

# DINNER



# MENU

## APPETIZERS

- Ⓥ ELLSWORTH FARMS CHEESE CURDS 10  
Spicy Ranch
- 🍷Ⓥ BEER BATTERED ONION RINGS 11  
Fresh Cut Onions, Baja Sauce
- Ⓥ PRETZELS N CHEESE 11  
House Soft Pretzel Bites, Beer Cheese Dip
- 🍷🍷 BACON WRAPPED POBLANOS 13  
Cold-Smoked Bacon, Cream Cheese, Miesfield Sausage
- 🍷 GRAND CHAMPION BRAT BITES 12  
Deep Fried Miesfeld Brats, Honey Dijon Aioli
- 🍷Ⓥ CAULIFLOWER WINGS 12  
Deep Fried Cauliflower, Mild Sauce, Celery, Ranch
- 🍷🍷 BONELESS WINGS 13  
Mild, Hot, Sweet N Sassy BBQ, Garlic Parm, or Smoked BBQ, Celery, Ranch
- 🍷🍷 PORK STUFFED SWEET PEPPERS 12  
Pulled Pork, Cholula Cream, Cheddar
- 🍷Ⓥ DEEP FRIED MUSHROOMS 11  
Button Mushrooms, Cholula Cream
- BBQ CHICKEN FLATBREAD 15  
BBQ Beer Can Chicken, Naan Flatbread, Bacon, Caramelized Onions, Pepper Jack, Mixed Peppers
- CHICKEN ALFREDO FLATBREAD 16  
Beer Can Chicken, Naan Flatbread, Alfredo, Broccoli, Tomato

## NACHOS

- 🍷 BEER CAN CHICKEN NACHOS 14  
Beer Can Chicken, Queso, Pico de Gallo, Lettuce, Jalapeño, Cheddar
- 🍷 BRAISED BEEF NACHOS 14  
Braised Beef, Queso, Pico de Gallo, Lettuce, Jalapeño, Cheddar
- 🍷 DOUBLE MEAT NACHOS 17  
Beer Can Chicken and Braised Beef, Queso, Pico de Gallo, Lettuce, Jalapeño, Cheddar
- 🍷 TAILGATE NACHOS 14  
Braised Beef, Miesfelds Brat, Beer Cheese, Cheddar, Tomato, Onion, Chive

#eatatgabes

## ROUND FOR THE KITCHEN 15

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

## 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

- 🍷🍷 APPLE AND SALMON 17  
EllaFisch Sockeye Salmon, Gala Apple, Bacon, Cheddar, Walnut, Spring Mix, Maple Bacon Vinaigrette
- 🍷🍷 BEER CAN CHICKEN CAESAR 15  
Beer Can Chicken, Romaine, Crouton, Parmesan, Caesar
- 🍷 SOUTHWEST CHICKEN 15  
Blackened Beer Can Chicken, House Salsa, Quinoa, Tortilla Strips, Pico de Gallo, Spicy Ranch
- 🍷🍷Ⓥ WINTER VEGGIE 14  
Sauteed Peppers, Brussel Sprouts, Cauliflower Medley, Spring Mix, Red Pepper Vinaigrette
- 🍷🍷 BLACKENED SHRIMP AND PEACH 17  
Blackened Grilled Shrimp, Sliced Peaches, Fried Brussel Chips, Goat Cheese, Fried Capers, Cilantro Peach Vinaigrette
- 🍷 BBQ PULLED PORK SALAD 15  
BBQ Pulled Pork, House Chunky Salsa, Sauteed Peppers, Avocado Cream, Cheddar, Haystack Onions, Ranch
- 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 14  
1/3 Pound Patty, American and Cheddar, Fried Onions, Johnston Bakery Hardroll
- 🍷🍷 FRENCH DIP 14  
Braised Beef, Swiss, Provolone, Au Jus, Johnston Bakery Hardroll
- 🍷🍷 BEER CAN CHICKEN WRAP 13  
Beer Can Chicken, Cold Smoked Bacon, Lettuce, Tomato, Cheddar, Spicy Ranch, Flour Tortilla
- 🍷🍷 SALMON SANDWICH 17  
EllaFisch Sockeye Salmon, Bacon, Cajun Remoulade, Avocado Spread, Provolone, Johnston Bakery Hardroll
- 🍷🍷 CORDON BLEU MELT 15  
Beer Can Chicken, Canadian Bacon, Swiss, 12 Grain
- STROGANOFF BURGER 16  
1/3 Pound Patty, Swiss, Creamy Mushroom Sauce, Johnston Bakery Hardroll

## ENTREES



All Entrees include House Salad

MJ'S POT ROAST 23  
Braised Beef, Yukons, Carrots, Brown Gravy



GRILLED SHRIMP PASTA 25  
Blackened Shrimp, House Alfredo, Cavatappi, Tomato, Broccoli

BEER CAN MAC N CHEESE 20  
Beer Can Chicken, Cavatappi, Broccoli, House Cheese Blend



BRAISED BEEF STROGANOFF 23  
Braised Beef, Peas, Carrots, Cavatappi, Mushroom Cream Sauce


  CAMPFIRE WALLEYE 25  
Garlic Herb Butter, Cauliflower Medley, Tartar, Roasted Pepper Hash, Lemon

 SAUTEED ALASKAN SOCKEYE 27  
EllaFisch Sockeye Salmon, Thyme Cream Sauce, Mushroom Risotto, Brussel and Bacon Medley


  IRON SKILLET BAKED COD 23  
Cajun Butter, House Seasoning, Yukon Mashed, Cauliflower Medley



UPNORTH BLUEGILL 22  
Panko Breaded Bluegill, Roasted Pepper Hash, Seasonal Vegetable

  BEER CAN ½ CHICKEN 20  
Rosemary and Thyme, House Stuffing, Seasonal Vegetable

 STUFFED PORK TENDERLOIN 21  
Durock Pork Tenderloin, House Stuffing, Yukon Mashed, Cauliflower Medley

  DOUBLE PORK CHOP 24  
Two 6oz White Marbel Farm Chops, BBQ Bacon Chutney, Roasted Pepper Hash, Seasonal Vegetable

 \* FILET MEDALIONS 26  
9oz Iowa Premium Filet, Mushroom Risotto, Balsamic, Bacon and Brussel Medley

  \* RIBEYE 31  
12oz PRIME Cut Ribeye, Baked Mashed, Bacon and Brussel Medley

## SIDE CHOICES

  YUKON MASHED

  BRUSSELS AND BACON MEDLEY

   SEASONAL VEGETABLE

  HOUSE FRIES

   CAULIFLOWER MEDLEY

  ROASTED YUKONS

 MAC N CHEESE

 MUSHROOM RISOTTO

  COTTAGE CHEESE

  FRESH FRUIT

 HOUSE STUFFING

  ROASTED PEPPER HASH

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## WEEKLY SPECIALS


TUESDAY BEEF TIPS 20  
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, with 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 30

16oz Iowa Premium, Au Jus

  HALF RACK 21

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 19/25  
Beer battered, choice of potato pancake or fries, served with coleslaw and seasonal vegetable

 BLUEGILL 8oz/12oz 19/25  
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 22  
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%