

## APPETIZERS

<b>CHICKEN WINGS</b>	<b>15/23</b>	<b>STEAK TIPS*</b>	<b>18</b>
Choice of Buffalo, BBQ, Asian, Jamaican Jerk Dry Rub or House Dry Rub		Cajun Seared Tenderloin Bites, Onion Frites, Cilantro, Roasted Garlic Aioli & Sweet Reaper Sauce	
<b>CHICKEN TINGA NACHOS</b>	<b>15</b>	<b>QUESADILLA</b>	<b>14</b>
Tortilla Chips, Romaine, Bacon, Queso Sauce, Pico de Gallo, Corn Relish, Cilantro, Guacamole & Crema Make It Steak Nachos 18		Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo & Guacamole	
<b>ELLSWORTH CHEESE CURDS</b>	<b>12</b>	<b>PRETZEL BITES</b>	<b>13</b>
Marinara Sauce or Ranch		Spicy White Cheese Fondue	
<b>CRAB CAKES</b>	<b>22</b>	<b>PAN-SEARED SCALLOPS*</b>	<b>22</b>
Two Blue Crab Cakes, Sweet Soy Sauce, Spicy Kewpie Mayo, Cucumber, Pickled Radish & Carrot, Cucumber		Citrus- Garlic Aioli, Arugula, Corn Relish, Pancetta & Heirloom Tomatoes	

## SOUPS & SALADS

<b>SOUP DU JOUR</b>	<b>4 / 7</b>	<b>CLASSIC CAESAR</b>	<b>13</b>
Ask Your Server For Today's Selection		Add Chicken (\$4) Add Salmon (\$12)	
<b>COBB SALAD</b>	<b>18</b>	<b>SALMON &amp; ASPARAGUS SALAD</b>	<b>21</b>
Chicken, Hard Boiled Egg, Avocado, Tomato, Bacon, Bleu Cheese Crumbles & Choice of Dressing		Grilled Salmon, Crushed Pistachios, Avocados, Bread Crumbs & Lime Vinaigrette	
<b>THAI MANDARIN CHICKEN SALAD</b>	<b>18</b>	<b>NUTS &amp; BERRIES SALAD</b>	<b>17</b>
Mixed Greens, Mandarin Oranges, Cabbage, Snap Peas, Carrot, Chow Mein, Teriyaki Glazed Chicken & a Thai Peanut Dressing		Pecans, Pistachios, Strawberries, Blueberries & Cranberries, Apples, Bleu Cheese Crumbles, Crunchy Granola & Raspberry Balsamic Vinaigrette	

## SANDWICHES

*Sandwiches served with chips, fries, fruit, or sweet potato fries. Sub: Waffle Fries - 2, Cheese Curds 4*

<b>CLASSIC DREW BURGER*</b>	<b>14</b>	<b>REUBEN/ RACHEL</b>	<b>17</b>
Lettuce, Tomato, Pickles & Choice of Cheese		Corned Beef/Turkey, Sauerkraut, Swiss & Thousand Island	
<b>RUSTIC BURGER*</b>	<b>15</b>	<b>PASTRAMI SANDWICH</b>	<b>18</b>
Onion Frites, Cheddar, Bacon & BBQ		Hot Pastrami, Swiss Cheese, Caramelized Onions, Mustard Slaw on Sourdough Rye Bread	
<b>BLACK BEAN BURGER</b>	<b>15</b>	<b>ROASTED CHICKEN SANDWICH</b>	<b>17</b>
Lettuce, Tomato, Pickles & Choice of Cheese		Roasted Chicken, Basil Aioli, Arugula, Bacon & Tomato on Hoagie Bun	
<b>WALLEYE SANDWICH</b>	<b>20</b>	<b>CHEFS BURGER</b>	<b>MP</b>
Lemon Aioli, Arugula, Pesto & Tomato on Hoagie Bun		Ask Your Server for Today's Selection	
<b>BRACKETT'S CLUB</b>	<b>17</b>		

## ENTREES

<b>BURRITO BOWL*</b>	<b>18</b>	<b>16" WOODFIRED MEAT LOVERS</b>	<b>23</b>
Choice of Steak or Chicken Tinga, Cilantro Lime Rice, Pico de Gallo, Corn Relish, Crema Fresco, Black Beans, Guacamole & Tortilla Strips.		Ham, Bacon, Sausage & Pepperoni Any Additional toppings (1)	
<b>CHEFS TACOS</b>	<b>MP</b>	<b>16" WOODFIRED CHEESE PIZZA</b>	<b>18</b>
Ask Your Server for Today's Selection		Sausage, Pepperoni, or Both (2)	
		<b>BYO FLATBREAD</b>	<b>12</b>
		Cheese, Additional Toppings (1)	
<i>The following entrees include a house or caesar salad. Substitute cup of soup du jour (3).</i>			
<b>AHI TUNA BOWL*</b>	<b>26</b>	<b>BEEF STROGANOFF</b>	<b>22</b>
Seared Ahi Tuna, Jasmine Rice, Pickled Red Onions, Shredded Carrot, Green Onion, Cabbage, Sugar Snap Peas, Sesame Seeds, Sweet Soy Sauce & Spicy Kewpie Mayo		Tenderloin Bites, Papparadelle, Sour Cream, Fried Onions, Garlic & Herbs	
<b>8 OZ TENDERLOIN*</b>	<b>38</b>	<b>BUILD YOUR OWN PASTA</b>	<b>14</b>
Served w/Roasted Garlic Mashed Potatoes, Choice of Seasonal Vegetable & Compound Herb Butter		Choice of Marinara, Alfredo, or Vodka Sauce Add Chicken (4), Shrimp (7) or Italian Sausage (3)	
<b>16 OZ RIBEYE*</b>	<b>38</b>	<b>CAJUN PASTA</b>	<b>22</b>
Served with Roasted Garlic Mashed Potatoes & Choice of Seasonal Vegetable. Topped with Port Wine Demi Sauce		Shrimp, Andouille Sausage, Grilled Chicken, Peppers & Onions, Heavy Cream & Cajun Spices	
<b>CHEFS FEATURE</b>	<b>MP</b>	<b>LEMON CAPER CHICKEN*</b>	<b>21</b>
Ask Your Server for Today's Selection		Breaded Chicken Breast, Lemon Capers Sauce, Mashed Potatoes & Choice of Seasonal Vegetable	

## SIDES A LA CARTE

<b>SWEET POTATO FRIES</b>	<b>7</b>	<b>SIDE HOUSE OR CAESAR</b>	<b>6</b>
<b>WAFFLE FRIES</b>	<b>7</b>	<b>BREAD &amp; BUTTER</b>	<b>4 / 7</b>
<b>SEASONAL VEGETABLE</b>	<b>7</b>	<b>FRUIT CUP</b>	<b>4</b>
<b>FRIES</b>	<b>7</b>	<b>BERRY CUP</b>	<b>5</b>
Plain or Herb, White Truffle & Parmesan			

*A \$2 Split Plate charge will be applied to all split plates.*

*\*Consuming raw or undercooked protein may increase your risk of food-borne illness.*

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**SPECIALTY COCKTAILS**

<b>JINGLE BELL JUICE</b>	<b>14</b>
Titos, Cranberry, Lime, Mint Simple, Prosecco	
<b>FRENCH 75</b>	<b>12</b>
Fords Craft Gin, Lemon Cordial & Bubbles	
<b>WINTER SANGRIA</b>	<b>12</b>
Cabernet, Korbel, Orange, Fresh Berries	
<b>PROHIBITION OLD FASHIONED</b>	<b>16</b>
Woodford, Orange Bitters & Simple Syrup	
<b>BRACKETTS MARGARTIA</b>	<b>16</b>
Blanco Tequila, Grand Marnier & House Mix	
<b>VOSS STILL WATER 375ML</b>	<b>6</b>

**NON-ALCOHOLIC**

<b>HOMEMADE LEMONADE</b>	<b>8</b>
Raspberry, Blackberry, Strawberry, or Mango	
<b>PINK DRINK</b>	<b>8</b>
Berries, Cranberry, Lemonade & Sprite	
<b>MANGO MOJITO</b>	<b>9</b>
N/A White Rum, Mango Syrup, Lime Cordial, Mint & Soda	
<b>NO ROUGH MARGARITA</b>	<b>9</b>
N/A Tequila, Lime Cordial, N/A Orange Sec	
<b>SORTA NOT G&amp;T</b>	<b>9</b>
N/A Gin Spirit, Fresh Lime, Craft Tonic Choose Your Tonic: Reg, Cucumber, or Lemon	
<b>VOSS SPARKLING WATER 375ML</b>	<b>6</b>

**WINE**

<b>THE SEEKER</b>	<b>10/15</b>
Pinot Noir /Puy de Dome, France	
<b>ETUDE</b>	<b>16/21</b>
Pinot Noir / Carneros, CA 2019	
<b>BONANZA</b>	<b>9/14</b>
Cab Sauv / California, NV	
<b>MARTIN RAY</b>	<b>15/20</b>
Cab Sauv / Napa Valley, CA 2020	
<b>ROUTESTOCK</b>	<b>15/20</b>
Cab Sauv / Napa Valley, CA 2022	
<b>J. LOHR LOS OSOS</b>	<b>11/15</b>
Merlot / Paso Robles, CA 2021	
<b>MARIETTA ROMAN</b>	<b>16/22</b>
Zinfandel Blend / North Coast, CA	
<b>J. LOHR PURE PASO</b>	<b>16/22</b>
Red Blend / Paso Robles, CA 2021	
<b>BISOL, JEIO</b>	<b>10</b>
Prosecco, Italy	

<b>EROICA</b>	<b>10/14</b>
Riesling / Columbia Valley, Washington	
<b>BLINDFOLD BY PRISONER</b>	<b>15/21</b>
Blanc de Noir / California United States	
<b>CLOUDLINE</b>	<b>10/14</b>
Rose/ Willamette Valley, Oregon	
<b>LOUIS JADOT</b>	<b>12/16</b>
Rose / Burgandy, France	
<b>DEUX MOULINS</b>	<b>9/13</b>
Sauv Blanc / France 2021	
<b>DRYLANDS</b>	<b>11/15</b>
Sauv Blanc / Marlborough, NZ 2022	
<b>KENDALL JACKSON</b>	<b>11/16</b>
Chardonnay / CA 2021	
<b>CHATEAU STE MICHELLE '19</b>	<b>11/16</b>
Chardonnay / Canoe Ridge Single Vineyard	
<b>RUFFINO LUMINA</b>	<b>9/14</b>
Pinot Grigio / Tuscany, Italy 2022	
<b>A TO Z</b>	<b>11/16</b>
Pinot Grigio / Oregon, United States 2022	

**DRAFT BEER**

- COORS LIGHT / MICH LIGHT
- MILLER LITE / STELLA ARTOIS
- BRACKETT'S BREW / SUMMIT EPA
- CABIN DAZE CITRUS HAZY
- GUINNESS STOUT
- SOUTH BY SOUTHEAST "EASY A" IPA

**BOTTLED BEER**

- COORS LIGHT / MILLER LITE
- MICH LIGHT / MICH ULTRA
- BUD LIGHT / BUDWEISER
- LABATT'S /CORONA / BLUE MOON
- HEINEKEN / REDBRIDGE GF
- BUCKLER NA / COORS EDGE NA
- HEINEKEN NA / STELLA LIBERTE NA
- SIERRA NEVADA NA ROTATING SELECTION