

Sky Club Supper Club

All steaks and chops are center cut, USDA certified, and cooked to order! Served with house made bread, All Entrees served with choice of fries, mac & cheese, baked potato, or cranberry - cherry coleslaw, and choice of soup or salad. Have your French onion baked for 2.50

BISTRO FILET 33

Served with basil olive oil and balsamic reduction, this beautifully tender center cut 10-ounce filet is finished with Hawaiian black salt and smoked black pepper corns.

GRILLED PORK CHOP 15

A succulent 8-ounce BBQ rubbed pork chop gently grilled.

FILET MIGNON

A classic midwestern beef filet.
Petite 6 ounce 26, 10-ounce filet 32

CENTER CUT RIBEYE 26

13 ounces of incredibly tender ribeye. The king of steaks.

BBQ RIBS

Pecan wood and smoked in house, these tender baby back ribs
Are finished with Great Northern peach BBQ sauce
Half rack 20, full rack 29

RAGIN CAJUN FETTUCCINI 17

A Viet Cajun fusion cream sauce featuring sun dried tomato cream and a hint of gochujang.
Served with a blackened chicken breast, grilled peppers, and onions, with Black vinegar reduction. NO
SIDE POT CHOICE & Breadstick

CHICKEN FETTUCCINI ALFREDO 21

Fettuccini tossed a rich, creamy Sartori parmesan garlic sauce. Breadstick... No Side

BRISKET MAC 22

NO SIDE POT CHOICE

Pecan smoked brisket over our homemade mac, with Great northern whiskey peach BBQ sauce.

STEAK STROGANOFF 20

NO SIDE POT CHOICE

Egg pappardelle pasta draped with silky beef sauce,
Loaded with steak bites and finished with herb sour cream & Breadstick.

Baja Mac and Cheese 21

NO SIDE POT CHOICE

Our silky and sharp house mac topped with fresh avocado, Pico de Gallo,
Chipotle aioli and a BBQ grilled chicken breast.

SOUTH AFRICAN LOBSTER TAIL

5-ounce tail of premium African lobster. Served with drawn butter
One Tail 30 Two Tails 50 3 Tails 70

KING CRAB 50

A pound of split Alaskan king crab legs served with drawn butter

BLACKENED TUNA 20

A 6-ounce blackened Ahi tuna fillet accompanied with fresh sliced
Avocado, Pico de Gallo, and cilantro lime hollandaise

FRIDAY FISH

All Entrees served with bread, choice of fries, mac & cheese, potato pancakes, baked potato or cran-cherry coleslaw.
Add a tossed salad \$2 French onion cup \$2 Clam chowder cup \$4

HONEY BUTTER PECAN SALMON 19

8 ounce salmon filet, glazed with A great northern whiskey pecan honey butter.

JUMBO SHRIMP 15

8 large shrimp dipped in point amber beer batter Or Broiled

LEMON BROWN BUTTER WALLEYE 17

Tossed in seasoned flour, seared, and baked to Golden perfection in a lemon brown butter.

PARMESAN HADDOCK 15

Atlantic haddock topped with breadcrumbs and Sartori parmesan

WISCONSIN FISH FRY 13

Deep Fried In Our Homemade Beer Batter

PAN FRIED PERCH 14

Tossed in seasoned flour, seared, and baked to Golden perfection in a lemon brown butter

THE BREW HAUSSE

All our sandwiches feature only Wisconsin cheese. Our burgers are all cooked to order. Choice of fries, mac & cheese, baked potato or cranberry-cherry coleslaw. Ala Tossed salad \$2 Ala Baked French Onion \$4.5.

BIG OL BRISKET BURGER 16

Our in-house pecan smoked brisket loaded on top of our beef patty, with onion rings and Great Northern peach BBQ.

SKY CLUB BURGER 15

Fresh grilled crisp Bacon slices, Wisconsin cheddar, 2202 sauce, lettuce, tomato, and onion

THE MAC BURGER 14

Our house mac and cheese with crisp bacon strips over our classic burger patty.

SOUTHERN SMOKEHOUSE BRISKET 15

Our Pecan smoked brisket with cranberry-cherry coleslaw and Great Northern peach BBQ sauce on a brioche bun.

CHEESEBURGER 11

Our classic beef patty and cheese served on a brioche bun & pickle

LOADED PULLED PORK 13

Our own smokehouse BBQ rubbed pork shoulder loaded with cranberry -cherry coleslaw and fried onions, drizzled with Great Northern peach BBQ sauce on a brioche bun.

FRENCH DIP 14

A half-pound of prime rib stacked on a Wisconsin French roll with melted Wisconsin provolone.

RUDOLPH CHEESE CURDS 9

A half-pound of curds fresh from the cheese factory and fried with marinara or ranch

DIRKSKIS WITH THE WORKS 10

Deep fried potato skins with sour cream, cheddar cheese and bacon.

BATTER FRIED MUSHROOMS 5

Served with ranch.

CRAB CAKES 12

Real crab gently seasoned, breaded and seared with sauce 2202.