

APPETIZERS

ONION RINGS – 6.99

THICK CUT ONION RINGS SERVED WITH SPATS HOMEMADE RANCH DRESSING

CHEESE CURDS – 7.49

BREADED AND DEEP FRIED, A WISCONSIN FAVORITE!

CLAM STRIPS – 8.99

DEEP FRIED CLAM STRIPS SERVED WITH COCKTAIL SAUCE AND LEMON

MINI CRAB CAKES – 8.99

HAND BREADED AND DEEP FRIED TO A GOLDEN BROWN SERVED WITH OUR CUCUMBER GARLIC AIOLI

BRUSCHETTA POMODORO – 7.99

FRESH TOMATO, BASIL, GARLIC, PARMESAN CHEESE AND BALSAMIC GLAZE SERVED WITH CROSTINI

SEAFOOD CAKES* – 12.99

SHRIMP, SCALLOP AND WHITEFISH PAN SEARED AND TOPPED WITH FETA CHEESE AND A TOMATO DILL REDUCTION

SPATS SPECIAL SEASONAL MENU

DUCK MEATLOAF* – 22

GROUND DUCK MEATLOAF OVER A GARLIC MASHED POTATO, TOPPED WITH SHAVED BRUSSEL SPROUT, ONION, CILANTRO AND LIME SALAD. DRESSED WITH A JAPANESE BBQ REDUCTION

SHRIMP BOWL* – 22

JERK DUSTED SHRIMP SERVED ATOP OF OUR 6 GRAIN HOUSE RICE BLEND, FINISHED WITH MANGO CITRUS COULIS, GRILLED BROCCOLI AND TOMATO

MAHI MAHI* – 24

SEARED MAHI MAHI SERVED ATOP OF OUR 6 GRAIN HOUSE RICE, CILANTRO, SCALLION, MUSHROOM, TOMATO AND CURRIED AIOLI

PORK SHANK* – 25

ROASTED PORK SHANK OVER A GARLIC MASHED POTATO WITH GRILLED BROCCOLI TOPPED WITH A DILL TOMATO REDUCTION

SCALLOPS* – 29

PAN SEARED SCALLOPS, OVEN ROASTED ROSEMARY RED POTATOES, GRILLED BROCCOLI AND TOPPED WITH A BACON JAM AIOLI

FLAT IRON STEAK* – 24

OVEN ROASTED ROSEMARY RED POTATO TOPPED WITH MUSTARD BECHAMEL SAUCE AND HOUSE PICKLED BRUSSEL SPROUTS

*STEAK AND BURGERS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS: ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION 11/17