

APPETIZERS



Battered Pickles—Hand breaded dill pickle slices served with a sriracha ranch sauce 9.79

Crab Stuffed Mushrooms—Mushrooms stuffed with crab stuffing, deep fried and served with garlic sauce on the side. 11.79

Brussel Sprout Chips—Crispy brussel sprout chips tossed with garlic parmesan butter & candied bacon 9.29

Buffalo Shrimp—Six large shrimp, lightly battered and deep fried. Tossed in buffalo sauce with cherry peppers. Served with Ranch or Blue Cheese 13.29

Bavarian Soft Pretzels—Warm pretzel nuggets served with a house made beer cheese or honey mustard sauce 9.29

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 or Ranch 9.89

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 12.89

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, tortilla strips and Caesar dressing 6.29

Chicken Caesar Salad—Crispy romaine lettuce tossed in a Caesar dressing topped with grilled chicken, tomatoes, fresh parmesan and croutons 14.79

**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 13.29

Add Salmon - 10 / C crispy 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 green beans. 23.95



Bone in Tomahawk Chop—

One pound bone in chop with a BBQ demi glace sauce; served with garlic mashed potatoes & asparagus. 26.99

**Please allow for extended cooking time.*

Boursin Chicken—

Boursin stuffed airline chicken topped with a garlic cream sauce, served with garlic mashed potatoes & asparagus 18.89

Prime Rib—

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

32.79 12oz. King cut 8oz. Petite Cut 28.79

Available on Saturdays Only ~ *Gluten free

Yellow Lake Perch—

Beer battered lake perch served with house made slaw, tartar sauce and sidewinder fries 21.89

Aged Ribeye Steak—

Cut fresh 14 oz. hand trimmed and cooked to your preferred temperature, served with our Craft House potatoes and asparagus 29.89



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 23.89

Jambalaya—

A house made Cajun favorite with chicken, andouille sausage, shrimp, peppers, celery, onions & rice. 20.89



Denotes a "Must Try" Craft House specialty!

SANDWICHES

All sandwiches (except Pork Sliders) are served with Sidewinder French fries
Upgrade to Parmesan Garlic fries or Sweet Potato Tator Tots for 2.00 more
Add side of Beer Cheese Sauce for 2.00 more



Craft House Burger—An 8oz. Certified Angus burger made how you like it and served on a brioche roll 13.29
Choose from the following toppings: American, Swiss, Pepper Jack, Bacon, Mushrooms, Bleu Cheese or Blackened 1.99
Enjoy your burger on a pretzel bun for 2.00 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 12.79

Shaved Prime Rib—Freshly shaved prime rib topped with sautéed mushrooms, caramelized onions & Swiss cheese on a pretzel bun with horseradish aioli sauce 17.29

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. 13.89

Bacon Ranch Melt—A ranch-rubbed Angus burger topped with bacon, Swiss cheese and sautéed onions between two slices of marble rye 17.29

Sriracha Chicken Wrap—Grilled chicken, cheddar cheese, lettuce, tomatoes and flour tortilla strips tossed in a Sriracha ranch sauce and wrapped in a flour tortilla. 13.89
**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 with haystack onions, fries or chips 13.89

Perch Sandwich—Our beer battered lake perch stacked on a brioche bun; served with tartar sauce and fries. 16.89

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. \$14.89
** Request a gluten-free bun for the gluten-free option \$2.50*

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 8.59

Crème Brulee—

Rich and creamy! Chef's Choice... ask your server for today's selection 7.29

