



JACK'S GRILL



Appetizers

DEEP FRIED PICKLES (GF)	
Buttermilk dredged, flour breaded & served with a spicy ranch.....	\$7.00
FESCUE ONION RINGS (GF)	
Thinly sliced, hand breaded with rice flour, fried & served with ranch.....	\$7.00
FRIED CAULIFLOWER BITES	
Served with ranch.....	\$7.00
MAC & JACK BITES	
Fried & served with ranch.....	\$7.00
CHEESE CURDS 	
Hand breaded & served with ranch.....	\$8.00
FRESH BATTERED MUSHROOMS	
Fried golden brown mushrooms, served with a roasted garlic aioli.....	\$8.00
BAKED BAVARIAN PRETZEL	
Served with beer cheese sauce, stone ground mustard, & a grilled brat.....	\$9.00
PORK QUESADILLA	
Tomato basil tortilla, mozzarella cheese, smoked shredded pork, pickled red onions, served with tomatillo salsa.....	\$10.00
POUTINE 	
French fries, shredded braised short rib, cheese curds, shredded mozzarella, & pan gravy.....	\$11.00
MARGHERITA FLATBREAD	
Baked flatbread, fresh mozzarella, tomatoes, marinara, fresh basil, & a balsamic glaze.....	\$11.00
WINGS (GF)	
Fried and tossed with (1) of the following sauces: Asian Zing, Honey BBQ, Buffalo, Sriracha Pineapple, Garlic Parmesan	6 12
*Orders of (12) wings choose (2) sauces.....	\$10 \$18

Soup/Salads

CHEF'S CHOICE SOUP	
Ask your server about current choices.....	Cup Bowl \$4.00 \$7.00
HOUSE SALAD (GF)	
Mixed greens, cucumber, tomatoes, red onion.....	\$7.00
CAPRESE (GF)	
Fresh mozzarella, fresh tomatoes, arugula, balsamic vinegar, olive oil, fresh basil.....	\$9.00
MASTERS SALAD (GF)	
Mixed greens, sliced ham & turkey, crispy prosciutto, cucumber, tomato, cheddar & Swiss cheese.....	\$12.00
MEDITERRANEAN SALAD (GF)	
Mixed greens, feta cheese, pepperoncini's, Kalamata olives, cucumber, tomato, roasted tomato & rosemary vinaigrette.....	\$12.00

Add on Proteins: 3 Grilled Shrimp (\$6), 5oz Tenderloin (\$13), Grilled Chicken (\$6), Bacon (\$2), 6oz Salmon (\$12)

Dressings: Ranch, Lemon Balsamic, Roasted Tomato & Rosemary Vinaigrette, French, Blue Cheese, Caesar



Bull Signature Dish






Gluten-Free

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Burgers & Sandwiches

Served with a Pickle Spear and Chips - Ask your server about Gluten-Free Bread options (\$2)
 Upgrade Side: French Fries, Sweet Potato Fries, or Side Salad (\$1.50) or Cheese Curds (\$4)
 Add Toppings: Bacon (\$2), Mushrooms, Caramelized Onions, Crispy Onions

CLUBHOUSE BURGER  (GF)	
1/3 lb hamburger, lettuce, tomato, raw onion, served on a Sheboygan hard roll.....	\$9.00
BULL MELT  (GF)	
1/3 lb hamburger on grilled marble rye, bacon cherry jam, brick cheese, & house pickled vegetables.....	\$14.00
THE MAJOR  (GF)	
Grilled burger, house smoked bacon, bourbon BBQ, fried cheese curds, lettuce, tomato, red onion, served on a Sheboygan hard roll.....	\$16.00
BLACK AND BLUE BURGER 	
Cajun seasoned cast iron seared burger, blue cheese dressing and crumbles, balsamic fried onion, topped with arugula & served on a Sheboygan hard roll.....	\$16.00
BULL TENDERLOIN 	
Bourbon mushroom compound butter, Swiss cheese, sautéed mushrooms, crispy onions, served on a Sheboygan hard roll.....	\$17.00
HOOK & SLICE  (GF)	
Smoked shaved prime rib, red and green peppers, caramelized onions, parmesan cheese, served on a toasted ciabatta roll.....	\$15.00
CUBANO (GF)	
Shredded pork loin, ham, mustard, sliced pickles, Swiss cheese, served on a brioche bun.....	\$12.00
BUFFALO CHICKEN WRAP	
Tomato basil wrap, crispy chicken tossed with hot sauce, blue cheese dressing, lettuce & tomato.....	\$10.00
CHICKEN CAESAR WRAP	
Tomato basil wrap, crispy chicken, romaine lettuce, parmesan cheese, creamy Caesar dressing.....	\$12.00
CHICKEN WALDORF (GF)	
Chicken salad tossed with grapes, apples, toasted walnuts, red onion, served on a croissant.....	\$12.00
TURKEY BLT (GF)	
Roasted turkey, bacon, havarti cheese, lettuce, tomato, avocado aioli, served on wheatberry bread.....	\$12.00
THE STINGER	
Hand breaded chicken breast, pickled red onions, tomato, Cajun dill aioli, cheddar cheese, served on a brioche bun.....	\$13.00
GRILLED CHICKEN SANDWICH (GF)	
Grilled chicken breast, bacon, avocado, mixed greens, tomato, Havarti cheese, pesto aioli, served on a brioche bun.....	\$14.00
FRINGE MELT (GF)	
Spinach, tomato, crispy prosciutto, cheddar and Havarti cheese, served on Texas toast.....	\$12.00
JOHNSONVILLE BRAT (GF)	
Grilled Johnsonville brat, whole grain mustard, house made sauerkraut, brat bun.....	\$7.00

Kid's Menu - 12 & Under

KID'S CHICKEN TENDERS	
Served with french fries and fresh fruit.....	\$6.00
KID'S GRILLED CHEESE	
Served with French fries and fresh fruit.....	\$6.00
KID'S MAC & CHEESE	
Served with fresh fruit.....	\$6.00
KID'S GRILLED CHICKEN BREAST (GF)	
Grilled chicken, mashed potatoes & vegetables.....	\$12.00



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Entrées - 4pm-Close

4-CHEESE RAVIOLI

Served with sautéed mushrooms, spinach and cauliflower, parmesan cheese, cream & marinara.....**\$16.00**

CHICKEN SAVOY

Sautéed chicken breast, spinach, mushrooms, onions, white wine butter pan sauce tossed through linguine.....**\$17.00**

PAN-SEARED PORK CHOP

Rosemary and lemon pan sauce served with garlic baby red potatoes, bourbon sugar glazed carrots.....**\$17.00**

CHICKEN CORDON BLEU

Breaded chicken breast topped with ham and Swiss cheese, a Dijon cream, served with fingerling potatoes & lemon garlic wilted spinach.....**\$18.00**

PAN-SEARED SALMON

Herb couscous, seasonal vegetable, drizzled with a balsamic & orange zest glaze.....**\$21.00**

SHRIMP SCAMPI

Sautéed shrimp, linguine, red onion, garlic and tomato, in a lemon white wine pan sauce.....**\$22.00**

GRILLED SHRIMP RISOTTO

Sautéed asparagus, sugar snap peas, pesto and garlic, topped with arugula and marinated tomatoes.....**\$22.00**

PRIME RIB MACARONI & CHEESE

Chopped prime rib, sautéed onions tossed in a cheese cream sauce, topped with panko bread crumbs and baked.....**\$17.00**

BEEF TIPS

Slow braised beef tips with red and green peppers, onion, and mushrooms in a burgundy wine beef gravy served over Yukon gold & cauliflower mashed potatoes and seasonal vegetables.....**\$22.00**

GOLDEN BEAR FILET

8oz filet pan seared, fingerling potatoes, garlic lemon wilted spinach, bourbon & mushroom compound butter.....**\$28.00**

12OZ RIBEYE

Grilled ribeye, red wine demi-glace, baby red potatoes, seasonal vegetables.....**\$28.00**

Dessert

GELATO Ask your server about current flavors
.....**\$6.00**

CRÈME BRÛLÉE
.....**\$7.00**

CHEESECAKE
.....**\$9.00**


Friday Fish Fry - 11am-Close

Fish Fry served with choice of French Fries, Sweet Potato Fries, German Potato Salad, or Baked Potato

SPOTTED COW BEER BATTERED FISH SANDWICH
Brioche, lettuce, coleslaw, tartar sauce.....**\$12.00**

SPOTTED COW BEER BATTERED COD
Rye bread, tartar sauce, coleslaw.....**\$17.00**

SPOTTED COW BEER BATTERED SHRIMP
5 pieces of shrimp, rye bread, cocktail sauce, coleslaw.....**\$19.00**

POTATO FLAKE CRUSTED LAKE PERCH 
Rye bread, tartar sauce, coleslaw.....**\$19.00**

FISH COMBO
Cod, perch & shrimp with rye bread, tartar sauce, coleslaw, & cocktail sauce.....**\$22.00**

PAN FRIED WALLEYE 
Dill & Dijon cream, served with seasonal vegetables.....**\$22.00**



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