

IN THE BEGINNING

Rudolf Cheese Curds 10 The Best Curds Available, Hand Battered And Fried, With Ranch
Pan Seared Scallops 16 Pan Seared Scallops With Hawaiian Black Salt And Smoke Black Pepper
Crab Cakes 20 Real Crab Breaded And Seared, With 2202 Sauce
Ahi Tuna 15 Sesame Seed Coated And Served With Black Vinegar Reduction
Dirkskis Works 11 Fried Potato Skins With Cheese, Bacon, And Green Onions
Onion Rings 7 Hand Battered And Served With Ranch
Wisconsin Nachos 12 Fried Potato Skins With Cheddar, Taco Meat And Nacho Cheese
Beer Battered Mushrooms 7 Hand Battered And Served With Ranch
Steak Bites 18 Seared Steak Tips Over Battered Onions And Mushrooms, Drizzled With BBQ
A Round Of Beer For The Kitchen 12

A Little Somethin Somethin On The Side

**Sweet Potato Fries With Herb Aioli, French Fries, Dirkskis, Potato Salad, Chipotle Cherry Slaw
Mac And Cheese, Baked Potato, Steamed Vegetable.**

\$3 Ala Carte

**Upgrade To Dirkskis Works, Loaded Baked Potato, Cheese Fries
+\$2**

Soup

French Onion Or Soup Of The Day

Ala Carte Cup \$2.5 Au Gratin French Onion \$5

Premium Sandwiches

All The Following Choices Come With A Choice Of Side.

Bacon Bleuburger 18

Our Premium Half Pound Angus Burger
With A Moody Blue Cheese And Roasted Garlic
Crust And 2 Strips Of Bacon.

BBQ Pulled Pork 16

Great Northern Peach BBQ Sauce, Sauteed Onions
And Chipotle Cherry Slaw On Brioche.

French Dip 17

A Half Pound Of Shaved Prime Rib Stacked On A
Wisconsin French Roll With Melted Wisconsin
Provolone.

Mac Burger 17

Our House Mac And Cheese Over A Half Pound
Angus Burger Patty With A Pretzel Bun.

Big Ol Brisket Burger 20

In House Pecan Smoked Angus Brisket Loaded On
Top Of Our Premium Half Pound Angus Patty, With
Way To Many Onion Rings And Great Northern
Peach BBQ Sauce.

Southern Smokehouse Brisket 18

In House Smoked Angus Brisket With Chipotle
Cherry
Slaw, Drizzled With Great Northern Peach BBQ
Sauce On Brioche.

Sky Club Burger 17

Our Premium Half Pound Angus Burger, Crispy
Bacon Slices And Cheddar, Lettuce, Tomato,
2202 Sauce.

Land And Sea

The Following Choices Are Served With Bread, Soup Or Salad, And A Choice Of Baked Potato, Mac And Cheese, French Fries, Cherry Slaw, Potato Salad, Sweet Potato Fries, Or Dirkskies. Loaded Potatoes, Cheese Fries, Or Au Gratin Your French Onion Please Add 2.50

Rack Of Lamb

A 16ounce Rack Of New Zealand Lamb Rubbed With Herbs And Olive Oil, Grilled To Order With Aioli And Balsamic Reduction.

40

Angus Ribeye

A 13ounce Cut Of Premium Midwestern Angus.

38

Ny Strip

A 13 Ounces And Center Cut Choice Ny Strip Loin

29

Filet Mignon

Choice Tenderloin, Center Cut.

6ounce 30, 10ounce 38

Frenched Pork Chop

A 12ounce, Bone In, Center Cut Premium Chop.

Bbq Rubbed And Finished With Balsamic Glaze.

24

Bistro Filet

Served With Basil Fused Olive Oil, Balsamic Reduction And Beet Juices And Seasoned With Smoked Black Peppercorns And Hawaiian Black Salt, This 10ounce Tenderloin Filet Is Center Cut And Grilled To Order.

39

Brown Butter Walleye

Seared And Baked In Lemon Brown Butter.

20

Haddock Parmesan

Haddock Topped With Bread Crumbs And Sartori Parmesan.

20

Wisconsin Fish Fry

Cod Dredged In Point Amber Beer Batter And Fried Golden Brown.

18

Pecan Salmon

An 8 Ounce Seared Atlantic Salmon

Filet Finished With Honey Butter And Candied Pecans.

24

Jumbo Gulf Shrimp

Beer Battered Or Broiled

20

South African Lobster Tail

5 Ounce Tails Of Cold Water Lobster.

One Tail 33, Two Tails 55, Three Tails 75

Scallops Limone'

Scallops In A Lemon Cream Sauce With Pappardelle Pasta.

No Side

35

Steak Enhancers

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| Moody Blue Crust | 4 | Onions | 3 |
| Fried Shrimp(4) | 6 | Tom Katt | 5 |
| Seared Scallops | 13 | Compound Butter | 2 |
| Lobster Tail | 22 | Bacon | 3 |
| Mushrooms | 3 | Loaded (Bacon, Cheddar, Green Onion) | 4 |

Entrees

The Following Choices Are Served With Bread, Soup Or Salad, And A Choice Of Side.
Loaded Potatoes, Cheese Fries, Or Au Gratin Your French Onion Please Add 2.50

PECAN SMOKED BBQ RIBS

Baby Back Ribs, Great Northern Peach BBQ Sauce.
Half Rack **22**, Full Rack **32**

SMOKED BEEF BRISKET

Pecan Smoked Premium Midwestern Angus Served With Two Sides
Topped With Great Northern Whiskey Peach BBQ Sauce.
25

TENDERLOIN MELT

An 8ounce Pounded Tenderloin Cutlet Served Open Faced
On Garlic Toast With Fried Onions And Melted Provolone
25

BRISKET MAC

Pecan Smoked Brisket Over House Mac And Cheese
With Great Northern Whiskey Peach BBQ Sauce.
Served With Garlic Toast No Side.
24

CHICKEN ALFREDO

Pappardelle Pasta Tossed In A Sartori Alfredo Sauce.
Served With Garlic Toast No Side.
24

STEAK STROGANOFF 22

Pappardelle Pasta Draped With A Silky Beef Sauce,
Draped With A Dollop Of Herb Sour Cream.
Served With Garlic Toast No Side.
25

RAGIN CAJUN CHICKEN

A Viet Cajun Fusion Featuring A Sun-Dried Tomato Gochujang Cream Tossed With Pappardelle Pasta, Onions, Green
habanero And Ghost Peppers, And A Black Vinegar Reduction. Heat From 0-5.
Served With Garlic Toast No Side.
25