

DINNER MENU



APPETIZERS

CHICKEN TINGA NACHOS	14
<i>Tortilla Chips, Romaine, Bacon, Queso Sauce, Pico de Gallo, Corn Relish, Cilantro, Guacamole & Crema</i>	
• <i>Make it Steak Nachos (\$18)</i>	
CHICKEN WINGS	15/23
<i>Your Choice of Buffalo, BBQ, Asian, Jamaican Jerk Dry Rub or House 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 White Cheese Fondue</i>	
QUESADILLA	14
<i>Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo & Guacamole</i>	
*STEAK TIPS	18
<i>Cajun Seared Tenderloin Bites, Pickled Fresno Peppers, Onion Frites, & Steakhouse Aioli</i>	
CHEF TACO	MP
<i>Ask Your Server for Today's Selection</i>	
BUILD YOUR OWN FLATBREAD	13
<i>Cheese</i>	
• <i>Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>	
• <i>Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>	
SAUSAGE & PEPPERONCINI FLATBREAD	15
<i>Sausage, Pepperoncini, Red Onion, Red Sauce & Crushed Red Pepper</i>	
SPINACH & CHICKEN BIANCA FLATBREAD	15
<i>Chicken Breast, Spinach, Lemon Caper Sauce, Mozzarella & Balsamic Drizzle</i>	

SOUPS & SALADS

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>	
• <i>Add Chicken (\$5) Shrimp (\$7) Salmon (\$12)</i>	
CHOPPED SALAD	17
<i>Romaine, Chicken Breast, Hard Boiled Egg, Bacon, Cucumber, Cherry Tomato, Pasta, Bleu Cheese & Tossed in Italian Dressing</i>	
*HANGAR STEAK SALAD	23
<i>Romaine, Spring Mix, Roasted Corn, Cherry Tomato, Pepperoncini, Roasted Red Pepper, Bleu Cheese Crumble, Onion Frites & Tossed in Honey Mustard</i>	
PESTO CAESAR SALAD	13
<i>Caesar Salad with Red Onion, Hard Boiled Egg, Parmesan, Pesto & Served with Toasted Ciabatta Bread</i>	
• <i>Add Chicken (\$5) Shrimp (\$5) Salmon (\$12)</i>	
SOUTHWEST SHRIMP SALAD	18
<i>Romaine, Shrimp, Corn Relish, Cherry Tomato, Red Onion, Black Beans, Avocado, Cucumber, Tortilla Strips & Tossed in Chipotle Ranch</i>	
SALMON & ASPARAGUS SALAD	23
<i>Grilled Salmon, Spring Mix, Crushed Pistachios, Avocados, Cherry Tomatoes, Bread Crumbs & Lime Vinaigrette</i>	

SANDWICHES

SANDWICHES SERVED WITH CHIPS, FRUIT, FRIES, WAFFLE FRIES, OR SWEET POTATO FRIES	
<i>SUBSTITUTE CHEESE CURDS (\$4)</i>	
BLACK BEAN BURGER	15
<i>Lettuce, Tomato, Pickle & Your Choice of Cheese</i>	
BRACKETT'S CLUB	17
<i>Ham, Turkey, Bacon, Lettuce, Tomato, Mayo, Swiss & served on Sourdough Bread</i>	
*CHEF BURGER	MP
<i>Ask Your Server for Today's Selection</i>	
*CLASSIC DREW BURGER	14
<i>Lettuce, Tomato, Pickle & Your Choice of Cheese</i>	
REUBEN/RACHEL	17
<i>Your Choice of Corned Beef or Turkey, Sauerkraut, Swiss, Thousand Island Dressing & Served on Marble Rye Bread</i>	

BRACKETT'S CROSSING

*STEAKHOUSE BURGER	17
<i>Sauteed Mushroom, Swiss, Provolone, Steakhouse Aioli & Onion Frites</i>	
TURKEY & BRIE SANDWICH	13
<i>Turkey, Brie, Raspberry Chipotle Aioli, Candied Walnuts, Arugula & Served on a Ciabatta Roll</i>	
WALLEYE SANDWICH	20
<i>Parmesan Breaded Walleye, Arugula, Basil Pesto, Lemon Aioli & Served on a Hoagie Bun</i>	

ENTREES

*BURRITO BOWL	18
<i>Your Choice of Steak or Chicken Tinga, Garlic Rice, Black Beans, Pico de Gallo, Corn Relish, Guacamole, Queso Fresco, Crema & Tortilla Strips</i>	
SHRIMP BOWL	19
16" WOODFIRED MEAT LOVERS PIZZA	23
<i>Ham, Bacon, Sausage & Pepperoni</i>	
• <i>Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>	
• <i>Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>	
16" WOODFIRED CHEESE PIZZA	18
<i>Cheese</i>	
• <i>Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>	
• <i>Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>	
16" WOODFIRED VEGGIE PIZZA	20
<i>Red Onion, Pepperoncini, Mushroom, Roasted Red Pepper, & Mozzarella Cheese</i>	
• <i>Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>	
• <i>Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>	

THE FOLLOWING ENTREES INCLUDE A HOUSE SALAD, CAESAR SALAD, OR CUP OF SOUP
SUBSTITUTE BOWL OF SOUP (\$3)

YOUR CHOICE OF SEASONAL VEGETABLE:
ASPARAGUS, BRUSSEL SPROUTS, OR GREEN BEANS (SZECHUAN OR SAUTEED)

CHEF FEATURE	MP
<i>Ask Your Server for Today's Selection</i>	
*LEMON CAPER CHICKEN	21
<i>Breaded Chicken Breast, Lemon Caper Sauce, Served with White Cheddar Mashed Potatoes & Your Choice of Seasonal Vegetable</i>	
*8 OZ TENDERLOIN	38
<i>Served with Cambozola Peppercorn Compound Butter, Served with White Cheddar Mashed Potatoes & Your Choice of Seasonal Vegetable</i>	
*SZECHUAN STEAK	25
<i>Seared Hangar Steak, Peppers, Onions, Brussel Sprouts, Green Beans, Spicy Mayo & Szechuan Sauce</i>	
ROASTED CORN RISOTTO	23
<i>Pan Seared Airline Chicken, Risotto & Poblano Cream Sauce</i>	
TERIYAKI PASTA	23
<i>Linguine, Salmon Filet, Teriyaki Sauce, Julienne Zucchini, Red Pepper, Snap Peas, Toasted Cashews & Served with Szechuan Green Beans</i>	
BUILD YOUR OWN PASTA	14
<i>Your Choice of Marinara, Alfredo or Vodka Sauce</i>	
• <i>Add Chicken (\$5) Shrimp (\$7) Italian Sausage Link (\$3)</i>	

SIDES A LA CARTE

BREAD & BUTTER	4/7
SIDE HOUSE OR CAESAR SALAD	6
SEASONAL VEGETABLES	7
WHITE CHEDDAR MASHED POTATOES	7
FRIES	7
<i>Plain, White Truffle, Herb & Parmesan, or Rosemary</i>	
WAFFLE FRIES	7
SWEET POTATO FRIES	7
FRUIT CUP	4
BERRY CUP	5
POPOVERS	3

Available Friday & Saturday Only. Limited Availability.

DRINK MENU



SPECIALTY COCKTAILS

CROSSINGS CRAFT MULE	14
<i>Titos Handmade Vodka, Blackberry, Ginger Beer</i>	
ROSE ALL DAY SANGRIA	14
<i>Blood Orange Liqueur, Mint & Fresh Berries, Features Titos Homemade Vodka & Louis Jadot Rose</i>	
PROHIBITION OLD FASHIONED	16
<i>Woodford Reserve, Orange Bitters & Simple Syrup</i>	
MULLIGAN MANHATTAN	16
<i>Noble Oak Double Rye, Antica Vermouth, Cherry</i>	
BRACKETTS MARGARITA	16
<i>Milagro Blanco Tequila, Grand Marnier & House Mix</i>	
HOLE 75	14
<i>Fords Craft Gin, Lemon Cordial & Bubbles</i>	
SPARKLING BUNKER	14
<i>Aperol, Peach Liqueur & Jeio Bisol Prosecco</i>	

NON-ALCOHOLIC COCKTAILS

HOMEMADE LEMONADE	8
<i>Raspberry, Blackberry, Strawberry, or Mango</i>	
PINK DRINK	8
<i>Berries, Cranberry, Lemonade & Sprite</i>	
GUAVA SUNSET	8
<i>Guava Puree, Lime Juice, Mint & Club Soda</i>	
<small>STAFF CREATED COCKTAIL! Created by: Dave C, Kim D, Andrew E, Cris M, Erika O & John S</small>	

MADE WITH NON-ALCOHOLIC SPIRITS

MANGO MOJITO	9
<i>Lyre's N/A White Rum, Mango Syrup, Lime Cordial, Mint & Soda Water *Add Bacardi \$5*</i>	
NO ROUGH MARGARITA	9
<i>Lyre's N/A Tequila, Lime Cordial, N/A Orange Sec</i>	
SORTA NOT G&T	9
<i>Lyre's N/A Gin Spirit, Fresh Lime, Craft Tonic</i>	
<i>Choose Your Tonic: Regular, Cucumber, or Lemon</i>	
VOSS STILL WATER 375ML	6
VOSS SPARKLING WATER 375ML	6

BOTTLES & CANS

COORS LIGHT	
MILLER LITE	
MICHELOB GOLDEN LIGHT.....	
MICHELOB ULTRA	
BUD LIGHT	
BUDWEISER	
LABATT'S	
CORONA	
BLUE MOON.....	
HEINEKEN	
SUMMIT SAGA IPA	
HIGH NOON (ASSORTED FLAVORS)	
WHITE CLAW (ASSORTED FLAVORS)	
CARBLISS VODKA & TEQUILA SELTZERS	

NON-ALCOHOLIC BEER

COORS EDGE NA	
HEINEKEN NA	
STELLA LIBERTE NA	
SIERRA NEVADA NA ROTATING	

BRACKETT'S CROSSING

GLUTEN-FREE BEER

REDBRIDGE BOTTLE	
<small>New!</small> GREEN'S DRY HOPPED LAGER CAN	
GREEN'S IPA CAN	

DRAFT BEER

COORS LIGHT	
MILLER LITE	
MICHELOB GOLDEN LIGHT.....	
STELLA ARTOIS	
SUMMIT TWINS PILS	
BRACKETT'S BREW	
SUMMIT EPA	
GUINNESS STOUT	
ROTATING SELECTION	

Ask Your Server for Current Selections

WINE BY THE GLASS

WHITE/ROSÉ 6OZ/10OZ/BOTTLE

BISOL, JEIO NV	11/-/35
<i>Prosecco / Valdobbiadene, Italy</i>	
CAPOSALDO 2022	9/13/32
<i>Pinot Grigio / Delle Venezie, Italy</i>	
EVOLUTION 2021	10/14/34
<i>Riesling / Sokol Blosser, Columbia Valley, OR</i>	
JACQUES DUMONT 2022	9/13/32
<i>Sauvignon Blanc / Loire Valley, France</i>	
FRENZY 2023	10/14/34
<i>Sauvignon Blanc / Marlborough, New Zealand</i>	
DELILLE CHALEUR BLANC 2022	16/21/42
<i>"Sauv Blanc Blend" / Columbia Valley, Washington</i>	
LAROCHE LA CHEVALIERE 2022	10/14/34
<i>Unoaked Chardonnay / Languedoc, France</i>	
KENDALL JACKSON 2022	11/15/35
<i>Chardonnay / California, United States</i>	
SOKOL BLOSSER 2022	11/15/35
<i>Rosé / Willamette Valley, Oregon</i>	
LOUIS JADOT 2022	10/14/34
<i>Rosé / Burgundy, France</i>	
SEGURA VIUDAS BRUT ROSÉ NV	10/14/38
<i>Sparkling Rosé / Barcelona, Spain</i>	

RED 6OZ/10OZ/BOTTLE

THE SEEKER 2022	10/14/34
<i>Pinot Noir / France</i>	
ETUDE 2019	16/21/42
<i>Pinot Noir / Carneros, California</i>	
J. LOHR LOS OSOS 2021	11/15/35
<i>Merlot / Paso Robles, California</i>	
BONANZA LOT NO. 7	9/14/32
<i>Cabernet Sauvignon / California, United States</i>	
BONANZA LOT NO. 6 HALF BOTTLE	16
<i>Cabernet Sauvignon / Napa Valley, California</i>	
MARTIN RAY 2020	14/18/38
<i>Cabernet Sauvignon / Napa Valley, California</i>	
ROUTESTOCK 2022	15/19/41
<i>Cabernet Sauvignon / Napa Valley, California</i>	

ASK YOUR SERVER FOR THE WINE BY THE BOTTLE LIST