

TRAPPERS TURN

FRIDAY NIGHT FISH FRY 16

Lightly breaded or panko crusted broiled haddock fillets served every Friday night; with deluxe soup and salad bar.

FRIDAY & SATURDAY PRIME RIB*

8oz 19, 10oz 24 or 14oz 29
Featured every Friday & Saturday night; Angus beef carved and served with jus and horseradish sauce.

SUNDAY BRUNCH 10AM-2PM

Enjoy a wonderful atmosphere with delectable culinary selections. Includes deluxe soup and salad bar. Adults 25. Children 10 & under, 11.

APPETIZERS

TRAPPERS PRETZEL 12

Wisconsin beer cheese and cranberry honey mustard.

BANG BANG SHRIMP 17

Crispy shrimp, bang bang sauce, spicy aioli.

NACHOS GRANDE 13

Beef, chicken or pork carnitas, cheddar, jalapeño, black olives, green onion, sour cream, pico de gallo and nacho cheese.

WISCONSIN'S LARGEST CHEESE CURDS 11

Fried crisp with marinara sauce.

GRILLED CHICKEN WINGS 12

Choose from the following flavors with appropriate sauces Buffalo, Parmigiano lemon garlic, Asian firecracker or house dry rub.

FIRECRACKER SHRIMP FLATBREAD 15

Shrimp, firecracker sauce, jasmine rice, green onion and cilantro.

BUFFALO CHICKEN FLATBREAD 13

Grilled chicken, signature buffalo sauce, mozzarella cheese, crumbled bleu cheese.

SANDWICHES & WRAPS

Choice of Crispy Fries, Sweet Potato Fries or Pub Chips.

HONEY MUSTARD FRIED CHICKEN SANDWICH 12

Crisp romaine, matchstick carrot, honey mustard dressing, brioche.

FISH FRY SANDWICH 12

Lightly breaded haddock fillets on a brioche bun with tartar sauce, lettuce and tomato.

RICH'S SPECIAL PRIME RIB SANDWICH* 13

Shaved prime rib, sautéed onions, peppers, and mushrooms and melted Swiss on a hoagie roll with au jus.

CHICKEN BACON RANCH WRAP 12

Bacon, grilled chicken breast, lettuce, tomatoes, cheddar jack cheese, and creamy bacon dressing rolled in a flour tortilla

BUFFALO CHICKEN WRAP 12

Fried chicken tenders or grilled chicken breast, Buffalo sauce, sliced celery, cheddar cheese, crisp lettuce, bleu cheese mayo in a grilled flour tortilla.

BURGERS

Choice of Crispy Fries, Sweet Potato Fries or Pub Chips.

WISCONSIN'S LARGEST CHEESE CURD BURGER* 13

Cheese curds and onion straws top the burger with ranch dressing on grilled brioche.

TURKEY BURGER* 13

Tomato and avocado on brioche with green onion mayo.

CLASSIC BURGER* 10

TRAPPERS CHEESE BURGER* 11

Swiss, American, or Wisconsin cheddar cheese.

BACON MUSHROOM SWISS BURGER* 12

FRIED EGG CHEESE BURGER* 12
Beefsteak tomato, cheddar cheese and a fried, over easy egg.

SALADS

BEEFSTEAK TOMATO AND BEEF TENDERLOIN* 18

Fresh mozzarella, seared tenderloin and tomato with baby lettuce and balsamic vinaigrette

REPLACE BEEF FOR CHICKEN 14

CRANBERRY CHICKEN SALAD 14

Field greens, grilled chicken, sun-dried cranberries, walnuts, feta and balsamic vinaigrette.

CAESAR SALAD 10

Romaine, Parmigiano-Reggiano and garlic croutons, tossed in classic dressing.

CHICKEN BREAST 13

GRILLED SALMON 15

SHRIMP 17

TRAPPERS GRILL

Choice of baked potato, jasmine rice, mashed potatoes, loaded bacon-cheddar-onion mashed, or scalloped potatoes and ham.

FILET MIGNON* (8 OZ) 32

RIB EYE* (12 OZ) 29

STEAK ENHANCERS

GARLIC BUTTER MUSHROOMS SAUTÉ 3

BLEU CHEESE MELT 3

THREE GARLIC BUTTER SHRIMP 8

CHICKEN/PORK

CHICKEN CORDON BLEU 21

Stuffed chicken breast, ham, havarti cheese, panko encrusted, lightly fried, havarti cream sauce.

JACKED UP CHICKEN 21

Char-grilled chicken breast and grilled asparagus with crispy hashbrowns, Jack Daniel's cream sauce, and Parmigiano-Reggiano.

CHICKEN PICATTA 21

Chicken breast sautéed with fresh lemon, chardonnay, capers, angel hair pasta and Parmigiano-Reggiano

PORK SCHNITZEL 16

Anchovie lemon butter sauce served with mashed potatoes and asparagus

SEAFOOD

GREAT LAKES WALLEYE 26

Your choice of three preparation methods: Cajun blackened ▪ Pan fried with golden citrus butter ▪ Butter crumb crust
Served with your choice of side and asparagus.

FRESH SALMON 26

Grilled with fresh dill cream sauce and lemon buttered asparagus. Served with your choice of side.

SHRIMP TEMPURA 24

Hand battered shrimp tempura, tempura sauce, and fresh vegetable jasmine rice.

ATLANTIC SHRIMP ROASTS 24

Creamed crab stuffing, applewood bacon wrapped, sauce béarnaise.

BLACKENED JUMBO SHRIMP WITH 24

Sauce béarnaise

PASTA

LASAGNA BOLOGNESE 16

With Parmesan fondue

CLASSIC ALFREDO 17

Fettuccini, fresh basil-garlic cream with fresh broccoli, roasted peppers and Parmigiano-Reggiano.

WITH GRILLED CHICKEN BREAST 20

SAUTÉED SHRIMP 22

SHRIMP SCAMPI 25

Angel hair pasta, garlic, tomatoes, fresh basil and white wine.

DESSERTS

PRALINE CRUNCH

Ganached Dark Chocolate Mouse with Praline Crunch

CHERRY WALNUT CHEESECAKE

New York Cheesecake-Dark Cherries-Roasted Walnut Crust

POACHED PEAR TART

Anjou Pear Poached in Red Wine-Frangipan - Sweet pastry

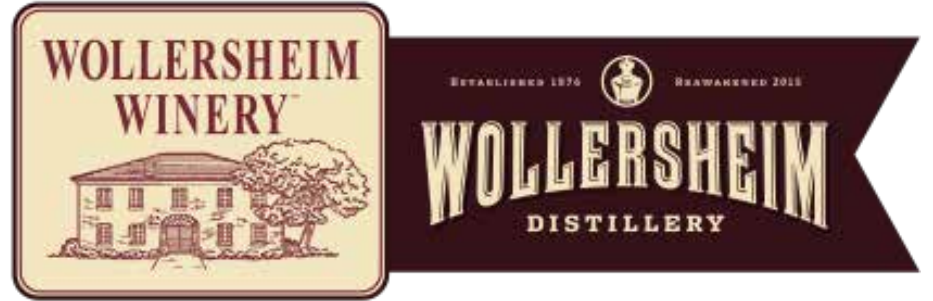
FRIED ICE CREAM 7

Vanilla ice cream, rolled in cinnamon sugar, then covered in diced cinnamon rolls, flash

WINE

	GLASS	BOTTLE
WHITES		
FOLINARI MOSCATO Italy	8	26
RELAX RIESLING Germany	9	30
ECCO DOMANI PINOT GRIGIO Italy	9	30
MATUA VALLY SAUVIGNON BLANC New Zealand		29
WOLLERSHEIM PRAIRIE FUME Wisconsin		29
KENDALL JACKSON CHARDON- NAY California	10	38
MIGRATION CHARDONNAY California		55
REDS		
MEIOMI PINOT NOIR California	10	36
KENWOOD YALUPA MERLOT California	8	30
ELSA MALBEC Argentina		30
WHITEHALL LANE MERLOT California		48
MILBRANDT CABERNET Washington	9	34
PRISONER California		75
CAYMUS SPECIAL SELECT CABERNET SAUVIGNON California		225

FEATURING WISCONSIN'S OWN



8 GLASS 29 BOTTLE

Wollersheim **Prairie Fumé**, Prairie du Sac, Wisconsin
Fresh semi-dry white bursting with citrus and mango highlights.

Wollersheim **White Riesling**, Prairie du Sac, Wisconsin
Semi-sweet with floral aromas of jasmine and flavors of wild honeysuckle and apricots.

Wollersheim **Blushing Rose**, Prairie du Sac, Wisconsin
Semi-sweet with a beautiful so pink color and juicy fruit flavors of mango, kiwi and and pineapple.

Wollersheim **Prairie Sunburst Red**, Prairie du Sac, Wisconsin
Stylish fruity red made from locally-grown Foch grapes, bursting with berry fruit flavors.

WISCONSIN BRANDY OLD FASHIONED 8

Wollersheim Press House Brandy in Wisconsin's favorite cocktail.

LAVENDAR LEMONADE 8

Wollersheim Garden Gate Gin and Lemonade served on the rocks.

BEER

DRAUGHT

Miller Lite
Coors Light
Spotted Cow
Moon Man
Leinekugel's Summer Shandy
Blue Moon
WBC Badger Club Amber
WBC Chocolate Lab

CRAFTED

WBC Badger Club
WBC Chocolate Lab
Sam Adams Boston Lager
Sierra Nevada Pale Ale
Dog Fish 60 Minute IPA
Ballast Point Grapefruit Sculpin
Central Water Honey Blonde
Karben4 Fantasy Factory
Angry Orchard Crisp Apple
3 Floyds Brewing Co. Gumballhead

DOMESTIC

Bottle
Miller Lite
Coors Light
Bud Light
MGD
Michelob Ultra
Henry's Hard Orange
Cans
Pabst Blue Ribbon
Miller High Life
MGD 64
Budweiser
Mike's Original
Mike's Black Cherry
Ale Asylum Hopalicious

IMPORTED

Corona
Corona Light
Heineken
Stella Artois
Guinness
Buckler N/A