



# Dinner Menu

Served from 4:30pm until Close

## FISH FRY EVERY NIGHT

Each served with french fries & coleslaw.

**BEER BATTERED COD 18**

**BREADED LAKE PERCH 26**

**PAN FRIED WALLEYE 24**

**BEER BATTERED SHRIMP 20**

## Snacks & Starters

### **FRIED CHEESE CURDS 11**

Golden brown Wisconsin white cheddar curds with a savory garlic chili ketchup dip.

### **HUMONGOUS SOFT PRETZEL 22**

A gigantic pound-and-a-half soft pretzel served with our aged cheddar & smoked gouda beer cheese sauce, pepperoni marinara & honey Dijon dip.

### **LOADED FRENCH FRIES 14**

Hot crispy french fries topped with BBQ pulled pork, bacon, house made beer cheese sauce & scallions.

### **SMOKED CHICKEN DRUMMIES 13**

Six chicken drumsticks slow smoked over cherry wood served with celery, bleu cheese dressing & tossed in your choice of sauce: Cherry BBQ, Asian Chili, or Spicy Buffalo.

### **PETE'S GREEN BEANS 13**

Stir fried green beans with diced peppers & onions tossed in a spicy Szechuan sauce topped with bacon & sesame seeds.

### **BAJA FISH TACOS 11**

Lightly breaded cod loin fillets topped with arugula, mango pico de gallo & chili ranch drizzle on flour tortillas.

### **LOCAL CHEESE BOARD 18**

Renard's Morel & Leek Jack, Terrific Trio & Cherry Cheddar cheeses with sliced summer sausage, crackers, & Mediterranean olives.

## Soups & Salads

### **CHERRY PECAN SALAD 16**

Fresh spinach topped with dried cherries, fresh apples, candied pecans, red onions & a grilled chicken breast served with apple-cherry vinaigrette.

### **THREE CHEESE CAESAR SALAD 15**

Grilled chicken breast over crisp romaine tossed with creamy caesar dressing, tomatoes, croutons & a blend of shaved asiago, romano & parmesan cheeses.

### **SEAFOOD CHOWDER cup 6 bowl 9**

Creamy New England style chowder with shrimp, crab, fish, carrots, mushrooms & potatoes.

### **BREW HOUSE CHILI cup 6 bowl 9**

Hot & spicy blend of beef, peppers, onions & beans in a fiery tomato broth topped with cheddar cheese & sour cream.

## Signature Entrees

### **BAKED DOOR COUNTY WHITEFISH 23**

Locally caught whitefish simply baked and served with mashed potatoes, sauteed vegetables & topped with cherry chutney.

### **ASIAN GLAZED SALMON\* 26**

Grilled Atlantic Salmon with a Thai chili glaze served with rice & sauteed vegetables.

### **GRILLED MAHI MAHI 24**

Grilled Mahi Mahi topped with mango pico de gallo served with rice & vegetables.

### **FIRECRACKER SHRIMP 22**

A half pound of crispy panko breaded shrimp tossed in sweet & spicy Thai chili sauce served over rice & sauteed vegetables topped with sesame seeds & green onions.

### **CAJUN SHRIMP ALFREDO 22**

Gemelli pasta tossed with loads of shrimp, peppers & onions in a cajun cream sauce topped with parmesan cheese.

### **ANDOUILLE MAC & BEER CHEESE 18**

Gemelli pasta tossed with sliced andouille sausage, peppers, onions & our cheddar & smoked gouda cheese sauce topped with diced bacon & green onions.

### **BBQ BABYBACK RIBS**

#### **half rack 23 | full rack 33**

Dry rubbed & slow smoked baby back pork ribs glazed in our own cherry BBQ sauce served with fries & coleslaw.

### **VEGAN TOFU BOWL 18**

Seared Asian marinated tofu topped with a mango pico de gallo served over rice & sauteed vegetables.

### **CAROLINA PULLED PORK SANDWICH 13**

House smoked pulled pork tossed in our cherry BBQ sauce topped with house made bread & butter pickles served on a pretzel bun with choice of ranch kettle chips or coleslaw.

### **CHICKEN GRILLE 14**

Grilled chicken breast with muenster cheese, arugula, tomato & sweet Bavarian mustard on a ciabatta bun with choice of ranch kettle chips or coleslaw.

### **FRENCH ONION BURGER\* 16**

Our Angus burger patty topped with muenster cheese, bacon onion jam, arugula & onion soup aioli on a ciabatta bun with choice of ranch kettle chips or coleslaw.

*\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood & animal products may increase your risk of foodborne illness, especially if you have certain medical conditions.*



# Lunch Menu

Served from Open until 4:30pm

## Sandwiches & Burgers

All sandwiches are served with potato chips or coleslaw.  
Substitute french fries or a side salad +2

## Snacks & Starters

### FRIED CHEESE CURDS 11

Golden brown Wisconsin white cheddar curds with a savory garlic chili ketchup dip.

### HUMONGOUS SOFT PRETZEL 22

A gigantic pound-and-a-half soft pretzel served with our aged cheddar & smoked gouda beer cheese sauce, pepperoni marinara & honey Dijon dip.

### LOADED FRENCH FRIES 14

Hot crispy french fries topped with BBQ pulled pork, bacon, house made beer cheese sauce & scallions.

### SMOKED CHICKEN DRUMMIES 13

Six chicken drumsticks slow smoked over cherry wood served with celery, bleu cheese dressing & tossed in your choice of sauce: Cherry BBQ, Asian Chili, or Spicy Buffalo.

### PETE'S GREEN BEANS 13

Stir fried green beans with diced peppers & onions tossed in a spicy Szechuan sauce topped with bacon & sesame seeds.

### BAJA FISH TACOS 11

Lightly breaded cod loin fillets topped with arugula, mango pico de gallo & chili ranch drizzle on flour tortillas.

### LOCAL CHEESE BOARD 18

Renard's Morel & Leek Jack, Terrific Trio & Cherry Cheddar cheeses with sliced summer sausage, crackers, & Mediterranean olives.

## Soups & Salads

### CHERRY PECAN SALAD 16

Fresh spinach topped with dried cherries, fresh apples, candied pecans, red onions & a grilled chicken breast served with apple-cherry vinaigrette.

### THREE CHEESE CAESAR SALAD 15

Grilled chicken breast over crisp romaine tossed with creamy caesar dressing, tomatoes, croutons & a blend of shaved asiago, romano & parmesan cheeses.

### SEAFOOD CHOWDER cup 6 bowl 9

Creamy New England style chowder with shrimp, crab, fish, carrots, mushrooms & potatoes.

### BREW HOUSE CHILI cup 6 bowl 9

Hot & spicy blend of beef, peppers, onions & beans in a fiery tomato broth topped with cheddar cheese & sour cream.

### FISHERMAN'S FAVORITE 14

Shipwrecked Ale battered haddock fillet fried golden brown with lettuce, tomato & tartar sauce on a ciabatta bun.

### CHICKEN GRILLE 14

Grilled chicken breast with muenster cheese, arugula, tomato & sweet Bavarian mustard on a ciabatta bun.

### PULLED PORK SANDWICH 13

House smoked pulled pork tossed in our cherry BBQ sauce topped with house made bread & butter pickles served on a pretzel bun.

### BLACK BEAN VEGGIE BURGER 14

A black bean veggie burger patty topped with pepper jack cheese, lettuce, tomato & chipotle aioli on a ciabatta bun.

### PUB CLUB WRAP 13

Thin sliced smoked turkey breast with bacon, lettuce, tomato, cheddar cheese & garlic mayo wrapped in a flour tortilla.

### CLASSIC CHEESEBURGER\* 14

A custom blend of Angus brisket, chuck & short rib burger patty topped with Cheddar cheese, lettuce, tomato & our house made bread & butter pickles on a pretzel bun.

### FRENCH ONION BURGER\* 16

Our custom Angus burger patty topped with muenster cheese, bacon onion jam, arugula & onion soup aioli on a ciabatta bun.

### PRETZEL TAVERN BURGER\* 17

A Wisconsin classic with a brat patty, a burger patty, lettuce, tomato, sautéed onions & American cheese on a pretzel bun.

## Signature Entrees

### BEER BATTERED COD 18

Three Shipwrecked Ale battered cod loin fillets served with french fries, coleslaw & tartar sauce.

### BEER BATTERED SHRIMP 20

Six Shipwrecked Ale battered shrimp deep fried golden brown served with french fries, coleslaw & cocktail sauce.

### CAJUN SHRIMP ALFREDO 22

Gemelli pasta tossed with loads of shrimp, peppers & onions in a cajun cream sauce topped with parmesan cheese.

### ANDOUILLE MAC & BEER CHEESE 17

Gemelli pasta tossed with sliced andouille sausage, peppers, onions & our cheddar & smoked gouda cheese sauce topped with diced bacon & green onions.

*\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood & animal products may increase your risk of foodborne illness, especially if you have certain medical conditions.*