

# DINNER MENU



DINNER SERVED AFTER 4 PM

## APPETIZERS

- CHICKEN TINGA NACHOS** ..... 14  
*Tortilla Chips, Romaine, Bacon, Spicy Queso, Pico de Gallo, Corn Relish, Cilantro, House-Made Guacamole & Crema (Substitute \*Steak\* for \$8)*
- CHICKEN WINGS** ..... 16/24  
*Your Choice of Buffalo, BBQ, Garlic, or Dry Rub*
- ELLSWORTH CHEESE CURDS** ..... 13  
*Your Choice of Marinara Sauce or Raspberry Chipotle Aioli*
- PRETZEL BITES** ..... 14  
*Served With Spicy Queso*
- STEAK TIPS\*** ..... 20  
*Cajun Seared Beef Tips, Pickled Fresno Peppers, Onion Frites & Steakhouse Aioli*
- QUESADILLA** ..... 14  
*Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo & House-Made Guacamole*

## FLATBREADS & PIZZAS

- ITALIAN FLATBREAD** ..... 15  
*Prosciutto, Marinated Artichokes, Smoked Mozzarella, & Red Sauce on a Tavern-Style Crust*
- MEDITERRANEAN FLATBREAD** ..... 14  
*Green Olives, Red Onion, Mozzarella, Feta, Roasted Red Pepper, Coulis & Fried Capers on a Tavern-Style Crust*
- BUILD YOUR OWN FLATBREAD** ..... 13  
*Cheese - Add Pepperoni (\$2) Sausage (\$3) Chicken (\$5)*  
 • Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)
- 16" WOODFIRED MEAT LOVER'S PIZZA** ..... 23  
*Ham, Bacon, Sausage & Pepperoni*  
 • Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)

## SOUPS & SALADS

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

- SOUP DU JOUR** ..... 4/7  
*Ask Your Server for Today's Selection*
- SOUP AND SALAD** ..... 12  
*Includes a Cup of Soup du Jour & Your Choice of a House Salad or Caesar Salad with Toast*
- PEAR & PROSCIUTTO SALAD** ..... 18  
*Spring Mix, Grilled Anjou Pears, Crispy Prosciutto, Red Grapes, Spiced Pecans, Breaded Honey Goat Cheese & White Balsamic Dressing*
- CHOPPED SALAD** ..... 17  
*Romaine, Chicken Breast, Hard Boiled Egg, Bacon, Cucumber, Cherry Tomato, Pasta, Bleu Cheese & Tossed in Italian Dressing*
- WINTER KALE SALAD** ..... 17  
*Curly Kale, Roasted Beets, Shaved Fennel, Blood Orange Supremes, Grated Parmesan, Roasted Pepitas & Maple Citrus Vinaigrette*
- CAESAR SALAD** ..... 15  
*Romaine, Shaved Parmesan, Cherry Tomatoes, Croutons & Caesar*
- SALMON & ASPARAGUS SALAD\*** ..... 23  
*Grilled Salmon, Spring Mix, Crushed Pistachios, Avocados, Asparagus, Cherry Tomatoes, Ginger Bread Crumbs & Lime Vinaigrette*

## 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  
*House-Made Guacamole, Lettuce, Tomato & Pepper Jack Cheese*
- BRACKETT'S CLUB** ..... 17  
*Ham, Turkey, Bacon, Lettuce, Tomato, Mayo & Swiss on Sourdough*
- TURKEY & BRIE** ..... 13  
*Turkey, Brie, Raspberry Chipotle Aioli, Candied Walnuts & Arugula on a Mini Ciabatta*
- FRENCH DIP** ..... 21  
*Shaved Prime Rib, Provolone Cheese, and Caramelized Onions on a Hoagie Roll with Sides of Beef Jus and Horseradish*
- CLASSIC DREW BURGER\*** ..... 16  
*Lettuce, Tomato & Your Choice of Cheese (American, Cheddar, Pepper Jack, Provolone, or Swiss)*
- STEAKHOUSE BURGER\*** ..... 18  
*Sauteed Cremini Mushrooms, Swiss, Provolone, Steakhouse Aioli & Onion Frites*
- REUBEN/RACHEL** ..... 17  
*Your Choice of Corned Beef or Turkey, Sauerkraut, Swiss & Thousand Island Dressing on Marble Rye*

## ENTREES


**BURRITO BOWL** ..... 19  
*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)*

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

**YOUR CHOICE OF SEASONAL VEGETABLE:**  
 GREEN BEANS, GRILLED ASPARAGUS, OR MAPLE HARISSA CARROTS

**LEMON CAPER CHICKEN** ..... 21  
*Breaded Chicken Breast, Lemon Capers Sauce, Sour Cream & Chive Mashed Potatoes & Your Choice of Seasonal Vegetable*

**PAN-SEARED WALLEYE** ..... 26  
*Walleye Filet, Roasted Yukon Potatoes, Tartar Beurre Blanc & Your Choice of Seasonal Vegetable*

**8 OZ TENDERLOIN\*** ..... 39  
 *Served with Green Peppercorn Sauce, Roasted Garlic Mashed Potatoes & Your Choice of Seasonal Vegetable*  
 • Toppings \$2 Each (Mushrooms, Caramelized Onions, or Onion Frites)

**ROASTED PORK TENDERLOIN\*** ..... 24  
*Served with Cherry Cabernet Sauce, Herbed Jasmine Rice & Your Choice of Seasonal Vegetable*

**CEDAR PLANK SALMON** ..... 30  
*Garlic and Brown Sugar New Zealand King Salmon with a Honey Bourbon Glaze. Served with Roasted Garlic Mashed Potatoes & Your Choice of Seasonal Vegetable.*

**STEAK & GORGONZOLA PASTA** ..... 30  
*Radiatori, Gorgonzola Cream, Cremini Mushrooms, Asparagus & Seasoned Breadcrumbs*

**BUILD YOUR OWN PASTA** ..... 15  
*Your Choice of Marinara, Alfredo (\$2) or Gorgonzola Cream (\$3) - Add Chicken (\$5) Shrimp (\$7)*

## A LA CARTE SIDES

**BREAD & BUTTER** ..... 4/7  
**SIDE HOUSE OR CAESAR SALAD** ..... 6  
**SEASONAL VEGETABLES** ..... 7  
**QUESO** ..... 4  
**HOUSE GUACAMOLE** ..... 4  
**ROASTED GARLIC MASHED POTATOES** ..... 7  
**FRIES** ..... 7  
*Plain or White Truffle with Herb & Parmesan*  
**WAFFLE FRIES** ..... 7  
**SWEET POTATO FRIES** ..... 7  
**FRUIT CUP** ..... 4  
**BERRY CUP** ..... 5  
**POPOVERS** ..... 3  
*Available Friday & Saturday Only While Supplies Last.*

## DESSERTS

**ICE CREAM SUNDAE** ..... 6  
*Vanilla Ice Cream Topped with Chocolate Sauce, Whipped Cream & Cherry*

**WARM CHOCOLATE BROWNIE** ..... 8  
*Served with Mint Chocolate Chip Ice Cream & Topped with Crushed Andes Mints*

**FLOURLESS CHOCOLATE TORTE** .. 9  
*Topped with Seasonal Berries & Fresh Whipped Cream*

**DULCE DE LECHE MINI BUNDT** ..... 9  
*Spiced Bundt, Sugar Streusel Topping, Fresh Berries & Vanilla Custard Sauce*

## DESSERT COCKTAILS

**GRASSHOPPER** ..... 10  
*Creme de Menthe, Creme de Cacao & Ice Cream*

**ITALIAN DREAM FLOAT** ..... 12  
*Amaretto, Ice Cream & Italian Espresso Shot Float*

**SPIKED ROOT BEER FLOAT** ..... 14  
*Tito's Handmade Vodka, Ice Cream & Root Beer Schnapps*

**CARAMEL ESPRESSO MARTINI** ..... 14  
*Tito's Handmade Vodka, Single Espresso Shot, Disaronno Velvet Cream Liqueur & Caramel*

## FEATURED DESSERT WINES

**ROYAL TOKAGI FURMONT LATE HARVEST 2018** ..... 12  
*White Wine | Tokagi, Hungary*

**ROYAL TOKAGI 5 PUTTONYOS RED LABEL 2017** ..... 18  
*Red Wine | Tokagi, Hungary*

**KOPKE PORT 20 YEAR PAWNY 1998** ..... 16  
*Red Wine | Porto, Portugal*

**\*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.