



GENERATIONS OF MEMORIES
SINCE 1935
PLOVER, WISCONSIN

HOME OF THE FIRST EVER SALAD BAR



STARTERS

PETE'S CRAB RANGOON'S

Sweet chili sauce **14**

PAN SEARED SCALLOPS*

Sea scallops with brown butter black salt
Smoked pepper **22**

DIRKSKI WORKS

Potato skins topped with cheddar, bacon,
Green onions **14**

SPOTTED COW CHEESE CURDS

Udderly delicious curds **13**

ONIONS RINGS

Hand battered with ranch **11**

CRAB CAKES

Real crab gently seasoned
Panfried with 2202 sauce **20**

STEAK BITES

Deep fried mushrooms and
Onion rings with BBQ **23**

DEEP FRIED FROG LEGS

Chicken of the sea **18**

ESCARGOT

Mushroom cap, garlic butter
Fresh bread **18**

SHRIMP COCKTAIL

Six jumbo shrimp with
Cocktail sauce **15**

DEEP FRIED MUSHROOMS

Hand battered
Served with ranch **11**

CHICKEN LIVERS

Panfried with bacon & onions
"A Rembrant of the range" **20**

KITCHEN DRINKS

A round for the kitchen crew **18**

SIDES

*SWEET POTATO FRIES,
DIRKSKIS, FRENCH FRIES,
OKRAY BAKED POTATO,
GOUDA MAC & CHEESE,
FRESH VEGETABLE*
5

*LOADED BAKED POTATO,
DIRKSKI'S WORKS*
8

*SOUP OF THE DAY,
HOUSE SALAD*
5

BAKED FRENCH ONION
8 Cup / 12 Bowl

ENHANCEMENTS

BLEU CHEESE CRUST 6

SAUTÉED MUSHROOM 4

SAUTÉED ONIONS 4

TOM KATT 7

Sautéed mush and onions

SEARED SCALLOPS* 22

JUMBO SHRIMP (4) 12

AFRICAN LOBSTER TAIL 30

RED KING CRAB 18oz
For the table 140

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Separate checks or parties of 8 or more subject to 20% Gratuity.

A 3% credit card fee will be applied to all credit cards transactions. Cash & debit card transactions Are NOT subject to surcharge



LAND & SEA

HAND CUT STEAKS...U.S.D.A CHOICE OR HIGHER

Served with loaf of bread, soup or salad bar and a choice of : Okray Baked Potato, Gouda Mac & Cheese, French Fries, Sweet Potato Fries, Fresh Vegetable or Dirkskis.

Upgrade to Loaded Baked Potato or Dirkski Works 6

BISTRO FILET*

8oz filet, balsamic, basil
Olive oil, black sea salt
Smoked black pepper **64**

ANGUS RIBEYE*

16oz choice angus ribeye
Onion rings **59**

NY STRIP*

16oz choice center cut
Onion rings **49**

FILET MIGNON*

8oz choice tenderloin
Onion rings **59**

JUMBO SHRIMP

Shrimp steamed w butter or
Deep fried in
Point Amber batter **29**

BROWN BUTTER WALLEYE

Pan fried fillet in seasoned flour,
Lemon brown butter **32**

PARMESAN HADDOCK

Parmesan KRUSTED
Panko bread crumbs **29**

WISCONSIN FISH FRY

Cod deep fried in Point Amber
Beer batter **29**

FRESH ATLANTIC SALMON*

Superior Fresh, Hixton WI
Glazed orange
Brandy BBQ **32**

RED KING CRAB LEGS

18oz Split king crab legs **150**

AFRICAN LOBSTER

One 4oz Tail **39** • Two Tails **69**

SEARED SEA SCALLOPS*

Brown butter, smoked pepper
Black salt **44**

PORK SHANK

Yukon mash & roasted root
Demi Glace **39**

HOW TO ORDER YOUR STEAK

RARE.....Red, cool center

MEDIUM RARE.....light, red center

MEDIUM.....Hot, pink center

MEDIUM WELL.....Juicy and well cooked

WELL-DONE.....Cooked throughout

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TERRY FREUND'S BUTCHER SHOP

Hand cut aged steaks

Served with a loaf of bread, soup or salad bar and a choice of: Okray Baked Potato, Gouda Mac & Cheese, French Fries, Sweet Potato Fries, Fresh Vegetable or Dirkskis.

Upgrade to Loaded Baked Potato, or Dirkski Works 6

PORTERHOUSE*

24oz Angus **69**

BONE ON RIBEYE*

22oz Angus **69**

TOMAHAWK CHOP*

Double thick 40oz cut angus ribeye **149**

COMBINATION ENTREE'S

Double your pleasure with these kitchen treasures

NEW YORK STRIP*, With your choice of:

AFRICAN LOBSTER TAIL

From the cold waters of South Africa **79**

JUMBO SHRIMP

French fried or steamed w butter **63**

SCALLOPS

French fried or pan seared w butter **71**

BBQ RIBS

Half rack with orange brandy BBQ **73**

RED KING CRAB

Split red king crab legs 18oz **189**

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SKY CLUB SPECIALTIES

Served with a loaf of bread, soup or salad bar and a choice of: Okray Baked Potato, Gouda Mac & Cheese, French Fries, Sweet Potato Fries, Fresh Vegetable or Dirkskis.

Upgrade to Loaded Baked Potato or Dirkski Works 6

SKY CLUB SALAD BAR

Home made bread,
Soup of the day, endless trips to
Salad bar **19**

BABY BACK BBQ RIBS

Seasoned with pecan salt
House made rub
Orange brandy BBQ
Half Rack **32** • Full Rack **45**

CHICKEN ALFREDO

Pasta tossed in a creamy
Alfredo sauce topped with
Parmesan **31**
Served with garlic toast, no side

BEEF STROGANOFF

Pasta tossed in a silky beef
Sauce, mushrooms and onions.
Topped with sour cream **33**
Served with garlic toast, no side

CHICKEN SUPREME

Chicken breast over
Rice blend and creamy
Alfredo sauce **30**
Served with garlic toast, no side

TENDERLOIN MELT*

6oz tenderloin served
Atop garlic toast
Sautéed onion and Swiss **35**

SUPPER CLUBBIN' SANDWICHES

The following choices are served with Pickle and a choice of:

*Okray Baked Potato, Gouda Mac & Cheese, Fresh Vegetable,
French Fries, Sweet Potato Fries or Dirkskis.*

FRENCH DIP

Slow roasted shaved
Prime rib stacked on
French roll **20**

BBQ CHICKEN

Grilled breast,
Cheddar, onion
Straws & bacon
Brandy citrus BBQ
18

SKY CLUB BURGER*

Smoked bacon
Cheddar
2202 sauce on side **18**

BLEU BURGER*

Bacon strips & bleu
Cheese crust **22**

STEAK SANDWICH*

6oz choice tenderloin with
Onions straws **27**

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FRIDAY FISH FRY

"Heavenly Food Served By Angels"

Served with bread and coleslaw with a choice of: House Made Potato Pancake (*limited*)
French Fries, Okray Baked Potato, Gouda Mac & Cheese, Dirkski's, Fresh Vegetable,
Sweet Potato Fries or Red Potato Salad
No substitutions for side choice

Upgrade To A Loaded Baked Potato or Dirkskis Works 6

Add a trip to Sky Club Salad Bar to your Fish Fry 8

WISCONSIN SUPPER CLUB FISH FRY

CHOICE OF:

Deep Fried 4pc FISH FRY **20**

Two Piece **18**

Parmesan KRUSTED fillet with panko breadcrumbs **21**

BROWN BUTTER WALLEYE

Panfried in seasoned flour & Lemon brown butter **24**

FRESH ATLANTIC SALMON

Superior Fresh-Hixton WI. Glazed with citrus brandy BBQ **24**

JUMBO SHRIMP

Steamed or Fried in Point Amber beer batter **21**

PAN FRIED PERCH

Four pieces of freshwater perch **24**

AFRICAN LOBSTER & SHRIMP

South African 4-5oz lobster tail and 5 fried shrimp **39**

DEEP FRIED WALLEYE

Walleye fillet hand dipped in Point Amber beer batter **24**

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HEAVENLY FOOD SERVED BY ANGELS SINCE 1935

Nestled in the small town of Plover, Wisconsin, the Sky Club boasts a rich history dating back to 1931. Named Army's a gas station owned by George Armstrong. Located a few miles away from the Felix Gauthiers Airport which residents now call Airline Drive in the Village of Plover. What began as a humble wayside stop, offering homemade sandwiches and oven-baked chicken to travelers in 1935, quickly became a local landmark. Marion Nall, created the Sky Club name in 1940 due to the proximity to the Mc Dill airport; the visionary behind this venture, also provided free camping and a gas station, creating a unique haven for those passing through. The original building served not only as a bar and restaurant but also as the operator's home, fostering a welcoming atmosphere.

As the post-war era boomed, the wayside evolved into a full-fledged "supper club," its reputation growing alongside its menu. A pivotal moment arrived in 1950 with the introduction of what is believed to be the first ever self-service, all-you-can-eat salad bar – a true innovation that became a hallmark of the Sky Club. It was around this time that the memorable slogan, "Heavenly Food Served by Angels," emerged, reportedly coined by Tom Leech, Tom was the owner of the Whiting paper mill on "Tommy's Turnpike".

Ownership of this beloved establishment transitioned through several hands: George Armstrong "Army's Gas Station" 1931, Marion Nall 1940, Louie Jacobs, John Rocco, and Louie and Evelyn Schnittger, 1950 before John Freund of Neenah took the reins in 1961. John Freund unexpectedly passed away in January of 1965, Leaving his sons Doug 25 & Terry 24 years young to step into their father's footsteps and continue to

In May 1966, their brother Dennis joined them, bringing even more youthful energy to the business. Despite their initial lack of experience, their dedication soon propelled the Sky Club to success.

The journey wasn't without its challenges. In 1969, Doug pursued other ventures, after a devastating fire in late November forced a temporary closure until June 1970. However, fueled by loyal customers and dedicated employees, Dennis and Terry rebuilt, adding a new dining room in 1976, which involved moving the adjacent family home. Further expansions followed in 1981 and 1994, testament to their resilience and commitment.

With immense pride, the Freund brothers witnessed the growth and longevity of their family business. Dennis retired in the summer of 1999, and Terry followed suit in the summer of 2007, retiring fully from the restaurant industry in January 2023 after selling his other restaurant, "Headwaters." Today, the tradition continues with Terry's sons, who took ownership in 2007, Patrick and Eric and their families. The Freund family expresses deep gratitude to their past and present patrons and employees for their role in the Sky Club's enduring success, embracing the future with the sentiment: "And we've only just begun.... Once again."

Patrick & Eric Freund Family

