

APPETIZERS

ONION RINGS – 8.49

THICK CUT ONION RINGS SERVED WITH SPATS HOMEMADE RANCH DRESSING

PRETZEL STICKS – 8.99

SOFT PRETZELS WITH SPATS BRAU CHEESE SAUCE FOR DIPPING,

BANG BANG SHRIMP – 10.99

HAND BATTERED SHRIMP TOSSED IN A CREAMY THAI CHILI SAUCE TOPPED WITH CILANTRO AND GREEN ONION SERVED OVER CRISP CABBAGE

BRUSSELS SPROUTS – 9.99

BRUSSELS SPROUTS SAUTÉED WITH BACON, HONEY, GARLIC AND TOPPED WITH BLUE CHEESE

CHEESE CURDS – 7.99

BREADED AND DEEP FRIED, A WISCONSIN FAVORITE!

MINI CRAB CAKES – 8.99

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

BRUSCHETTA POMODORO – 8.49

TOMATO, BASIL, GARLIC, PARMESAN CHEESE AND BALSAMIC GLAZE WITH CROSTINI TOAST

BLACK TRUFFLE BARRATA – 11.99

SERVED OVER SPRING GREENS, GRAPE TOMATO, EVOO, BALSAMIC GLAZE AND TOASTED BAGUETTE

PASTA AND SALADS

MEDITERRANEAN SALAD – 17.99

A BED OF MIXED GREENS TOPPED WITH ARTICHOKE HEARTS, KALAMATA OLIVE, FETA CHEESE AND 6 SAUTÉED SHRIMP

COCO SHRIMP SALAD – 15.99

COCONUT SHRIMP, CANDIED WALNUTS, BLEU CHEESE AND FRESH VEGGIES SERVED OVER MIXED GREENS

TENDERLOIN SALAD* – 17.99

SLICED TENDERLOIN, CRUMBLED BLEU CHEESE, SAUTÉED MUSHROOMS AND FRESH VEGGIES OVER MIXED GREENS

GREEK PASTA – 21.99

SAUTÉED SHRIMP, ARTICHOKE HEARTS, KALAMATA OLIVE, FRESH MUSHROOM, GRAPE TOMATO, FETA CHEESE AND GARLIC SAUTÉED WITH EVOO AND FRESH PESTO, TOSSED WITH CAVATAPPI NOODLES

SALMON SALAD* – 16.99

SALMON FILLET WITH ROSEMARY GARLIC SEASONING, FRESH VEGGIES ON A BED OF MIXED GREENS, A SIDE OF CREAMY CUCUMBER GARLIC AIOLI

POKE'* – 16.99

SASHIMI TUNA TOSSED IN SOY GLAZE, MANGO SALSA, SERVED OVER CRISP CABBAGE WITH HOUSE MADE CHIPS

CAJUN PASTA – 19.99

CHICKEN AND ANDOUILLE SAUSAGE, FRESH TOMATO, MUSHROOM, ONION AND GARLIC IN A CAJUN CREAM SAUCE OVER CAVATAPPI NOODLES

VEGETARIAN PASTA – 17.99

SLICED BEYOND BURGER, MUSHROOMS, ONION AND TOMATO IN A PESTO CREAM SAUCE OVER CAVATAPPI NOODLES, TOPPED WITH GOAT CHEESE