






# Menu

Curated by Chef Jeff Keeney

## STARTERS & SNACKS

-  **UTZ Sourdough Pretzels and Chips** \$4  
served with obsession dip
-  **Fries or Onion Rings** \$8
-  **BBQ Beef Chili** \$9  
topped with aged cheddar cheese
-  **French Onion Soup** \$8  
served with Gruyère cheese
-  **Wisconsin Cheese Curds** \$9
-  **Traditional Wings** 6 - \$11  
bbq, old bay, sweet chili, mild, medium, 12 - \$19  
hot honey old bay (+\$0.50)
-  **Steamed Shrimp** 1/2lb - \$12  
with onions 1lb - \$19
-  **Jerk Chicken Tenders** \$12  
served with house made honey mustard
- Bruschetta** \$12  
garlic toast points topped with diced tomatoes, red onion, extra virgin olive oil and shaved parmesan with a balsamic glaze
- Shrimp Cocktail** \$17  
served with mango cocktail sauce
- Tempura Teriyaki Shrimp** \$13  
served with steamed jasmine rice with a honey soy dipping sauce
-  **Crispy Green Beans** \$6  
flash-fried to perfection with soy ginger dipping sauce.

## SIDES

-  **French Fries** \$5.50
-  **Onion Rings** \$6.50
- Steamed Broccoli** \$5.50
- Jasmine Rice** \$5.50
-  **Side Salad** \$5.50




## SALADS


-  **Grilled or Traditional Caesar Salad** \$11  
served on romaine  
add grilled chicken, salmon, or shrimp +\$7.00 each
-  **Elk's Chopped House Salad** \$15  
roasted red peppers, house-made croutons, marinated tomato wedges and cucumbers tossed in a roasted garlic red wine vinaigrette
- Chef's Salad** \$16  
turkey, ham, swiss, hardboiled egg, roasted red peppers, tomatoes and chopped onion in a house vinaigrette
- Fresh Tomato, Onion and Mozzarella Salad** \$10  
house dressing, served over romaine

## ENTREES

- Pan Seared Chicken** \$18  
served over smashed potatoes with garlic broccoli in a creamy spinach tomato sauce
- Shrimp Buca** \$20  
sauteed shrimp, peppers, baby spinach, crispy bacon in a sambuca lemon sauce over steamed rice, garnished with grilled lemon
- Herb Seared Roasted Salmon** \$19  
served with jasmine rice, lemon wine pan sauce and vegetable du jour

## KIDS

-  **Chicken Tenders (2)** \$8
-  **Grilled Cheese** \$8
-  **Mac N Cheese** \$8

 Event Menu

## HANDHELDS

- Salmon BLT** \$16  
fresh Atlantic salmon, applewood bacon, romaine lettuce and tomato finished with creole remoulade sauce - served with 1 side
-  **Double Decker Turkey Club** \$15  
bacon, lettuce, tomato, cheese, mayo - served with 1 side
-  **Elks Crispy, Grilled or Blackened Chicken Sandwich** \$14  
lettuce, tomato, fresh onions, grilled onions, mayo  
\*\*mushrooms, bacon, american, provolone or swiss cheese (+\$.75/topping) - served with 1 side
-  **Lodge Flatbread** \$11  
create your own using: spinach, sausage, bacon, pepperoni, onion, peppers and olives - gluten free option available +\$.75/topping
-  **Chicken Tenders** \$10  
house made honey mustard, BBQ, or hot signature sauce - served with 1 side
-  **Build Your Own Elk Burger** \$10  
lettuce, tomato, fresh onions, grilled onions, mayo  
\*\*mushrooms, bacon, american, provolone or swiss cheese (+\$.75/topping) - served with 1 side
-  **Classic BLT or Bistro BLT** \$10/\$12  
bistro is topped with tomato bacon jam and balsamic glaze - served with 1 side
- Shrimp Po Boy** \$16  
tempura shrimp, lettuce, tomato served with a red pepper dipping sauce - served with 1 side

## DESSERT

-  **NY Style Cheesecake** \$7
-  **Chocolate Lava Cake** \$8