

DINNER



MENU

APPETIZERS

- Ⓟ ELLSWORTH FARMS CHEESE CURDS 10
Spicy Ranch
- Ⓟ DEEP FRIED PICKLES 11
Pickle Spears, Cajun Remoulade
- Ⓟ PRETZELS N CHEESE 11
House Soft Pretzel Bites, Beer Cheese Dip
- 🍴 BACON WRAPPED POBLANOS 12
Cold-Smoked Bacon, Cream Cheese, Miesfield Sausage
- 🍴 GRAND CHAMPION BRAT BITES 11
Deep Fried Miesfeld Brats, Dijon Aioli
- BONELESS WINGS 13
Mild, Hot, Sweet N Sassy BBQ, Garlic Parm, or Smoked BBQ, Celery, Ranch
- 🍴 LETTUCE KETO CUPS 12
Lettuce Cups, Chicken Salad, Bacon, Cholula Cream
- Ⓟ DEEP FRIED MUSHROOMS 10
Button Mushrooms, Pepper Garlic Sauce
- BBQ CHICKEN FLATBREAD 13
BBQ Beer can Chicken, Naan Flatbread, Bacon, Caramelized Onions, Pepper Jack, Mixed Peppers

NACHOS

- 🍴 BEER CAN CHICKEN NACHOS 13
Beer Can Chicken, Queso, Pico de Gallo, Lettuce, Jalapeño, Cheddar
- 🍴 BRAISED BEEF NACHOS 13
Braised Beef, Queso, Pico de Gallo, Lettuce, Jalapeño, Cheddar
- 🍴 DOUBLE MEAT NACHOS 16
Beer Can Chicken and Braised Beef, Queso, Pico de Gallo, Lettuce, Jalapeño, Cheddar
- 🍴 TAILGATE NACHOS 13
Braised Beef, Miesfelds Brat, Beer Cheese, Cheddar, Tomato, Onion, Chive
- 🍴Ⓟ VEGGIE NACHOS 11
House Chunky Salso, Mango, Pico de Gallo, Peppers, Lettuce, Cheddar

#eatatgabes

DIETARY RESTRICTION INFO

Gabe's Wisconsin Kitchen and Tavern, is basically a scratch kitchen. With slight modifications to an item, we can accommodate most diets or restrictions. Our denotations signify that these items are **friendly** to a gluten free, keto, vegetarian (not vegan) or non-dairy diet with a few modifications, without compromising the integrity of the dish. **If your require these modifications, please inform your server or bartender.**

Ⓟ Vegetarian

🍴 Keto Friendly

🍴 Gluten Friendly

🍴 Non-Dairy Friendly

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SALADS / SOUP

- 🍴 SOCKEYE SALMON AND PEAR 16
EllaFisch Sockeye Salmon, Mixed Greens, Diced Pear, Goat Cheese, Candied Walnuts, Bacon, Blueberry Vinaigrette
- 🍴 BEER CAN CHICKEN CAESAR 14
Beer Can Chicken, Romaine, Crouton, Parm, Caesar
- 🍴 SOUTHWEST CHICKEN 14
Blackened Beer Can Chicken, House Salsa, Quinoa, Tortilla Strips, Pico de Gallo, Spicy Ranch
- 🍴Ⓟ GRILLED VEGGIE 13
Asparagus, Snap Peas, Broccoli, Mixed Peppers, Tomato, Cheddar, Green Goddess
- 🍴 BLACKENED SHRIMP AND MANGO 16
Blackened Grilled Shrimp, Diced Mango, Goat Cheese, Quinoa, Pico, Jalapeño Vinaigrette
- 🍴 THAI CHICKEN 14
Crispy Thai Chicken, Carrots, Tortilla, Mixed Peppers, Thai Peanut
- SOUP DE JOUR 5
That's the soup of the day!
- 🍴 BEER CAN CHICKEN NOODLE SOUP 5
Carrot, Celery, Onion, Cavatappi
- FRENCH ONION SOUP 5
Provolone Cheese, Crouton

SANDWICHES

All sandwiches come with choice of: Fries, Fresh Fruit, Cottage Cheese, Mac N Cheese, or Seasonal Vegetable

🍴🍴 Gluten Friendly Lettuce Wraps Available for all Sandwiches

- 🍴 JORDY BURGER 13
American and Cheddar, Fried Onions, Johnston Bakery Hardroll
- 🍴 FRENCH DIP 13
Braised Beef, Swiss, Provolone, Au Jus, Johnston Bakery Hardroll
- 🍴 BEER CAN CHICKEN WRAP 12
Beer Can Chicken, Cold Smoked Bacon, Lettuce, Tomato, Cheddar, Spicy Ranch, Flour Tortilla
- 🍴 SALMON SANDWICH 16
EllaFisch Sockeye Salmon, Bacon, Cajun Remoulade, Avocado Spread, Provolone, Johnston Bakery Hardroll
- 🍴 SOUTH OF THE BORDER TACOS
SHRIMP 16
CHICKEN 12
BEEF 13
Blackened Protein of Choice, Pico de Gallo, Cilantro, Avocado Spread, Corn Tortilla

ENTREES

All Entrees include House Salad

MJ'S POT ROAST 22

Braised Beef, Yukons, Carrots, Brown Gravy

GRILLED SHRIMP PASTA 25

Blackened Shrimp, Alfredo, Cavatappi, Tomato, Broccoli

BEER CAN MAC N CHEESE 19

Beer Can Chicken, Cavatappi, Broccoli, Cheese Blend

BRAISED BEEF STROGANOFF 22

Braised Beef, Peas, Carrots, Cavatappi, Cream Sauce

CAMPFIRE WALLEYE 25

Garlic Herb Butter, Asparagus, Broccoli, Bacon, Roasted Yukons, Lemon, Tartar

SAUTEED ALASKAN SOCKEYE 26

House Seasoning, Broccoli, Sautéed Peppers and Onions, Quinoa

IRON SKILLET BAKED COD 21

Cajun Butter, House Seasoning, Yukon Mashed, Baked Cheddar Broccoli

UPNORTH BLUEGILL 21

Panko Breaded Bluegill, Sautéed Yukons, Seasonal Vegetable

BEER CAN ½ CHICKEN 19

Rosemary and Thyme, Sautéed Spinach, Yukon Mash

DOUBLE PORK CHOP 22

Two 6oz White Marbel Farm Chops, BBQ Bacon Chutney, Roasted Yukons, Seasonal Vegetable

* FILET MEDALIONS 24

9oz Iowa Premium, Mushroom Risotto, Balsamic, Seasonal Vegetable

* NEW YORK DIANE 39

16oz Iowa Premium, Diane Mushroom Sauce, Grilled Asparagus, Yukon Mashed

SIDE CHOICES

  YUKON MASHED

   BROCCOLI QUINOA

   SEASONAL VEGETABLE

  HOUSE FRIES

  BAKED CHEDDAR BROCCOLI

  GRILLED ASPARAGUS

 MAC N CHEESE

 MUSHROOM RISOTTO

  COTTAGE CHEESE

  FRESH FRUIT

 DEEP FRIED MUSHROOMS

  ROASTED YUKON TATERS

ROUND FOR THE KITCHEN 15

A post-shift round of drinks for the hard-working folks in the back. Listen for the cheers!

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WEEKLY SPECIALS

TUESDAY BEEF TIPS 18

Premium Beef Tips in Brown Gravy

Served over Yukon Mashed or Cavatappi Noodle

Available after 4pm

KETO WEDNESDAYS

Weekly Dinner Special following ketogenic criteria, protein based, low sugar, less than 50 grams of Carbs

THURSDAY WINE AND PASTA

Weekly Pasta Specialties (available after 4pm) served with House Salad. Half Priced Bottles of Wine (3-9pm)

FRIDAY FISH FRY



See Menu Below

SATURDAY BBQ AND PRIME RIBS

Served with Twice Baked Tater, Seasonal Vegetable, House Salad

  * PRIME RIB 29

16oz Iowa Premium, Au Jus

  HALF RACK 20

House Smoked BBQ

Available after 4pm

SATURDAY AND SUNDAY BRUNCH

Separate Menu

Available: Saturdays 10am-2pm

Sundays 9am-2pm

FISH FRY FRIDAY

Available after 3pm Every Friday

 PERCH 8oz/12oz 18/24

Beer battered, choice of potato pancake or fries, served with coleslaw and seasonal vegetable

 BLUEGILL 8oz/12oz 18/23

Beer battered, choice of potato pancake or fries, served with coleslaw and seasonal vegetable

 WALLEYE 25

Beer battered, choice of potato pancake or fries, served with coleslaw and seasonal vegetable

 FRIDAY COD 20

Beer battered, choice of potato pancake or fries, served with coleslaw and seasonal vegetable

FLY-IN FEATURE

Weekly Friday Special featuring fish from the coasts flown in every Thursday for Friday service. Ask server for details

NON-ALCOHOLIC DRINKS

FOUNTAIN SODA - 3

Unlimited Refills

Coke, Diet Coke, Sprite, Sprite Zero, Mr. Pibb, Mello Yellow, Pink Lemonade, Fruit Punch Hi-C, Iced Tea

FLAVORED LEMONADES - 4

Strawberry, Blueberry, Blackberry, Peach, Raspberry, Grapefruit

SPRECHER ROOT BEER - 4

Milwaukee, WI

MILK - 4

2% and Chocolate 2%