Lizzie Keays

Chef & Owner Billy Trudsoe

STARTERS

GF B. True Wings
Dry Rubbed - Vegetable Crudite - Bleu Cheese Dressing - B.True Sauce - 16

GF Risotto
Sun Dried Tomato Walnut Pesto - Baby Spinach - Cremini Mushrooms - Vegetable Stock - 16

GF Poutine
Baby Bakers - Short Ribs - Caramelized Onion - Cheese Curds - Julie Sauce - 18

GF Shrimp Cocktail
Poached Chilled - Charred Lemon - Thai Chili Cocktail Sauce - 17

V Baked Brie
Berry Compote - Roasted Pecans - Fig Jam - Craisins - Garlic Crostini - 20

Shorty's Pita
Sundried Tomato & Walnut Pesto-Braised Short Ribs - Cremini Mushroom -Caramelized Onions - Provolone - Truffle Parmesan - 16

Venison Chili
Crock, Cheddar Cheese Curds, Sour Cream, Scallion, Pita -11

SALADS

GF Dried Snake Fruit
Little Leaf Lettuce-B-True Nuts-Pickled Red Peppers-Cucumber- Red Onion- Honey Blossom Ginger Vinaigrette - 15

GF Warm Winter Mushroom
Bacon - Little Leaf Lettuce - Fried Egg - Tomato - Red Onion - Cucumber - Bleu Cheese Crumble -Truffle Parmesan - 16

GF Lizzie Keays
Little Leaf Lettuce - Cherry Tomatoes - Cucumbers - Red Onion - Shredded Carrots - Choice of House Made Dressing - 13

Dressings - Truffle Parmesan - Bleu Cheese - Maple Dijon - Honey Blossom Ginger Vinaigrette (+$2)

Add Ons - 4oz Filet 18 - Grilled Chicken Breast 5 - (3) Jumbo Shrimp 12 - Salmon 17

ENTRÉES

All Entrées Will Be Served With House Bread and a Palate Cleanser

GF Black Forest Chicken
Parmesan & Basil Egg Battered - Cremini Mushrooms & Baby Spinach Risotto - Sherry Beurre Blanc - 27

Shorty's Pasta
Braised Short Ribs - Sweet Peas - Cherry Tomatoes - Cremini Mushrooms - Walnut and Sun Dried Tomato Pesto Cream Sauce - Smoked Feta - Spaghetti - 31

Chicken Parmesan
Italian Breaded Chicken Breast - Walnut Sun Dried Tomato Pesto Marinara - Provolone - Spaghetti - 25

GF Dijon Walnut Crusted Salmon
Baby Potatoes - Grilled Broccolini - Bourbon Glaze - 31

GF Beef Filet Mignon
Roasted Garlic Mashed Potatoes - Grilled Broccolini - Sweet Pea & Carrot Julie Sauce - 38

GF Pork Ribeye
Charbroiled - Grilled Broccolini - Roasted Garlic Mashed Potatoes - Sweet Pea & Carrot Julie Sauce - 26

V Mushroom Ravioli
Cremini Mushrooms - Cherry Tomatoes - Wilted Baby Spinach - Smoked Feta - Walnut & Sun Dried Tomato Pesto Cream - 28

GF Chicken & Shrimp Stacks
Grilled Chicken Breast - Garlic Shrimp - Soutéed Spinach - Roasted Potato Bacon Hash - Honey Dijon Cream Sauce - 24

GF Bali Spiced Fried Rice
Bacon - Satay Chicken - Jumbo Shrimp - Broccolini - Peas - Carrots - Bell Peppers - Egg - Kimchi Slaw - Honey Soy Reduction - 28

LOCAL COMFORTS

Macaroni & Cheese
Cheddar Cheese Curds - Tomato-Red Onion - Parmesan Herb Crust - 20
/ Add: Grilled Chicken Breast 5 - (3) Grilled Shrimp 12 - /

GF Shorty's Roast
Braised Short Ribs-Garlic Mashed-Grilled Broccolini-Julie Sauce - 23

Grilled Chicken Marsala
Cremini Mushroom - Crispy Bacon - Sundried Tomato - Parsley - Marsala Cream - Cavatappi - 22

HANDHELDS

(Served With Chips & Pickle) Sub GF Bun - 3

Factory Burger
Cherry Tomato - Little Leaf - Provolone - Garlic Aioli - Potato Bun - 15

Hacken-Stack Burger
Caramelized Onion - Short Rib - Cheddar Cheese Curds - Bourbon Glaze - Potato Bun - 19

Chicken Philly Sami
Caramelized Onion - Cremini Mushrooms - Provolone - Garlic Aioli - Potato Bun - 16

Side Salad 6 - Broccolini 7 - Cremini Mushrooms 5 -
Caramelized Onion 4 - Roasted Garlic Mashed 6 - Baby Potatoes 6 - Crostini - 4
Dinner Bread - 5 Spiced Fried Rice 9

Parties of 6 + may have a 20% gratuity added

Sous Chef Stephen Wright

Winter 2026-2027 Menu

Please notify Server of any food allergies