

Appetizers

Warm Bread V 5

Fresh bread served with compound butter

Wisconsin Cheese Curds V 13

Breaded and fried cheese curds with ranch.

Truffle Fries V 8

French fries, truffle oil, and Parmesan cheese.

Famous Crunch Tenders 13 *(add extra tender \$5)*

Two of our famous hand-breaded sweet crunch tenders and sweet mustard brew sauce, served with fries.

Short Rib Crostini 14

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

Soup & Salad

White Chicken Chili Cup 4 | Bowl 7

Served with cheddar cheese

Crunch Chicken Salad 16

Crunch chicken tenders, greens, cucumbers, tomato, red onion, and our sweet mustard sauce.

Salmon Salad SG 22

Salmon, harvest leaf blend, walnuts, ricotta cheese, spiced wine pear, onion and herb dressing.

Sandwiches

served with healthy choice or truffle fries

Fox River Burger * 16

Ground steak burger, caramelized onions, aged cheddar, tomato, romaine, and our house burger sauce served on a sesame roll.

Italian Beef 17

Italian beef, green peppers, mushrooms, garlic, black pepper, provolone cheese, and garnished with aji verde.

Tuscan Turkey Sandwich 14

Sliced roasted turkey with sopressata, provolone, sun dried tomato pesto and romaine lettuce on a toasted tuscan roll.

Salmon BLT 17

Blackened Atlantic salmon, romaine, bacon, roma tomato, lemon basil mayo, on a sesame roll.

Bruschetta V 12

Tomato, red onion, balsamic, mozzarella, basil, and crostini.

Lobster Quesadilla S 25

Cold water lobster in a seafood cream, blended cheese and scallion in a sun-dried tomato tortilla. Garnished with creme fraiche and red tobiko.

Bam Bam Shrimp S 16

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.

Eggplant Caviar V 12

A blend of roasted eggplant and red pepper, garnished with parmesan cheese served with pita chips.

Seasonal Soup Cup 4 | Bowl 7

Ask your server for our seasonal soup selection

Green Goddess Salad GV 16

Spring lettuce blend, Mandarin oranges, fresh fennel, pickled red beets, roasted pistachios, and pomegranate seeds, tossed with house Green Goddess dressing. Garnished with goat cheese mousse.

Add chicken \$4 | shrimp \$8 | salmon \$10 S

Caesar Salad V 13

Romaine, Caesar dressing, crostini, and Parmesan.

Add chicken \$4 | shrimp \$8 | salmon \$10 S

Grass Fed Free Range Elk & Brisket Burger * 18

New Zealand Free Range Elk and beef brisket, seasoned and grilled with venison & pork bacon, aged cheddar cheese, lettuce & tomato on a sesame roll.

Crispy Grilled Cheese V 14

White cheddar, mozzarella, Gruyere, and Parmesan crust country bread.

Add mushrooms \$2 | chicken \$5 | bacon \$3 | venison bacon \$4

Grilled Chicken & Brie 16

Chicken breast, Brie cheese, caramelized onion, pear, with chili garlic aioli on a toasted sesame roll.

Lobster Roll S 28

Chunks of cold water lobster, mayonnaise, celery, lemon juice, pinch of cayenne, stuffed in a top split roll.

Pasta

add soup, chili or house salad \$4

Short Rib Pappardelle 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

Porcini mushroom ravioli and wild mushrooms sautéed in a Marsala cream sauce and Parmesan cheese.

Entrees

add soup, chili or house salad \$4

Italian Chicken & Wild Mushrooms 26

Seared chicken breast, Peruvian potatoes, wild mushrooms, citrus braised cipollini onions, braised demi-glace

Filet* 42

8oz Filet mignon, port wine demi-glace, asparagus, and pee wee potatoes.

Diver Scallops S 39

Seared diver-caught scallops, Peruvian potatoes, and asparagus, roasted red pepper, with a garnish of aji verde.

Sirloin* & Mushroom Ravioli 36

Sliced sirloin, porcini mushroom ravioli, with a Marsala cream sauce and topped with shaved Parmesan.

Surf & Turf* S 58

Filet Mignon with port wine demi-glace and Maine lobster with asparagus, and pee wee potatoes.

Pizza

*10 inch light & airy hand-pressed Roman-style pizza crust ** gluten free cauliflower based crust available - add \$4 ** G*

Wild Mushroom & Truffle V 18

Wild mushrooms, white truffle oil, fresh mozzarella, and an alfredo drizzle.

Sausage & Fennel 16

Sausage, caramelized fennel, smoked Gouda cheese, and olive oil.

Fratellos

WATERFRONT RESTAURANT

Truffle Shrimp Carbonara S 25

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.

Lobster & Shrimp Scampi S 34

Cold water lobster & wild caught shrimp tossed with tomatoes and spinach in a white wine, lemon, and butter garlic sauce.

Steak & Scallops S 42

Sirloin, scallops, Peruvian potatoes, and seasonal vegetable

Almond Crusted Walleye S 29

Almond crusted walleye, served with pee wee potatoes and broccolini.

Lemon Pepper Salmon S 28

Lemon pepper salmon, broccolini, pee wee potatoes, corn, scallion, smoky romesco garnished with citrus fennel salad.

Charred Octopus S 23 *Served flaming tableside*

Tender Spanish octopus served with a smoky romesco sauce, with pee wee potatoes in a sauté of broccolini, scallion and yellow corn.

Friday Perch Fry S LUNCH 19 | DINNER 25 (FRIDAYS ONLY)

Hand breaded fresh lake perch, coleslaw, truffle fries, tartar sauce, and rye bread.

Pepperoni 15

Tomato sauce, mozzarella blend, and old world style pepperoni.

Margherita V 15

Tomato sauce, fresh mozzarella, 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.

Cocktails

Italian Bloody Mary

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

Maple Bourbon Old Fashioned

Makers Mark | Brown Sugar Maple Simple Syrup | Bitters | Starry | Orange | Cherry

Blueberry Rum Smash

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

Smoky Mezcal Old Fashioned

Casamigos Mezcal | Angostura Bitters | Luxardo Liqueur | Starry

Orange Dreamsicle

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

Caribbean Mule

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

Ginny Gin Gin

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

Mocktails

Blueberry Fauxjito

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

Raspberry Lime-Aid

Raspberry Puree | Grenadine | Lime Juice | Starry

Blu Basil Refresher

Tito's Vodka | Cointreau | Simple Syrup | Lemon Juice | Fresh Blueberries | Fresh Basil

Dill Breaker

State Line Barrel Aged Gin | St Germain | Simple Syrup | The Bitter Truth Cucumber Bitters | Fever Tree Cucumber Tonic | Cucumbers | Fresh Dill

Luxardo Margarita

Casamigos Blanco | Couintreau | Luxardo Cherry Juice | Margarita Mix

Irish Smasher

Jameson | Agave Syrup | Simple Syrup | Mint | Lemon

Soul of the Sun

Casamigos Reposado | St Germain | Amaro Nonino | Passion Fruit Puree | Fresh Lemon Juice | Goose Ridge Cabernet

Foxy Breeze Martini

Tito's Vodka | Chambord | Chateau Aloe Liqueur | Giffard Lichi-Li | Cucumbers | Simple Syrup | Fresh Lemon Juice | Cucumber Foam

Royal Hawaiian

Empress Gin | Pineapple Juice | Lemon Juice | Orgeat Syrup | Simple Syrup

Orange Obsession

Orange Juice | Mango Puree | Passion Fruit Puree | Starry

Ginger Batida

Ginger | Basil | Coconut | Sour | Club Soda

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

Feaky Tiki Pineapple Milkshake IPA

Fresh pineapple character with notes of coconut and citrus, light colored haze and creamy

No Wake Light Lager

American light lager under 100 calories

Blü Shandy

A refreshing blueberry lemon session-style wheat beer

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

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

Fratellos

WATERFRONT RESTAURANT

920.993.9087

501 W Water St, Appleton, WI
fratelloswaterfront.com

COFFEE

*House Kona Blend
House Decaf*

FRENCH PRESS

*Market Roast
Roast Aux Renard
Decaf
Provided locally by Uncommon*

TEA