available

We Proudly Serve Our Thin House Made Pizza Crust

ADD: \$1 Each - Onions, Mushrooms

ADD: \$2 Each - Pepperoni, Italian Sausage & Andouille Sausage

BBQ Chicken Bacon 19

Chicken Meat, Hickory Smoked Bacon, Garlic, & Sartori's Freshly Grated Parmesan
With Homemade Ranch Or BBQ Sauce

Chicken Bacon Ranch 19

Pepperoni 18

Smothered With Hormel Pepperoni & Sartori's Freshly Grated Parmesan

Spicy Andouille Sausage 19

Andouille Sausage, Dusted With Chipotle

Italian Sausage 18

Italian Sausage & Sartori's Freshly Grated Parmesan

Margherita 21

Basil, Fresh Mozzarella, Roma Tomatoes, Olive Oil And Salt & Pepper

Shrimp Pizza 21

5oz Of Shrimp & Sky Club's Famous Sauce

Now Selling Our Famous Old Fashioned Mix Ask Your Server Or Hostess For Details

25oz Bottle Only \$15



Friday Fish Fry

Homemade Bread, Cole Slaw, McCain French Fries
Proudly Serving Okray Baked Potatoes Or Homemade Potato Salad
● Steamed Vegetables \$3.00 Extra
Add A Trip To Our World Famous Salad Bar For Only \$4

Cold Water Lobster & Shrimp 27

South African 4oz Lobster Tail
Served With Your Choice Of JUMBO Shrimp Batter fried or Broiled with drawn butter

Red Lake Walleye® 17

From The Cool Waters Of Red Lake Minnesota, AS Close To Home As We Can Get,

Jumbo Gulf Shrimp 16

Six Shrimp French Fried In Our Famous Point Amber Beer Batter or Broiled with Drawn Butter

Atlantic Salmon® 16

Farm Raised Atlantic Salmon

Baked Haddock® 15

Parmesan Krusted, Mushroom Cream sauce or Plain

French Fried Haddock 2 Pc 10 4 Pc 13

A Traditional Wisconsin Fish Fry French Fried In Our Famous Point Amber Beer Batter

New England Clam Chowder 4.50

One Of The Best Chowder's In Portage County

Now Selling Our FAMOUS Old Fashioned Mix Ask Your Server Or Hostess For Details 25oz Bottle Only \$15

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