

DINNER MENU



DINNER SERVED AFTER 4 PM

APPETIZERS

CHICKEN TINGA NACHOS	14
<i>Tortilla Chips, Romaine, Bacon, Spicy Queso, Pico de Gallo, Corn Relish, Cilantro, House-Made Guacamole & Crema (Substitute *Steak* for \$8)</i>	
CHICKEN WINGS	15/23
<i>Your Choice of Buffalo, BBQ, Spicy Mango, Parmesan Garlic or Dry Rub</i>	
ELLSWORTH CHEESE CURDS	12
<i>Your Choice of Marinara Sauce or Raspberry Chipotle Aioli</i>	
PRETZEL BITES	13
<i>Served with Spicy Queso</i>	
SMOKED SALMON DIP	17
<i>House-Smoked Salmon Dip, Pita, Cucumber & Pickled Carrots</i>	
STEAK TIPS*	20
<i>Cajun Seared Beef Tips, Pickled Fresno Peppers, Onion Frites & Steakhouse Aioli</i>	
QUESADILLA	14
<i>Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo & House-Made Guacamole</i>	
SPINACH & CHICKEN BIANCA FLATBREAD	15
<i>Chicken Breast, Spinach, Lemon Caper Sauce, Mozzarella & Balsamic Drizzle</i>	
STEAK FLATBREAD*	21
<i>Beef Tips, Caramelized Onions, Mushrooms, Cambozola Cheese, Mozzarella Cheese, Garlic Parmesan Sauce & Fresh Thyme</i>	
PEACH & PESTO FLATBREAD	15
<i>Pistachio Pesto, Goat Cheese, Mozzarella Cheese, Peaches, Honey, Topped with Arugula, Lemon Thyme Vinaigrette, Toasted Pistachio & Shaved Parmesan</i>	
BUILD YOUR OWN FLATBREAD	13
<i>Cheese - Add Pepperoni (\$2) Sausage (\$3) Chicken (\$5) • Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>	

SOUPS & SALADS

ADD CHICKEN (\$5) SHRIMP (\$7) *STEAK BITES* (\$8) OR *SALMON* (\$12) TO ANY SALAD

SOUP DU JOUR	4/7
<i>Ask Your Server for Today's Selection</i>	
APPLE & BRIE SALAD	17
<i>Spring Mix, Apple, Dried Figs, Candied Walnuts, Red Onion, Brie & Balsamic Fig Dressing</i>	
CHOPPED SALAD	17
<i>Romaine, Chicken Breast, Hard Boiled Egg, Bacon, Cucumber, Cherry Tomato, Pasta, Bleu Cheese & Tossed in Italian Dressing</i>	
PANZANELLA SALAD	18
<i>Grilled Ciabatta Bread, Heirloom Tomatoes, Cucumber, Red Onion, Arugula and Spring Mix, Lemon Thyme Vinaigrette, Burrata, Shaved Parmesan & Balsamic Glaze</i>	
CAESAR SALAD	14
<i>Romaine, Shaved Parmesan, Cherry Tomatoes, Croutons & Caesar</i>	
SALMON & ASPARAGUS SALAD*	23
<i>Grilled Salmon, Spring Mix, Crushed Pistachios, Avocados, Asparagus, Cherry Tomatoes, Ginger Bread Crumbs & Lime Vinaigrette</i>	

SANDWICHES

SANDWICHES SERVED WITH PICKLE SPEAR, AND YOUR CHOICE OF CHIPS, FRUIT, FRIES, WAFFLE FRIES, OR SWEET POTATO FRIES (SUBSTITUTE CHEESE CURDS FOR \$4)

SOUTHWEST BLACK BEAN BURGER	16
<i>House-Made Guacamole, Lettuce, Tomato & Pepper Jack Cheese</i>	
BRACKETT'S CLUB	17
<i>Ham, Turkey, Bacon, Lettuce, Tomato, Mayo, Swiss & Sourdough</i>	
TURKEY & BRIE	13
<i>Turkey, Brie, Raspberry Chipotle Aioli, Candied Walnuts, Arugula & Mini Ciabatta</i>	
PORK KATSU	16
<i>Breaded Pork Tenderloin, Bacon, Pickled Red Onion, Shredded Carrot, Cucumber, Jalapeños, Cilantro Mint Aioli & Mini Ciabatta</i>	
CLASSIC DREW BURGER*	14
<i>Lettuce, Tomato & Your Choice of Cheese (American, Pepper Jack, Cheddar or Swiss)</i>	
STEAKHOUSE BURGER*	17
<i>Sauteed Mushroom, Swiss, Provolone, Steakhouse Aioli & Onion Frites</i>	
REUBEN/RACHEL	17
<i>Your Choice of Corned Beef or Turkey, Sauerkraut, Swiss, Thousand Island Dressing & Marble Rye</i>	

ENTREES

BURRITO BOWL	18
<i>Chicken Tinga, Garlic Rice, Black Beans, Pico de Gallo, Corn Relish, House-Made Guacamole, Queso Fresco, Crema & Tortilla Strips (Substitute *Steak* or Shrimp for \$2)</i>	
16" WOODFIRED MEAT LOVER'S PIZZA	23
<i>Ham, Bacon, Sausage & Pepperoni</i>	
• Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)	
16" WOODFIRED CHEESE PIZZA	18
<i>Cheese - Add Pepperoni (\$2) Sausage (\$3) Chicken (\$5)</i>	
• Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)	
THE FOLLOWING ENTREES INCLUDE A HOUSE SALAD, CAESAR SALAD, OR CUP OF SOUP (SUBSTITUTE BOWL OF SOUP FOR \$3)	
YOUR CHOICE OF SEASONAL VEGETABLE: ASPARAGUS, GREEN BEANS (SZECHUAN OR SAUTEED) OR BRUSSEL SPROUTS	
LEMON CAPER CHICKEN	21
<i>Breaded Chicken Breast, Lemon Caper Sauce, Sour Cream & Chive Mashed Potatoes & Your Choice of Seasonal Vegetable</i>	
CITRUS SALMON*	27
<i>Arka Salmon Filet, Citrus Compound Butter, Garlic Rice & Your Choice of Seasonal Vegetable</i>	
PAN SEARED WALLEYE	25
<i>Walleye Filet, Roasted Yukon Potatoes, Tartar Beurre Blanc & Your Choice of Seasonal Vegetable</i>	
8 OZ TENDERLOIN*	38
<i>Served with Cambozola Peppercorn Compound Butter, Sour Cream & Chive Mashed Potatoes & Your Choice of Seasonal Vegetable</i>	
• Toppings \$2 Each (Mushrooms, Caramelized Onions, or Onion Frites)	
ROASTED PORK TENDERLOIN*	24
<i>Cherry Cabernet Sauce, Herbed Jasmine Rice & Your Choice of Seasonal Vegetable</i>	
BUILD YOUR OWN PASTA	15
<i>Your Choice of Marinara, Alfredo or Pistachio Pesto - Add Chicken (\$5) Shrimp (\$7)</i>	

A LA CARTE SIDES

BREAD & BUTTER	4/7
SIDE HOUSE OR CAESAR SALAD	6
SEASONAL VEGETABLES	7
QUESO	4
HOUSE GUACAMOLE	3
SOUR CREAM & CHIVE MASHED POTATOES ...	7
FRIES	7
<i>Plain or White Truffle with Herb & Parmesan</i>	

DESSERTS

STRAWBERRY SHORTCAKE	8
<i>White Chocolate Ganache, Whipped Cream & Fresh Strawberries</i>	
WARM CHOCOLATE BROWNIE	8
<i>Served with Mint Chocolate Chip Ice Cream & Topped with Crushed Andes Mints</i>	
BLUEBERRY COBBLER CHEESECAKE	8
<i>Topped with Homemade Blueberry Sauce</i>	
ICE CREAM SUNDAE	6
<i>Vanilla Ice Cream Topped with Chocolate Sauce, Whipped Cream & a Cherry</i>	

DESSERT COCKTAILS

GRASSHOPPER	10
<i>Creme de Menthe, Creme de Cacao & Ice Cream</i>	
ITALIAN DREAM FLOAT	12
<i>Amaretto, Ice Cream & Italian Espresso Shot Float</i>	
ESPRESSO MARTINI	14
<i>Tito's Handmade Vodka, Single Espresso Shot, Coffee Liqueur & Simple Syrup</i>	
RUM AWAY	14
<i>Malibu Rum, Myers Rum, Milk & Chocolate Syrup</i>	

FEATURED DESSERT WINES

ROYAL TOKAGI FURMONT LATE HARVEST 2018	12
<i>White Wine Tokagi, Hungary</i>	
ROYAL TOKAGI 5 PUTTONYOS RED LABEL 2017	18
<i>Red Wine Tokagi, Hungary</i>	
KOPKE PORT 20 YEAR PAWNY 1998 ...	16
<i>Red Wine Porto, Portugal</i>	

WAFFLE FRIES	7
SWEET POTATO FRIES	7
FRUIT CUP	4
BERRY CUP	5
POPOVERS	3

Available Friday & Saturday Only While Supplies Last.

*CONSUMING RAW OR UNDERCOOKED PROTEIN MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. OUR MENU INCLUDES GLUTEN-FRIENDLY OPTIONS. HOWEVER, PLEASE BE AWARE THAT OUR KITCHEN HANDLES GLUTEN-CONTAINING INGREDIENTS, AND CROSS-CONTACT MAY OCCUR. A \$2 SPLIT PLATE CHARGE WILL BE APPLIED TO ALL SPLIT PLATES.