



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

BREW CITY ONION RINGS Beer battered onion rings.	8 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
DEEP FRIED MUSHROOMS	7 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 Basket comes with salad bar	11 ⁹⁵

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

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	18-20 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
ULTIMATE CHOCOLATE CAKE Layers of chocolate butter cake and mousse on a chocolate cookie crust.	6 ⁹⁵
REESES PEANUT BUTTER PIE Peanut butter filling topped with Reeses Peanut Butter Cup pieces and whipped crème rosettes.	6 ⁹⁵

Ask to see our dessert tray for more seasonal favorites!

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	2 ⁷⁵	6 ⁵⁰
Miller Lite	2 ⁷⁵	6 ⁵⁰
Stella Artois	3 ⁷⁵	8 ⁰⁰
Seasonal	3 ⁷⁵	8 ⁰⁰

BOTTLED BEER

Angry Orchard	Heineken
Blue Moon	Michelob Ultra
Bud Light	Mike’s Hard Lemonade
Budweiser	Miller 64
Busch Light	Miller High Life
Cherry Blonde Bomb	Miller Lite
Coors Light	O’Douls
Corona	Revolution Hazy Hero
Guinness	Sam Adams
High Noon	

COCKTAILS

Old Fashioned	– Your choice of whiskey, brandy, or bourbon, aromatic bitters, simple syrup and sprite
Martini	– Yor choice of gin or vodka, dry vermouth, served shaken or stirred
Top Shelf Margarita	– Patron, Grand Marnier, served on the rocks or blended
Moscow Mule	– Titos vodka, Fentimans Ginger beer, roses lime juice
Manhattan	– Your Choice of whiskey brandy or bour- bon, dry and sweet vermouth, bitters, served straight up or on the rocks.

Ask to see our Seasonal cocktail Menu!

HOUSE WINES

Glass	5 ⁹⁵
Half Carafe	9 ⁷⁵
Full Carafe	16 ⁹⁵

WINE LIST

SPARKLING WINES

#410	Brut, Barefoot Bubbly (CA)	16
#440	Asti Spumante, Martini & Rossi (Italy)	28
#450	Brut, Dom Pérignon (France)	305

LIGHT BODIED WHITE WINES

#205	Pinot Grigio, Ecco Domani (Italy)	18
#215	Moscato D’Asti, Bricco Riella (Italy)	19
#216	Sweet Red D’Asti, Serena (Italy)	19

BLUSH WINES

#310	White Zinfandel, Canyon Road (CA)	14
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MEDIUM & FULL BODIED WHITE WINES

#225	Moscato, Mirassou (CA)	18
#230	Chardonnay, Edna Valley	20
#235	Chardonnay, Hess Select	24

LIGHT BODIED RED WINES

#170	Pinot Noir, Mirassou (CA)	18
#175	Pinot Noir, MacMurray Ranch (CA)	29
#180	Chianti, DaVinci, (Italy)	20
#185	Steinberg Red, Stone Hill Winery (MO)	15

MEDIUM & FULL BODIED RED WINES

#105	Winemaker’s Blend, Apothic (CA)	18
#110	Merlot, Rod Rock (CA)	17
#115	Bread & Butter	29
#125	Almos Red Blend	20
#135	Almos Malbac	18
#140	Cabernet Sauvignon, William Hill (CA)	20
#104	Cabernet Sauvignon, 14 Hands (WA)	26
#150	Cabernet Sauvignon, Louis M. Martini	28
#160	Cabernet Sauvignon, Alexander Valley	36
#165	Cabernet Sauvignon, Gallo Signature (CA)	58

BOURBON

Basil Hayden’s	Jeffersons
Bulleit	Jim Beam
Eagle Rare	Knob Creek
E.H. Taylor	Maker’s Mark
Four Roses	Wild Turkey