

## SHAREABLES

<b>CRAB CAKES</b>	<b>13</b>
Wilted Arugula Salad & Spicy Sriracha Aioli	
<b>TENDERLOIN SLIDERS</b>	<b>18</b>
Bleu Cheese, Sautéed Mushrooms, Onions, Horseradish Sauce, Fries	
<b>CHICKEN WINGS</b>	<b>17</b>
Choice of Buffalo, BBQ, Asian, Garlic, or Dry Rub	
<b>SHRIMP TEMPURA</b>	<b>15</b>
Spicy Cabbage Slaw with Gochujang Sauce	
<b>ELLSWORTH CHEESE CURDS</b>	<b>14</b>
Marinara Sauce	
<b>PRETZEL BITES</b>	<b>13</b>
Spicy White Cheese Fondue	

## SANDWICHES

*Sandwiches served with chips, fries, fruit, or sweet potato fries.*

<b>CLASSIC DREW BURGER</b>	<b>14</b>
Lettuce, Tomato, Pickles, Choice of Cheese	
<b>RUSTIC BURGER</b>	<b>15</b>
Onion Frites, Cheddar, Bacon, BBQ	
<b>BLACK BEAN BURGER</b>	<b>15</b>
Lettuce, Tomato, Pickles, Choice of Cheese	
<b>CHEF'S BURGER</b>	<b>MP</b>
Ask Your Server for Today's Selection	
<b>REUBEN</b>	<b>17</b>
Corned Beef, Sauerkraut, Swiss, Thousand Island	

## DINNER PLATES

<b>CHICKEN FRITTERS</b>	<b>16</b>
Served with Fries	
<b>QUESADILLA</b>	<b>14</b>
Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo, Guacamole	
<b>CHEF'S TACOS</b>	<b>MP</b>
Ask Your Server for Today's Selection	
<b>PIZZA</b>	<b>16</b>
Cheese, Sausage, Pepperoni, or Both (2)	
<b>CHEF'S FLATBREAD</b>	<b>MP</b>
Ask Your Server for Today's Selection	
<b>BURRITO BOWL</b>	<b>18</b>
Choice of Steak or Chicken Tinga, Cilantro Lime Rice, Pico de Gallo, Corn Relish, Crema Fresco, Black Beans, Guacamole, Chili Tortilla Strips	

## SIDES A LA CARTE

<b>FRIES</b>	<b>7</b>
Plain or Herb White Truffle & Parmesan	
<b>SWEET POTATO FRIES</b>	<b>8</b>
<b>SEASONAL VEGETABLE</b>	<b>8</b>
<b>SIDE HOUSE OR CAESAR</b>	<b>6</b>
<b>BREAD &amp; BUTTER</b>	<b>4</b>
<b>FRUIT CUP</b>	<b>4</b>
<b>BERRY CUP</b>	<b>5</b>

## SOUPS &amp; SALADS

<b>SOUP DU JOUR</b>	<b>4 / 7</b>
Ask Your Server For Today's Selection	

<b>BURRATA HEIRLOOM SALAD</b>	<b>18</b>
Heirloom Tomatoes, Balsamic Reduction, Baby Arugula, Prosciutto, Crostini	

 <b>STRIPLOIN SALAD</b>	<b>22</b>
Crisp Romaine, Corn Relish, Grape Tomatoes, Queso Fresco, Chipotle Ranch	

<b>GRILLED SALMON &amp; ASPARAGUS SALAD</b>	<b>21</b>
Crushed Pistachios, Avocados, Bread Crumbs and Lime Vinaigrette	

<b>CLASSIC CAESAR</b>	<b>13</b>
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<b>CUBANO</b>	<b>18</b>
Roasted Pork, Ham, Mustard, Swiss Cheese and Pickles	

<b>CALI CHICKEN</b>	<b>17</b>
Bacon, Pepperjack Cheese, Guacamole, Lettuce, Tomato	

<b>WALLEYE SANDWICH</b>	<b>18</b>
Hoagie Roll, Lemon Aioli, Arugula, Tomatoes, Pickled Onion	

<b>BRACKETT'S CLUB</b>	<b>17</b>
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## ENTREES

*All entrees include a house salad or a caesar salad. Substitute cup of soup du jour 3*

<b>POBLANO CHICKEN</b>	<b>25</b>
Creamy Poblano Sauce, Sautéed Chicken, Corn Relish, Linguine Pasta	

<b>SHRIMP SCAMPI</b>	<b>27</b>
Light Wine Cream Sauce, Linguine Pasta	

<b>COULOTTE STEAK</b>	<b>31</b>
Mashed Potatoes, Roasted Asparagus & Carrots, Port Bordelaise	

 <b>NY STRIP</b>	<b>34</b>
Mashed Potatoes, Roasted Asparagus & Carrots, Demi Glace	

 <b>GRILLED PORK CHOP</b>	<b>29</b>
Mashed Potatoes, Seasonal Vegetable, Honey-Chipotle Demi Glace	

<b>FRESH CATCH</b>	<b>MP</b>
Ask Your Server for Today's Selection	

*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.*

**SPECIALTY COCKTAILS**

- RASPBERRY LEMON DROP 12**  
Tito's Vodka, Lemon, Fresh Raspberries
- BLACKBERRY DAIQUIRI 12**  
Plantation 3 Star Rum, Lime, Fresh Blackberries
- WHISKEY SMASH 12**  
Elijah Craig Small Batch Bourbon, Mint, Demerara, Peychaud's Bitters, Lemon
- MARGARITA FRESCA 12**  
Espolon Reposado Tequila, Orange Curacao, Lime, Fresh Jalapeno, Fresh Strawberries

**WINE**

- THREE OTTERS 12/18**  
Pinot Noir / Willamette Valley, OR 2017
- LEFT COAST 13/19**  
Pinot Noir / Willamette Valley, OR 2018
- PAXTON 13/19**  
GSM Blend / McClaren Vale, AU 2020
- THREE 9/13**  
Zinfandel / Contra Costa, CA 2019
- FELINO 9/13**  
Cab Sauv / Mendoza, AR 2018
- LOUIS MARTINI 9/13**  
Cab Sauv / Sonoma, CA 2018
- DAOU 13/19**  
Cab Sauv / Paso Robles, CA 2019
- CLAY SHANNON 15/22**  
Cab Sauv / Napa, CA 2017

**DRAFT BEER**

- COORS LIGHT
- MICH LIGHT
- MILLER LITE
- STELLA ARTOIS
- INDEED MEXICAN HONEY LT
- BRACKETT'S AMBER BREW
- SUMMIT EPA
- FOGGY GEEZER IPA
- GUINNESS STOUT
- SEASONAL ROTATORS

**NON-ALCOHOLIC**

- HOMEMADE LEMONADE 6**  
Raspberry, Blackberry, Mint or Jalapeno
- CHERRY-LIMEADE SPRITZ 5**  
Fresh Lime, Cherry, Seltzer
- AHA SPARKLING WATER 4**  
Watermelon-Lime, Grapefruit-Orange or Raspberry-Acai
- SAN PELLEGRINO 4**  
500ml

- GRUET SAUVAGE 9**  
Brut Blanc de Blancs / NM NV
- CANDONI 9**  
Prosecco / Veneto, IT NV
- HUBER 12**  
Sparkling Rose / AT 2020
- TIEFENBRUNNER 10/15**  
Pinot Grigio / Tentino-Alto Adage, IT 2020
- PROST 9/13**  
Dry Riesling / Mosel, DE 2019
- VILLA MARIA 9/13**  
Sauv Blanc / Marlborough, NZ 2020
- FALSE BAY 9/13**  
Chenin Blanc / Western Cape, SA 2020
- CENTER OF EFFORT 9/13**  
Chardonnay / Edna Valley, CA 2018
- KENDALL JACKSON 10/15**  
Chardonnay / CA 2018
- ORCHARD LANE 14/18**  
Still Rose / NZ 2021

**BOTTLED BEER**

- COORS LIGHT / MILLER LITE
- MICH LIGHT / MICH ULTRA
- BUD LIGHT / BUDWEISER
- LABATT'S BLUE /CORONA
- BLUE MOON / HEINEKEN
- LOON JUICE CIDER (CAN)
- REDBRIDGE GF / BUCKLER NA
- ERDINGER NA / HEINEKEN NA
- BROOKLYN SPECIAL EFFECTS NA