

Menu



APPETIZERS

TENDERLOIN LOLLIPOPS*

Marinated, skewered tenderloin tips, with shredded lettuce, pickled onion, bleu cheese crumbles, and balsamic glaze. **16**

(7) CHICKEN WINGS

Deep fried then tossed in your choice of blazing, Garlic parm. , or BBQ. Served with a side of housemade bleu cheese & celery. **12**

WISCONSIN CHEESE CURDS

Hand battered white cheddar curds, served with a side of ranch. **11**

SHRIMP COCKTAIL

4 plump jumbo shrimp cooked and cooled in-house. Served with a house made cocktail sauce. **14**

ONION RINGS

House made onion rings served with a house made club sauce. **10**

GARLIC TRUFFLE FRIES

House fries tossed with fresh garlic, truffle oil, and Parmesan cheese. **10**

BOOK YOUR NEXT PARTY
OR EVENT HERE! TALK TO A
MEMBER OF OUR MANAGEMENT
TEAM FOR MORE INFORMATION.



*Whether dining out or preparing food at home, consuming raw or undercooked meat, seafood, or poultry may increase your risk of food borne illness

HANDHELDS

Served with a choice of fries, sweet potato fries, or chips

GRILLED BASIL CHICKEN SANDWICH | Marinated grilled chicken breast with spring greens, tomato on a toasted ciabatta bun with house basil vinaigrette. **14**

BUFFALO CHICKEN WRAP | Crispy chicken strips, bleu cheese crumble, tomato, red onion, shredded lettuce wrapped in a tortilla with buffalo wing sauce. **13**

CAJUN SHRIMP WRAP* | Cajun seared jumbo shrimp with shredded lettuce, tomato, avocado, red onion and lime chipotle aioli. **14**

PRIME RIB SANDWICH* | Thin shaved prime rib, sautéed mushrooms & onions, Swiss cheese on a toasted hoagie roll. **15**

FRIED COD SANDWICH | 8 oz. hand breaded cod filet with lettuce, American cheese, and house tartar sauce on toasted ciabatta bun. **14**

SOUP OF THE DAY

Homemade soup of the day Cup **3**
Bowl **5**

SALADS

Dressing: Ranch, French, Bleu Cheese, Thousand Island, House Dressing- Basil Vinaigrette

HOUSE SALAD With your choice of dressing **5**

CAESAR SALAD Fresh chopped romaine tossed with Parmesan cheese, ,tomato croutons, and house caesar dressing. **13**
With Chicken **16** | With Shrimp **18**

STEAK SALAD*

4 oz. marinated Sirloin steak with pickled onions, bleu cheese crumble, roasted red peppers, radishes, spring greens. Topped with balsamic glaze. **18**

GRILLED SALMON SALAD*

Mixed greens, cranberries, red onion, cucumber, feta cheese, with raspberry vinaigrette. **16**

Entrees

FROM THE GRILL

Add Sautéed Onions & Mushrooms 3.50

GRILLED CHICKEN BREAST*

Grilled chicken breast on wild rice pilaf and vegetable du jour. Topped with a light white wine velouté. 15
PORK CUTLETS* 2 Center cut pork chops lightly breaded then grilled. Served with mashed potato and beets. 17

12oz RIBEYE*

Loaded with flavor grilled to perfection. 30

8oz SIRLOIN STEAK* Light marinade, mouthwatering madness. 26 6oz BACON WRAPPED FILET* Smoked bacon wrapped filet broiled to perfection. Served on house made roasted garlic bordelaise. 32

12oz RIBEYE*

Loaded with flavor grilled to perfection. 30

8oz SIRLOIN STEAK*

Light marinade, mouthwatering madness. 26

6oz BACON WRAPPED FILET*

Smoked bacon wrapped filet broiled to perfection. Served on house made roasted garlic bordelaise. 32

7oz SADDLE RIDGE HOUSE BURGER*

Ground chuck with pickled onions, house-made pickles, lettuce, tomato and stone ground mustard aioli. 14

7oz BLACK N BLEU BURGER*

Ground chuck with smoked bacon, bleu cheese crumble, club sauce on a toasted brioche bun. 14

7oz MUSHROOM AND SWISS

Ground chuck with sautéed mushrooms, Swiss cheese on a toasted brioche bun. 14



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All entrees are served with a choice of soup or salad, baked potato, garlic mashed potatoes, vegetable du jour, sweet potato fried, rice pilaf or French fries.

PASTA

SHRIMP SCAMPI *

Jumbo Shrimp sautéed with garlic, shallot, white wine, fresh garden herbs then topped with a light lobster velouté. 26

CLASSIC FRIED SHRIMP Five jumbo shrimp in a house breading served with a roasted red pepper aioli and cocktail sauce. 26

SALMON* Citrus infused bourbon olive oil seared Atlantic salmon with wilted spinach, blistered cherry tomato and fresh lemon beurre blanc. 24

WALLEYE FILET*

Your choice of pan fried or deep-fried in a light batter served with fresh tartar sauce and lemons. 23

SESAME CRUSTED SEARED AHI TUNA

Fresh Ahi Tuna seared to your desired doneness. Served atop a zesty slaw and Teriyaki glaze. 22

CHEESE TORTELLINI

Four cheese stuffed tortellini tossed in a basil pesto cream sauce. 13 With Chicken 16 | With Shrimp 21

DESSERT

Please ask your server for our current seasonal offerings!

WEEKLY SPECIALS

Join Us For Our Friday Night Fish Fry and Slow Roasted Prime Rib on Wednesday and Saturday Nights Don't forget To Join Us for Sunday Brunch. Serving from 9am - 1pm