



STARTERS

SOUP DU JOUR

CUP - \$4 BOWL - \$6

AHI TUNA - \$14

Sesame seed encrusted tuna with a side of jalapeno slaw and house Ninja sauce. Served rare.

BAVARIAN PRETZEL STICKS - \$12

Four pretzel sticks served with mighty mustard or beer cheese dip.

DEEP FRIED CHEESE CURDS - \$13

Fried breaded chunks of white cheddar served with raspberry hot honey sauce.

BASKET OF HOUSE CUT FRIES - \$7

BASKET OF HOUSE FRIED CHIPS - \$7

WANANGO TANGO SHRIMP - \$16

Flash fried and tossed with a sweet chili and lime sauce.

DEEP FRIED PIEROGIES - \$10

(8) Fried pierogies w/ garlic herb butter and served with sour cream.

POT STICKERS – \$10

Served with a chili-soy dipping sauce.

FLATBREAD PIZZA – \$13

Your choice of Pepperoni, Cajun Chicken Broccoli Alfredo, or cheese.

SALADS

Salad Dressings: Ranch, Blue Cheese, Italian, French, Balsamic or House (White French).

AVAILABLE TO BE ADDED TO ANY SALAD:

Chicken - Choice of Fried, Grilled, Blackened or Nashville Hot - \$6

***Salmon** - Choice of Grilled, Broiled or Blackened - \$13

***6 oz. Grilled Steak** - \$13

***Tango Style Shrimp** - \$11

PITTSBURGH STYLE GARDEN GREENS SALAD – \$9

Fresh greens topped with shredded cheddar cheese, tomatoes, cucumbers, and fresh cut fries.

CRANBERRY ALMOND SALAD – \$9

Fresh greens topped with dried cranberries, toasted almonds, tomatoes, cucumbers, shredded cheddar, and croutons.

CHICKEN WINGS

Wet Sauce Flavors: Albatross (house special sauce), BBQ, Black & Blue, Buffalo, Sweet Chili, Butter Garlic, Cajun BBQ, Honey Cajun, Honey Mustard, HOT, Jamaican Jerk, Mighty Mustard, Nasty Nate's, Smitty Steak, Memphis BBQ, Smokey BBQ, Teriyaki Garlic, Mango Habanero, Tiger Vision, Nashville Hot.

Dry Seasoned: Cajun, Ranch, Cranch, Lemon Pepper Parmesan, Seasoned

CLASSIC BONE IN (12) - \$19

BONELESS (12) - \$17

KIDDOS

Grilled Cheese & French Fries - \$8

Chicken Nuggets & French Fries - \$8

BURGERS

Burgers are cooked to temp and include your choice of side.

***THE BEAU BURGER – \$18**

A half pound burger grilled to order and topped with lettuce, tomato and your choice of American, Swiss, cheddar, provolone, or pepper jack cheese. Served on a toasted brioche roll. Add bacon- \$3.50.

***ELK BURGER - \$21**

A half pound elk burger grilled to order and topped with house made jalapeno slaw and pepper jack cheese. Served on a toasted brioche roll. Add bacon- \$3.50.

BLACK BEAN BURGER – \$14

Topped with cheddar cheese, lettuce, tomato, and chipotle aioli.

SANDWICHES

Sandwiches include your choice of side.

Make any sandwich a wrap – let your server know you want your sandwich as a wrap instead!

FORE-WAY CHICKEN SANDWICH – \$16

Lettuce and tomato set atop your choice of grilled, fried, Nashville hot, or blackened chicken breast all on a kaiser roll. Add your choice of American, Swiss, Provolone, or Pepper Jack cheese \$1.

THE SASQUATCH – \$18

Our version of the Chicago Beef Classic. Shaved prime rib, au jus, giardiniera, and provolone on a Philly roll.

CHICKEN BACON RANCH CLUB WRAP – \$14

Grilled chicken, bacon, lettuce, tomato, and cheddar jack cheese folded in a wrap with a side of ranch dressing.

REUBEN – \$14

Grilled marble rye piled high with thinly sliced corned beef, sauerkraut, melted Swiss cheese, and thousand island dressing. Substitute with sliced turkey and coleslaw and make it a Rachel!

TURKEY CLUB CROISSANT – \$14

Sliced turkey, thick cut bacon, lettuce, tomato, and Swiss cheese on a toasted croissant.

PRIME RIB POUTINE – \$24

Our house prime rib shaved and topped with deep fried cheese curds, fresh cut fries and house gravy over toasted garlic sourdough.

*This sandwich cannot be made into a wrap and does not come with an additional side.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS***

ENTREES

Served with a side salad and warm bread.

Salad Dressings: Ranch, Blue Cheese, Italian, French, Balsamic or House (White French).

***STRIP CUT SIRLOIN STEAK – \$36**

A 10-ounce strip cut sirloin steak served with your choice of side, seasonal vegetables, and homemade steak sauce.

***OAK BARREL SIRLOIN - \$29**

An 8-ounce sirloin dry marinated in an oak barrel served with your choice of side and seasonal vegetables.

***SALMON FORE WAYS – \$25**

Atlantic Salmon served with your choice of side and seasonal vegetables. Choose between: pecan crusted with a raspberry glaze, blackened, sweet chili glazed, or garlic lemon pepper.

***WANANGO CRUSTED HADDOCK – \$20**

Broiled haddock topped with our house tartar sauce and seasoned panko breadcrumbs. Served with your choice of side and seasonal vegetables.

SOUS VIDE ROASTED CHICKEN – \$20

A slow cooked half chicken finished by being flash fried and topped with your choice of garlic and herb butter or B.B.Q. glaze. Served with your choice of side.

PIEROGI & KIELBASA PLATE - \$15

Sauteed pierogies, caramelized onions, Polish kielbasa, bacon, and a side of sour cream.

ORANGE CHICKEN & BROCCOLI RICE BOWL - \$15

Tempura fried chicken, broccoli, water chestnuts, and peppers tossed in a tasty oriental orange glaze and served over rice pilaf.

SIDES

House Cut French Fries
House Fried Potato Chips
Mashed Potatoes

Coleslaw
Tater Tots
Rice

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