

## SOUP & SALAD

**White Chicken Chili** Cup 4 | Bowl 7  
Served with cheddar cheese

**Seasonal Soup** Cup 4 | Bowl 7  
Seasonal soup

**Crunch Chicken Salad** 16  
Crunch chicken tenders, greens, cucumbers, tomato, red onion, and our sweet mustard sauce.

**Salmon Salad** 22 V S  
Salmon, harvest leaf blend, walnuts, ricotta cheese, spiced wine pear, onion and herb dressing.

**Ahi Tuna Salad** 22 S  
Ahi tuna, harvest blend lettuce, shredded carrot, cucumber, breakfast radish, sesame vinaigrette, with cilantro and fried wontons.

**Caesar Salad** 13  
Romaine, Caesar dressing, crostini, and Parmesan.  
*Add chicken \$4 | shrimp \$8 | salmon \$10* S

**fratellos**  
WATERFRONT RESTAURANT

## WARM BREAD V

Fresh bread served with compound butter

4

## Ahi Tuna Sashimi

Ahi tuna, bed of lettuce, S  
toasted sesame dressing,  
garnished with breakfast  
radish, red and orange  
flying fish tobiko - wasabi  
and toasted sesame  
soy sauce.

21

## APPETIZERS

**Short Rib Toast Points** 14  
Braised Short Rib Milanese, over melted brie cheese with caramelized onions and a Balsamic reduction.

**Wisconsin Cheese Curds** 12 V  
Breaded and fried cheese curds with ranch.

**Truffle Fries** 8 V  
French fries, truffle oil, and Parmesan cheese.

**Bruschetta** 12 V  
Tomato, red onion, balsamic, mozzarella, basil, and crostini.

**Duck Wontons** 14  
Maple Leaf Farms Duck, bacon, corn and cream cheese stuffed wontons served with Romesco sauce.

**Bam Bam Shrimp** 16 S  
Wild caught shrimp fried in a light breading, served with a lemon basil slaw, toasted sesame and green onion, served with our famous bam bam sauce.

**Famous Jumbo Crunch Tenders** 13  
Two of our famous hand-breaded jumbo sweet crunch tenders and sweet mustard brew sauce, served with fries.

*\*\* Add extra jumbo tender \$5 \*\**

## PASTA

*add soup, chili or house salad \$3*

**Short Rib Pasta** 28  
House braised boneless beef short ribs, yellow onion, wild mushrooms, and a sherry wine cream sauce over pappardelle pasta.

**Mushroom & Bacon Alfredo** 22  
Sautéed mushroom, bacon, broccolini, house-made alfredo, parmesan, and fresh basil over fettuccine.

**Porcini Mushroom Ravioli** 25 V  
Porcini mushroom ravioli and wild mushrooms sautéed in a Marsala cream sauce and Parmesan cheese.

**Truffle Shrimp Carbonara** 25 S  
Wild caught pan seared shrimp, pancetta, peas, mushrooms, in a creamy truffle carbonara sauce over linguini.

**Chicken Penne Ala Vodka** 22  
Seared chicken breast, pancetta, garlic, shallot, creamy vodka pomodoro, fresh basil, and roasted tomato over penne pasta.

*\*\* gluten free pasta option available - add \$2 \*\** G

## ENTRÉES

*add soup, chili or house salad \$3*

**Mushroom & Cipollini Chicken** 26  
Seared chicken breast, Peruvian potatoes, wild mushrooms, citrus braised cipollini onions, braised demi-glace.

**Filet** 42  
8oz Filet mignon, port wine Demi glacé, asparagus, and rustic potato puree.


**Sirloin & Crispy Gnocchi** 32  
Sliced sirloin, gnocchi, charred scallion oil, and carrots.

**Diver Scallops** 39 S G  
Seared diver-caught scallops, Peruvian potatoes, and asparagus, roasted red pepper, with a garnish of aji verde.

**Steak & Scallop** 42 S G  
Steak and scallops, with a rustic potato puree and seasonal vegetable.

**Almond Crusted Walleye** 29 S  
Almond crusted walleye, served with a rustic potato puree and broccolini.

**Lemon Pepper Salmon** 28 G S  
Lemon pepper salmon, broccolini, pee wee potatoes, corn, scallion, smoky romesco garnished with citrus fennel salad.

**Charred Octopus** 23 S G  
Tender Spanish octopus served with a smoky romesco sauce, with a medley of pee wee potatoes in a sauté of broccolini and yellow corn. Served flaming tableside. 

**Surf & Turf (MONDAY & TUESDAY ONLY)** Filet Mignon with port wine Demi glace and Maine Lobster with asparagus, and rustic potato puree 58 S

**Friday Perch Fry LUNCH 19 | DINNER 25 (FRIDAYS ONLY)** Hand breaded fresh lake perch, coleslaw, truffle fries, tartar sauce, and rye bread. S

## SANDWICHES

*served with healthy choice or truffle fries*

**Grass Fed Free Range Elk & Brisket Burger** 17  
New Zealand Free Range Elk combined with flavorful Beef Brisket, seasoned and grilled with venison & pork bacon, aged cheddar cheese, lettuce & tomato on a Kaiser roll.

**Fox River Burger** 16  
Ground steakburger, caramelized onions, aged cheddar, tomato, romaine, and our house burger sauce served on a kaiser roll.

**Beef Steak Hoagie** 17  
Sliced beef, green peppers, mushrooms, garlic, black pepper, provolone cheese, and garnished with aji verde.

**Crispy Grilled Cheese** 14 V  
White cheddar, mozzarella, Gruyere, and parmesan crust country bread.  
*Add mushrooms \$2 | chicken \$5 | bacon \$3*

**Grilled Chicken & Brie** 16  
Chicken breast, Brie cheese, caramelized onion, pear, with chili garlic aioli on a toasted kaiser roll.

**Toasted Turkey Sandwich** 15  
Turkey, bacon, tomato, and provolone with a pesto aioli and crisp romaine on toasted bread.

**Lobster Roll** 28 S  
Chunks of Cold Water Lobster, mayonnaise, celery, lemon juice, pinch of cayenne, stuffed in a top split roll.

## PIZZA

*10 inch light & airy hand-pressed Roman-style pizza crust*

*\*\* gluten free cauliflower based crust available - add \$4 \*\** G

**Ahi Tuna Pizza** 23 S  
Hoisin Bbq, sashimi tuna, red onion, black olive, wasabi aioli and toasted sesame seeds.

**Carne** 16  
Tomato sauce, mozzarella blend, sausage, pepperoni, and pancetta.

**Pepperoni** 15  
Tomato sauce, mozzarella blend, and old world style pepperoni.

**Margherita** 15 V  
Tomato sauce, mozzarella blend, roasted tomatoes, and fresh basil.

V Denotes a vegetarian item G Denotes gluten free item S Denotes a seafood item

Consumer Advisory: Meat and fish items that are served rare or medium-rare may be undercooked. The Management advises that eating raw or under cooked meat, poultry, eggs, seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

**BEER & SELTZER**

**ON TAP**

Our very own Fox River Brewing Company on tap

**Blü Bobber Blueberry Ale**

Golden ale with blueberry aroma, slightly sweet with a blueberry finish.

**Marble Eye Scottish Ale**

Malt forward ale with deep amber color and flavors of caramel

**Reel It In IPA**

Bright citrus hop aromas invite into a medium flavor.

**Fox Light**

Light and crisp, Kolsch style ale balanced for accessible flavor and drinkability

**Seasonal**

Ask your server or bartender about our current seasonal selection

**BOTTLES & CANS**

**Fox River Brewing Company Beer**

- Red Bobber Raspberry Ale
- White Bobber Pineapple wheat Ale
- Yellow Bobber Corcho Cerveza

**Fox River Brewing Company Hard Seltzer**

- Red Bobber Salted Watermelon Key Lime
- White Bobber Cherry Apple
- Blü Bobber Blueberry Mint

**The Others**

- |                |                        |
|----------------|------------------------|
| Miller Lite    | Stella Artois          |
| Coors Light    | Stella Cidre           |
| Michelob Ultra | Franziskaner Weissbier |
| Bud Light      | Becks NA               |
| Guinness       |                        |

**COCKTAILS - 12**

**Italian Bloody Mary**

Twisted Path Bloody Mary Vodka | House Made Italian Bloody Mary Mix

**Cointreau Sparkling Cosmo**

Gray Whale Gin | Cointreau | Cranberry | Simple Syrup | Fresh Lime Juice | Sparkling Wine

**South for the Winter**

Empress Gin | Cucumber | Lime | Jalapeno | Simple Syrup | Seltzer | Habanero Bitters

**Maple Bourbon Old Fashioned**

Makers Mark | Brown Sugar Maple Simple Syrup | Bitters | Sierra Mist | Orange | Cherry

**San Remo**

Bulleit Bourbon | Campari | Sweet Vermouth | St. Germaine | Lemon Juice | Sierra Mist

**Blueberry Rum Smash**

Bacardi Rum | Blueberries | Brown Sugar | Lemon Juice | Ginger Beer

**Zombie**

Barcardi | Diplomatico Mantuano | Lime Juice | Brown Sugar | Grenadine | Pineapple Juice | Lemon Juice | Passion Fruit Syrup | Tiki Bitters

**Rye-A-Rita**

Bulleit Rye | Grand Marnier | Lemon Juice | Simple Syrup | Cinnamon Sugar

**Violets are Blue**

Beefeaters | Bitter Truth Violet Liqueur | Fresh Lemon Juice | Sage Leaves | Simple Syrup

**Smoky Mezcal Old Fashioned**

Casamigos Mezcal | Angnostura Bitters | Luxardo Liqueur | Sierra Mist

**Orange Dreamsicle**

Absolut Mandarin | Pina Colada Mix | Orange Marmalade | Orange Juice

**Caribbean Mule**

Shipwreck Coconut Rum | Ginger Beer | Pineapple Juice | Fresh Lime Juice

**Blue Sea**

Casamigos Blanco | Blue Curacao | Fresh Lime Juice | Passion Fruit Syrup | Pineapple Juice

**Ginny Gin Gin**

Tangeuray Gin | Lime Juice | Simple Syrup | Lemon Juice | Fresh Ginger | Ginger Ale

**Painkiller**

Diplomatico Exclusiva Reserva | Pineapple Juice | Orange Juice | Pina Colada Mix | Nutmeg

**Blu Basil Margarita**

Casamigos Blanco | Cointreau | Margarita Mix | Blueberries | Lime Juice | Fresh Basil

**MOCKTAILS - 6**

**Blueberry Fauxjito**

Muddled Blueberries, Mint, Sugar and Lime Juice | Simple Syrup | Seltzer

**Raspberry Lime-Aid**

Raspberry Puree | Grenadine | Lime Juice | Sierra Mist

**Orange Obsession**

Orange Juice | Mango Puree | Pasion Fruit Puree | Sierra Mist

**Blu Basil Mocktail**

Muddled Blueberries, Basil and Lime Juice

**DESSERT DRINKS**

**Muscle Relaxer**

Gozio Amaretto | Five Farms Irish Cream | Crown Royal

**Top Shelf Blind Russian**

Stateline Coffee Liqueur | Five Farms Irish Cream | Grey Goose Vodka

**Nuts and Berries**

Frangelico | Chambord | Cream

**COFFEE**

House Kona Blend  
House Decaf

**FRENCH PRESS**

Market Roast  
Roast Aux Renard  
Decaf

Provided locally by Uncommon Grounds

**TEA**

**AFTER DINNER**

**Liqueurs**

Gozio Amaretto  
Frangelico  
Irish Manor Irish Cream  
Five Farms Irish Cream  
Kahlua  
State Line Coffee Liqueur  
Chambord  
Courvoisier  
B&B  
Grand Marnier  
State Line Limoncello  
Drambuie

**Scotch**

Dewars Blended  
Johnnie Walker Red  
Johnnie Walker Black  
Johnnie Walker Blue  
Glenlivet 12 year  
Glenmorangie 12 year  
Oban 14 year

**Port**

Dows LBV  
Sandeman Ruby  
Sandeman 20 year