



MENU

APPETIZERS

- ♥ ELLSWORTH FARMS CHEESE CURDS 10 Spicy Ranch
- Ø 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
- CHICKEN SALAD STUFFED PEPPER 13 House Chicken Salad, Cheddar, Peppers
 - BONELESS WINGS 13
 Mild, Hot, Sweet N Sassy BBQ, Garlic Parm, or Smoked BBQ, Celery, Ranch
- ♥⑦ 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

- ** SMASH BURGER SLIDERS 13
 3 SMASH Burger Sliders, Queso, King's Hawaiian, Caramelized Onions, Pickle
- ROASTED CHICKEN FLATBREAD 16 Beer Can Chicken, Roasted Corn Hash, Bacon, Cheddar, Garlic Aioli
- BEER CAN CHICKEN NACHOS 14 Beer Can Chicken, Queso, Pico de Gallo, Lettuce, Jalapeño, Cheddar
- BRAISED BEEF NACHOS 14 Braised Brisket, Queso, Pico de Gallo, Lettuce, Jalapeño, Cheddar
- DOUBLE MEAT NACHOS 17 Beer Can Chicken and Braised Brisket, Queso, Pico de Gallo, Lettuce, Jalapeño, Cheddar

SOUP

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

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

SALADS

PICK YOUR PROTEIN	
Beer Can Chicken	6
Braised Brisket	6
Grilled Blackened Shrimp	9
Sauteed Salmon	9

- BLT PANZANELLA 9
 Cold Smoked Chopped Bacon, Diced Tomato, Chopped Romaine, Crouton, Tomato Vin
- ⑦ ♥ ♥ CLASSIC CAESAR 8 Romaine, Crouton, Parm, Caesar
 - In SPICY SOUTHWEST 9 House Salsa, Avocado, Tortilla Strips, Pepper Jack, Pico de Gallo, Spicy Ranch
- GRILLED VEGGIE 8 Zucchini, Squash, Sweet Corn, Onions, Peppers, Cheddar, Honey Mustard Vin
- PEACH AND STRAWBERRY 10 Sliced Peaches, Dried Sunflower Seeds, Goat Cheese, Fried Capers, Strawberry Vin

SANDWICHES

All sandwiches come with choice of: Fries, Fresh Fruit, Cottage Cheese, Mac N Cheese, or Seasonal Vegetable I Gluten Friendly Lettuce Wraps Available for all Sandwiches

- * IJORDY BURGER 14 1/3 Pound Patty, American and Cheddar, Fried Onions, Johnston Bakery Hardroll
- FRENCH DIP 14 Braised Brisket, Swiss, Provolone, Au Jus, Johnston Bakery Hardroll
 - BEER CAN CHICKEN WRAP 14 Beer Can Chicken, Cold Smoked Bacon, Lettuce, Tomato, Cheddar, Spicy Ranch, Flour Tortilla
 - SALMON SANDWICH 17 EllaFisch Sockeye Salmon, Bacon, Cajun Remoulade, Avocado, Provolone, Johnston Bakery Hardroll
- THE CURD BURGER 181/3 Pound Patty, Braised Brisket, White CheddarCheese Curds, Carmelized Onions, Cheddar, Queso,Johnston Bakery Hardroll
 - WESTERN BRISKET SANDWICH 17 Braised Brisket, Haystack Onions, House Smoked BBQ, Cheddar, Cold Smoked Bacon Strips



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🕖 Vegetarian 🌐 🏋 Keto Friendly

🗊 Gluten Friendly

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

ENTREES

All Entrees include House Salad

MJ'S POT ROAST 23 Braised Brisket, 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 BRISKET STROGANOFF 23 Braised Brisket, Peas, Carrots, Cavatappi, Mushroom Cream Sauce

CAMPFIRE WALLEYE 25 Garlic Herb Butter, Cajun Squash Medley, Tartar, Roasted Corn Hash, Lemon

SAUTEED ALASKAN SOCKEYE 27 EllaFisch Sockeye Salmon, Cajun Thyme Creme', Mushroom Risotto, Cajun Squash Medley

IRON SKILLET BAKED COD 23 Cajun Butter, House Seasoning, Roasted Corn Hash, Bacon and Broccoli Medley

BIRCHWOOD BLUEGILL 23 Beer Battered, Roasted Corn Hash, Cajun Squash Medley, Lemon, Coleslaw, Tartar

BEER CAN HALF CHICKEN 20 Rosemary and Thyme, Brown Gravy, Seasonal Vegetable, Mashed Potatoes

STUFFED PORK TENDERLOIN 21 Pork Tenderloin, Broccoli, Spinach, Mushroom Risotto, Garlic Cheddar Sauce

* FILET MEDALIONS 27 9oz Iowa Premium Filet Medallions, Balsamic Mushroom Risotto, Broccoli and Bacon Medley

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

SIDE CHOICES

🏋 🎾 YUKON MASHED

* BROCCOLI AND BACON MEDLEY

™ 💯 🛇 SEASONAL VEGETABLE

♥♥♥ HOUSE FRIES

🕈 🏽 📅 🖤 CAJUN SQUASH MEDLEY

♥♥♥ ROASTED CORN HASH

𝔍 MAC N CHEESE

WMUSHROOM RISOTTO

♥♥♥ COTTAGE CHEESE

TRESH FRUIT

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WEEKLY SPECIALS

TUESDAY BEEF TIPS 20

Premium Beef Tips in Brown Gravy Served over Yukon Mashed or Cavatappi Noodles 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)

FISH FRY FRIDAY Available after 3pm Every Friday

PERCH 7oz/11oz 20/25
 Beer battered, choice of potato pancake or fries, served with coleslaw, rye bread and seasonal vegetable

- BLUEGILL 7oz/11oz 19/23 Beer battered, choice of potato pancake or fries, served with coleslaw, rye bread and seasonal vegetable
- ♥ WALLEYE 25 Beer battered, choice of potato pancake or fries, served with coleslaw, rye bread and seasonal vegetable

FRIDAY COD 22 Beer battered, choice of potato pancake or fries, served with coleslaw, rye bread and seasonal vegetable

FRIDAY FISH N CHIPS 18 Beer battered whitefish, french fries, lemon, tartar, malt vinegar

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

SATURDAY BBQ AND PRIME RIBS Served with Scalloped Parmesan Yukon, Seasonal

Vegetable, House Salad

🕈 🇊 🌠 🔹 PRIME RIB 31

16oz Iowa Premium, Au Jus

HALF RACK House Smoked BBQ Available after 4pm

SATURDAY AND SUNDAY BRUNCH

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Separate Menu Available:

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Saturdays 10am-2pm Sundays 9am-2pm

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%

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