

# APPETIZERS



**Battered Pickles**—Hand breaded dill pickle slices  
served with a sriracha ranch sauce 8.29

**Crab Stuffed Mushrooms**—Mushrooms  
stuffed with crab stuffing, deep fried and served with  
garlic sauce on the side. 10.29

**Brussel Sprout Chips**—Crispy brussel sprout  
chips tossed with garlic parmesan butter  
& candied bacon 8.79

**Buffalo Shrimp**—Six large shrimp, lightly battered  
and deep fried. Tossed in buffalo sauce  
with cherry peppers 10.79

**Bavarian Soft Pretzels**—Warm pretzel nuggets  
served with a house made beer cheese or honey  
mustard sauce 6.89

**Skinny Dippers**—Fried potato scoops served  
with a bacon, green onion and cheddar cheese  
sauce for dipping 9.79

**Spicy Cheese Curds**—Fried cheese curds  
with a spicy breading; served with  
marinara sauce 9.29

# SOUP & SALAD

**Craft House Made Soup**—House made daily,  
please ask your server for today's selections

Cup 4.29 Bowl 5.29



**Craft House Salad**—Spring lettuce and romaine  
mix with bleu cheese crumbles, tomatoes, dried  
cranberries, cucumbers, candied pecans & candied bacon  
tossed in a balsamic vinaigrette and  
wrapped in a cucumber ring 10.89

Add Salmon 9 / Crispy or Grilled Chicken 5 / Shrimp 7

**Garden Salad**—Freshly chopped crisp lettuce,  
tomato, cucumbers, shredded carrots, cheddar cheese  
and Craft House croutons 5.29

**House Caesar Salad**—Romaine lettuce  
topped with shaved parmesan cheese, croutons and  
Caesar dressing 5.79

**Chicken Caesar Salad**—Crispy romaine lettuce  
tossed in a Caesar dressing topped with grilled chicken,  
fresh parmesan and croutons 13.79

*\*Skip the croutons for a gluten free option*

**Big Bowl Salad**—Fresh greens with tomatoes,  
cucumbers, cheese, bacon crumbles and crunchy flour  
tortilla strips served with your choice of dressing 11.29

Add Salmon - 9 / C rispy or Grilled Chicken - 5 / Shrimp - 7

# DINNERS

## Grilled Fresh Salmon—

Fresh Atlantic salmon grilled and topped with a ginger soy sauce; served with fried rice and asparagus. 19.79



**Bone in Pork Ribeye—**One pound bone in pork ribeye with a BBQ demi glaze sauce; served with mashed potatoes & asparagus. 23.89

## Boursin Chicken—

Boursin stuffed airline chicken topped with a garlic cream sauce, served with Craft House potatoes & asparagus 16.89

## Prime Rib—

Slow roasted to perfection. Served with horseradish sauce, Craft House potatoes and asparagus

12oz. King cut 29.79 8oz. Petite Cut 25.79

*Available on Fridays & Saturdays Only ~ \*Gluten free*

## Yellow Lake Perch—

Beer battered lake perch served with house made slaw, tartar sauce and sidewinder fries 18.79

## Stuffed Chicken Meatball Pasta—

Cavatappi pasta tossed in a garlic cream sauce with sundried tomatoes and shallots topped with chicken meatballs stuffed with bacon and mozzarella 16.79

## Aged Ribeye Steak—

Cut fresh 14 oz. hand trimmed and cooked to your preferred temperature, served with our Craft House potatoes and asparagus 27.89



## Shrimp and Crab—

Sautéed shrimp over garlic cream sauce & a bed of rice and topped with asparagus and a House made Maryland style lump crab cake 19.89

## Jambalaya—

A house made Cajun favorite with chicken, andouille sausage, shrimp, peppers, celery, onions & rice. 17.89



*Denotes a “Must Try” Craft House specialty!*

# SANDWICHES

All sandwiches (except Pork Sliders) are served with Sidewinder French fries or Pub chips.

*Upgrade to Parmesan Garlic fries or Sweet Potato Tator Tots for 2.00 more*



**Craft House Burger**—An 8oz. Certified Angus burger made how you like it and served on a brioche roll 11.79

Choose from the following toppings: American, Swiss, Pepper Jack, Bacon, Mushrooms, Bleu Cheese or Blackened 1.79

Enjoy your burger on a pretzel bun for 1.25 more Or add our ginger beer BBQ Pulled Pork to your burger for 2.00

**Ham & Cheese**—Carved honey ham topped with American cheese served on a pretzel bun with a side of honey mustard 10.79

**Shaved Prime Rib**—Freshly shaved prime rib topped with sautéed mushrooms, caramelized onions & Swiss cheese on a pretzel bun with horseradish aioli sauce 15.89

**Buffalo Chicken Wrap**—Crispy chicken strips tossed in buffalo sauce with tomatoes, lettuce and cheddar cheese wrapped in a flour tortilla; served with fries and ranch. 11.89

**Bacon Ranch Melt**—A ranch-rubbed Angus burger topped with bacon, Swiss cheese and sautéed onions between two slices of marble rye 15.69

**Sriracha Chicken Wrap**—Grilled chicken, cheddar cheese, lettuce, tomatoes and flour tortilla chips tossed in a Sriracha ranch sauce and wrapped in a flour tortilla. 12.29

*\*Request to be served in Romaine boats for a gluten free option*



**Pulled Pork Sliders**—Three mini pretzel buns stuffed with a smoked ginger beer BBQ pulled pork and served on a bed of haystack onions 11.79

**Perch Sandwich**—Our beer battered lake perch stacked on a brioche bun; served with tartar sauce and fries. 14.79

**The Incredible Burger**—A plant based (vegan/vegetarian option) burger that looks, cooks & tastes like a fresh beef burger.

Choose it plain or add any of the regular burger toppings. \$12.89

*\* Request a gluten-free bun for the gluten-free option \$2.00*

# DESSERTS

**Beignets**—

A New Orleans favorite! Soft pastry fritters dusted with powdered sugar served with strawberry, chocolate and caramel dipping sauces 8.29

**Cookies & Ice Cream**—

A large, fresh baked chocolate chip cookie topped with vanilla ice cream 6.79

**Crème Brulee**—

Rich and creamy! Chef's Choice... ask your server for today's selection 6.89

