



Monday: Closed

Tuesday - Friday: Lounge: 4 P.M.
Dinner: 5 P.M. to 10 P.M.

Saturday: Lounge: 3:30 P.M.
Dinner: 4 P.M. to 10 P.M.

Sunday: Lounge: 3:30 P.M.
Dinner: 4 P.M. to 9 P.M.

APPETIZERS

BROCCOLI CHEDDAR BITES Breaded broccoli florets with cheddar cheese.	8 ⁹⁵
BREW CITY ONION RINGS Beer battered onion rings.	7 ⁹⁵
JALAPEÑO POPPERS Breaded jalapeños filled with rich cream cheese.	8 ⁹⁵
CHICKEN STRIPS Cooked golden brown to perfection.	9 ⁹⁵
CHEESE CURDS Cheddar cheese curds dipped in beer batter.	8 ⁹⁵
CORN FRITTERS	8 ⁹⁵
SAMPLER PLATTER Jalapeño poppers, broccoli bites, onion rings, cheese curds and corn fritters.	15 ⁹⁵

A SIMPLE PRICE

GRILL YOUR OWN Your choice of steak, all you care to eat salad bar, baked potato and Texas toast.	34 ⁹⁵
CHEF-PREPARED STEAKS** Don't want to grill your own? Have our grill chefs prepare it for you.	37 ⁹⁵
BEEFEATER 40 oz USDA Choice Top Sirloin.	44 ⁹⁵
SPLIT-A-STEAK Any two guests can order one steak (Beefeater not included), each visit the salad bar, enjoy a hot baked potato and Texas toast.	42 ⁹⁰
CHEESEBURGER Served with American cheese, lettuce, tomato, onion, pickle spear and french fries.	16 ⁹⁵
CHILDREN'S MENU (age 12 and under) <ul style="list-style-type: none">• 6-8 oz Top Sirloin, comes with salad bar• Hamburger, comes with salad bar• Chicken Strip, comes with salad bar	11 ⁹⁵

USDA CHOICE STEAKS

BEEF BROCHETTE	20-22 ⁰²
CATCH OF THE DAY	10-12 ⁰²
FILET MIGNON	8-9 ⁰²
KANSAS CITY STRIP	18-20 ⁰²
NEW YORK STRIP	16-18 ⁰²
RIBEYE	16-18 ⁰²
T-BONE	22-24 ⁰²
TERIYAKI BEEF BROCHETTE	20-22 ⁰²
TERIYAKI FILET MIGNON	8-9 ⁰²
TERIYAKI TOP SIRLOIN	20-22 ⁰²
TOP SIRLOIN	20-22 ⁰²

A LA CARTE

MUSHROOMS & ONIONS Sliced mushrooms and onions sauteed in butter.	5 ⁹⁵
BURGUNDY MUSHROOMS Mushrooms sauteed in burgundy wine.	5 ⁹⁵
BUILD YOUR OWN SALAD BAR All you care to eat salad.	10 ⁹⁵
SALAD BAR & BAKED POTATO All you care to eat salad and baked potato.	11 ⁹⁵
FRENCH FRIES	4 ⁹⁵

DESSERTS

NEW YORK CHEESECAKE Cheesecake with a graham cracker crust.	6 ⁹⁵
CARROT CAKE 3 delicious layers of cake, loaded with shredded carrots, pecans, crushed pineapple and spices.	6 ⁹⁵
COOKIES 'N CREAM Oreo cookie cream pie with a cookie crust.	6 ⁹⁵

Ask to see our dessert tray for more seasonal favorites!

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness.

GREEN BAY, WI
2610 South Oneida St
Minutes from Lambeau Field
(920) 498-8701

JANESVILLE, WI
1900 Humes Rd
Highway 14 & Milton Ave
(608) 752-1881

PRINCETON, IL
250 Backbone Rd East
Minutes from I-80
(815) 872-3500

DRINK SPECIALS

TEQUILA TUESDAYS	4 ⁵⁰
Classic, raspberry or strawberry margaritas.	
WINE WEDNESDAYS	4 ⁵⁰
Chardonnay, Cabernet, White Zinfandel, Moscato, Merlot and Pinot Grigio.	
THIRSTY THURSDAYS	
10 oz mugs of Miller Lite or Bud Light.	1 ⁵⁰
10 oz mugs of craft beer.	2 ⁵⁰

TAP BEER

	Mug	Super
Bud Light	3 ²⁵	6 ⁵⁰
Miller Lite	3 ²⁵	6 ⁵⁰
Spotted Cow	4 ⁰⁰	8 ⁰⁰
Seasonal Craft	4 ⁰⁰	8 ⁰⁰

BOTTLED BEER

Angry Orchard	Heineken
Blue Moon	Michelob Ultra
Bud Light	Mike’s Hard Black Cherry
Bud Light Lime	Miller High Life
Bud Light Orange	New Grist (gluten-free)
Bud Light Hard Soda	O’Douls
Bud Light Zero	O’Douls Amber
Budweiser	Pabst Blue Ribbon
Busch Light	Sam Adams
Coors Light	Bud Light Seltzer
Corona	
Guinness	

COCKTAILS

Old Fashion – Your choice of Whiskey, Brandy or Bourbon, aromatic bitters. Served Sweet, Sour or Press.
Martini –Your Choice of Vodka or Gin, Dry Vermouth. Served Shaken or Stirred.
Top Shelf Margarita – Partida Blanco Tequila, Grand Marnier. Served on the rocks or blended.
Moscow Mule – Tito’s Vodka, Barritts Ginger Beer, Rose’s lime
Manhattan – Your choice of Whiskey, Brandy or bourbon, Dry and Sweet Vermouth, Aromatic Bitters. Served Straight up or on the rocks.

WINE LIST

SPARKLING WINES		
#440	Spumante, Ballatore (Italy)	20
#450	Zonin Asti (Italy)	35
#460	Laurent Perrier Brut (France)	65

ROSE

#510	Apothic Rose	30
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LIGHT BODIED WHITE WINES

#220	Pinot Grigio, Santi (Italy)	30
#230	Riesling, Fritz Zimmer	25
#260	Prairie Fume, Wollersheim (Wisconsin)	26
#270	Moscato, Folonari (Italy)	24

FULL BODIED WHITE WINES

#000	Gallo Chardonnay	24
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LIGHT BODIED RED WINES

#140	Chianti, Melini Boghi De Elsa (Italy)	25
#150	Pinot Noir, Estancia (Monterrey, CA)	30
#152	Pinot Noir, Z. Alexander Brown	35
#170	Chateau St. Sulpice (France)	28

MEDIUM & FULL BODIED RED WINES

#112	Malbec, Sant Julia Reserve (Aregentina)	30
#114	Merlot, Estancia (California)	26
#116	Merlot, Rombauer (Napa Valley)	95
#118	Merlot, Chasing Rain	60
#120	Zinfandel, Carnivor	33
#122	Zinfandel, Gnarly Head (California)	30
#132	Shiraz, Hope Estate (Australia)	35
#101	Cabernet Sauvignon, Z. Alexander Brown	36
#102	Cabernet Sauvignon, Castle Rock	26
#103	Cabernet Sauvignon, Carnivor	33
#105	Cabernet Sauvignon, Coppola “Claret”	35
#106	Cabernet Sauvignon, Black Stallion	50
#107	Cabernet Sauvignon, Franciscan	50
#108	Cabernet Sauvignon, Faust	90

HOUSE WINES

Glass	5 ⁹⁵
Half Carafe	9 ⁷⁵
Full Carafe	16 ⁹⁵