

Jack's Grill

MENU

STARTERS

HOUSE-MADE SOUP

CUP BOWL
\$4 \$7

CHEESE CURDS

\$9

HUMMUS

\$9

ROASTED RED BELL PEPPER HUMMUS, PITA CHIPS, SEASONAL VEGETABLES

WINGS

12 6
\$16 \$8

BUFFALO, HONEY BBQ, ASIAN ZING

MARGHERITA FLATBREAD

\$10

MOZZARELLA, HEIRLOOM CHERRY TOMATO, BASIL, POMODORO SAUCE, BALSAMIC REDUCTION, OLIVE OIL

PULLED PORK FLATBREAD

\$12

SLOW ROASTED SPICED PORK SHOULDER, GRILLED PINEAPPLE AND JICAMA SLAW, COTIJA CHEESE, CUMIN CRÉMA

SALADS

HOUSE SALAD

\$8

MIXED GREENS, HEIRLOOM CHERRY TOMATO, CUCUMBER, RED ONION, CHOICE OF DRESSING

MIXED BERRY SALAD

\$10

SPINACH, BACON, GORGONZOLA, BERRIES, HEIRLOOM CHERRY TOMATO, AVOCADO VINAIGRETTE

NICOISE SALAD

\$13

MIXED GREENS, AHI TUNA, HARD BOILED EGG, RADISH, GREEN BEAN, ARTICHOKE, FINGERLING POTATO, CREAMY GREEN IN ONE

DRESSINGS

CREAMY GREEN IN ONE, LEMON BALSAMIC VINAIGRETTE, AVOCADO VINAIGRETTE, FRENCH, BLEU CHEESE

PROTEIN ADD-ONS

GRILLED SHRIMP \$6 TENDERLOIN 4oz \$9 GRILLED CHICKEN \$5
BACON \$3 BURGER \$5 PAN-SEARED SALMON 3oz \$6

BURGERS

ALL SERVED WITH KETTLE CHIPS AND A PICKLE SPEAR
ADD FRENCH FRIES, SWEET POTATO FRIES OR A SIDE SALAD \$1.50

CLUBHOUSE BURGER

\$8

1/3 LB HAMBURGER, MIXED GREENS, TOMATO, RED ONION, SHEBOYGAN HARD ROLL

THE BULL MELT

\$13

1/3 LB HAMBURGER, BRICK CHEESE, BACON AND CHERRY JAM, PICKLED VEGETABLES, MARBLE RYE

BULL TENDERLOIN

\$15

WHISKEY AND MUSHROOM COMPOUND BUTTER, CRISPY FRIED ONIONS, ROASTED MUSHROOMS, SWISS, HORSERADISH CREAM, SHEBOYGAN HARDROLL

SANDWICHES

ALL SERVED WITH KETTLE CHIPS AND A PICKLE SPEAR
ADD FRENCH FRIES, SWEET POTATO FRIES OR A SIDE SALAD \$1.50

GRILLED CHICKEN SANDWICH

\$11

GRILLED CHICKEN BREAST, BACON, AVOCADO, MIXED GREENS, TOMATO, HAVARTI CHEESE, PESTO AIOLI, BRIOCHE

PORTABELLA SANDWICH

\$10

GRILLED PORTOBELLA CAP, CUCUMBER, AVOCADO, MARINATED TOMATO, MIXED GREENS, GARLIC AIOLI, BRIOCHE

CHICKEN WALDORF

\$12

CREAMY CHICKEN SALAD, TOASTED WALNUTS, APPLES, GRAPES, CELERY, RED ONION, BUTTER CROISSANT

TURKEY BLT

\$11

ROASTED TURKEY, BACON, HAVARTI CHEESE, LETTUCE, TOMATO, AVOCADO AIOLI, WHEATBERRY BREAD

CUBANO

\$12

SMOKED PORK LOIN, HAM, PICKLES, SWEET-HEAT MUSTARD, SWISS CHEESE, BRIOCHE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ENTREES *(Available 4pm - Close)*

ADD A SIDE SALAD FOR \$3.50

PORK CHOP

BONE-IN PORK CHOP, MIXED BEANS, KALE, SWISS CHARD, MARINATED TOMATO, CRISPY PROSCIUTTO, PAN SAUCE

\$23

GOLDEN BEAR FILET

8OZ GRILLED TENDERLOIN, RAMP CHIMICHURRI, WHISKEY AND MUSHROOM COMPOUND BUTTER, CRISPY FINGERLINGS, MIXED GREENS

\$28

GRILLED SHRIMP & RISOTTO

GRILLED SHRIMP, GARLIC RISOTTO, SNAP PEAS, ASPARAGUS, ARUGULA, MARINATED TOMATO, PESTO, MINT OIL

\$22

MUSHROOM RISOTTO

GARLIC RISOTTO, GRILLED PORTOBELLA, PESTO, ARUGULA, SNAP PEAS, ASPARAGUS, MARINATED TOMATO, GREEN BEANS

\$19

OLD-FASHIONED WALLEYE

PRETZEL-CRUSTED WALLEYE, SPICED CHERRIES, WHEATBERRIES, BITTER GREENS, ASPARAGUS, PICKLED PEARL ONIONS

\$19

PAN-SEARED SALMON

PAN-SEARED SALMON, FENNEL, ORANGE, MIXED GREENS, SNAP PEAS, ROASTED BEETS, WHIPPED CHEVRE

\$21



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OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS