



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 breaded 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 Strips, 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
SALAD BAR & BAKED POTATO All you care to eat salad and baked potato.	11 ⁹⁵
FRENCH FRIES	4 ⁹⁵
LIONS MANE MUSHROOM	8 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
ULTIMATE CHOCOLATE CAKE Layers of chocolate butter cake and mousse on a chocolate cookie crust.	5 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 ⁰⁰	6 ⁵⁰
Miller Lite	3 ⁰⁰	6 ⁵⁰
Spotted Cow	4 ⁰⁰	8 ⁰⁰
Seasonal Crafts	4 ⁰⁰	8 ⁰⁰

BOTTLED BEER

Angry Orchard	Michelob Ultra
Blue Moon	Mike’s Hard Lemonade
Bud Light	Miller 64
Bud Light Lime	Miller High Life
Budweiser	Miller Lite
Busch Light	Modelo
Capitol Amber	O’Douls
Coors Light	PBR
Corona	Sam Adams
Goose Island IPA	Smirnoff Ice
Guinness	Stella Artois
Heineken	White Claw

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		
#420	Korbel Brut	27
ROSE		
#510	Butter Cup Rose	24
LIGHT BODIED WHITE WINES		
#220	A-Z Pinot Grigio	25
#270	Moscato, Folonari (Italy)	22
FULL BODIED WHITE WINES		
#210	Chardonnay, Kendall Jackson	28
LIGHT BODIED RED WINES		
#140	Chianti, Melini Boghi De Elsa (Italy)	22
#150	Pinot Noir, La Crema	42
#170	Pinot Noir, Melville	65
MEDIUM & FULL BODIED RED WINES		
#112	Malbec, Bodega Amalaya	25
#114	Merlot, Estancia (California)	26
#116	Merlot, Oberon	36
#118	Merlot, Duckhorn (Napa Valley)	78
#120	Zinfandel, Decoy (Sonoma)	39
#122	Zinfandel, Gnarly Head (California)	27
#132	Shiraz, Hope Estate (Australia)	24
#105	Cabernet Sauvignon, Coppola “Claret”	33
#107	Cabernet Sauvignon, Franciscan	47
#108	Cabernet Sauvignon, J Lohr 7 Oaks	34
#109	Cabernet Sauvignon, Robert Mondavi	65

FEATURED WINE BY THE GLASS

Pinot Noir, Hang Time	7/26
Malbec, Crios	7/26
Merlot, 14 Hands	8/30
Cabernet, Carnivor	8/30
Moscato, Castello	7/26
Reisling, Chateau St Michelle	7/26

HOUSE WINES

Glass	5 ⁹⁵
Half Carafe	9 ⁷⁵
Full Carafe	16 ⁹⁵