



## **STEAKS AND CHOPS**

All steaks and chops are center cut, USDA certified, and cooked to order!  
Served with house made bread, side, and choice of soup or salad.  
Have your French onion baked for 2.5 or add one ala cart for 4.5!

### **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 corn.

### **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

### **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.

### **Fettuccini Alfredo 16**

Fettuccini tossed a rich, creamy Sartori parmesan garlic sauce.  
Add shrimp or chicken for 5, both for 8

### **Brisket Mac 22**

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

### **Steak Stroganoff 20**

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

## **Friday Fish**

All Entrees served with bread, choice of fries, mac & cheese, dirkskies, or cran-cherry coleslaw.

### **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.

### **Pan Fried Perch 14**

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

### **Parmesan Haddock 15**

Atlantic haddock topped with bread crumbs and Sartori parmesan

### **Wisconsin Fish Fry 13**

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 .  
Served with a choice of fries, mac & cheese, dirkskies, or cran-cherry coleslaw.

### **The Mac Burger 14**

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

### **The Sky Club 15**

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

### **The Southern Smokehouse Brisket 15**

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

### **Loaded Pulled Pork 13**

Our Pecan smoked pork shoulder loaded with cran-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.

### **Rudolf 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.

### **Crab cakes 12**

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