



## Snacks & Starters

### **FRIED CHEESE CURDS 12**

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

### **HUMONGOUS SOFT PRETZEL 25**

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

### **LOADED FRENCH FRIES 14**

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

### **KETTLE CHIP CHILI NACHOS 13**

Our house made ranch kettle potato chips topped with mashed potatoes, chili, cheddar & smoked gouda beer cheese sauce, sour cream and green onions.

### **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.

### **LOCAL CHEESE BOARD 18**

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

*\*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.*

## Sandwiches & Burgers

*All sandwiches are served with potato chips or coleslaw.*

*Substitute french fries or a side salad +2*

### **FISHERMAN'S FAVORITE 15**

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

### **CHICKEN GRILLE 14**

Grilled chicken breast with Swiss cheese, lettuce, tomato, bread & butter pickles & Louisiana comeback sauce on a white bun.

### **PULLED PORK SANDWICH 13**

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

### **VEGGIE BURGER 14**

A Morningstar garden veggie burger patty topped with pepper jack cheese, lettuce, tomato & chipotle aioli on a white bun.

### **BAJA FISH TACOS 16**

Two lightly breaded fish fillets fried golden brown & topped with arugula, mango pico de gallo & chili ranch drizzle on flour tortillas.

### **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 6oz 100% sirloin burger patty topped with cheddar cheese, lettuce, tomato & bread & butter pickles on a soft white bun.

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

Our sirloin burger patty topped with Swiss cheese, bacon onion jam, arugula & onion soup aioli on a white 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.

### **JOLLY ROGER\* 14**

Shiver me timbers! Our burger with pepperjack, jalapenos, chipotle aioli, lettuce & tomatoes on a white bun.

### **THE KRAKEN\* 17**

A burger of mythological proportions! A burger patty topped with BBQ pulled pork, sautéed onions, Shipwrecked beer cheese sauce, lettuce & tomatoes on a soft white bun.

## FISH FRY EVERY DAY

Each served with french fries & coleslaw.

**BEER BATTERED COD 18**

**BREADED LAKE PERCH 26**

**PAN FRIED WALLEYE 24**

**BEER BATTERED SHRIMP 20**

## Signature Entrees

**BAKED DOOR COUNTY WHITEFISH 26**

Locally caught whitefish simply baked and served with mashed potatoes, sautéed vegetables & topped with creamy lemon dill sauce.

**ASIAN GLAZED SALMON\* 26**

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

**GRILLED MAHI MAHI\* 25**

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 & sautéed 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**

**full rack 33 | half 24**

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 & sautéed vegetables.

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## 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**

A Shipwrecked tradition. 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.

## Desserts

**CHERRY BERRY CRISP 8**

A delicious blend of cherries, strawberries, raspberries, blackberries, blueberries & Door County Strawberry Zinfandel wine with a cinnamon crumble topping, vanilla ice cream & whipped cream.

**PEANUT BUTTER BROWNIE SUNDAE 8**

A rich chocolate brownie with peanut butter frosting topped with a scoop of ice cream, Hershey's syrup & whipped cream.

**KEY LIME PIE 8**

A duo of mini key lime tarts in graham cracker crusts garnished with raspberry syrup & whipped cream.

**APPLE CROSTATA 8**

Apple pie filling wrapped in a flaky pastry crust & baked golden brown topped with ice cream & caramel sauce.

**BREAD PUDDING DU JOUR 10**

A large slice of bread pudding served warm with a scoop of vanilla ice cream. Ask your server for today's flavor.