

TRAPPERS TURN

FRIDAY NIGHT FISH FRY 18

Lightly breaded, beer battered or a broiled Icelandic haddock filet served every Friday night.

TRAPPERS TRIO 19

1 pc beer battered, 1 broiled and 1 haddock cake served with your choice of side.

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

Adults \$25
Children 10 & under \$11
Enjoy a wonderful atmosphere with delectable culinary selections.

ENJOY THE DELUXE SOUP AND SALAD BAR WITH ANY OF THE ABOVE WEEKEND SPECIALS

APPETIZERS

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 & nacho cheese

WISCONSIN'S LARGEST CHEESE CURDS 11

Marinara sauce

GRILLED CHICKEN WINGS 12

Choose from the following flavors: Buffalo, parmigiano lemon garlic or bourbon BBQ

HADDOCK CAKES (2) 10

Remoulade

LIME SHRIMP LETTUCE WRAPS 13

Chilled shrimp, diced tomato & red onion, avocado crema, cilantro & crispy onions.

SALADS & SOUP

TOMATO SOUP

Cup 4 Bowl 6

CLASSIC CHILI

Cup 4 Bowl 6

Cheddar cheese, chives & sour cream

TRAPPERS CLAM CHOWDER

Cup 4 Bowl 6

SUPERFOOD SALAD 13

Baby Kale, romaine, strawberries, dried blueberries, feta, almonds, shallot & white balsamic vinaigrette

HEIRLOOM TOMATO AND TENDERLOIN* 18

Fresh mozzarella, seared tenderloin, tomato, baby lettuce & balsamic vinaigrette
Replace beef for chicken 14

CAPRESE 8

Heirloom tomatoes, basil pesto, Mozzarella, cherry balsamic & EVOO

CRANBERRY CHICKEN SALAD 14

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

CAESAR SALAD 10

Romaine, Parmigiano-Reggiano & garlic croutons

With chicken breast 13

With grilled salmon 15

With shrimp 17

TACOS

Corn flour tortillas, queso fresco, sweet red onion, cilantro & housemade salsa.

CHICKEN CHIPOTLE 13

BRAISED CARNE 13

PORK CARNITAS 13

BAJA FISH TACOS 14

Battered or grilled haddock, chipotle aioli, lime cilantro slaw, pickled red onions & radish

FLATBREADS

MARGHERITA PIZZA 13

Garlic olive oil, peppered tomato, Mozzarella & basil

PEPPERONI AND SAUSAGE 14

Tomato sauce & mozzarella

BUFFALO CHICKEN 13

Grilled chicken, buffalo sauce, Mozzarella cheese & crumbled bleu cheese

SHRIMP ALFREDO 15

Mozzarella, roasted garlic, tomato, basil & creamy alfredo sauce

SANDWICHES & WRAPS

Choice of crispy fries, sweet potato fries or pub chips

HONEY MUSTARD CHICKEN SANDWICH 12

Grilled or fried chicken, romaine, matchstick carrots, honey mustard dressing & brioche bun

PEPPER JACK CHICKEN 12

Grilled chicken breast, pepper-jack cheese, green onions, bacon, lettuce, tomato, chipotle aioli & brioche bun

CLASSIC BLT 11

Applewood smoked bacon, romaine & tomato with mayo on Texas toast

TRAPPERS CLUB HOUSE 13

Smoked bacon, lettuce, tomato, turkey breast, ham & cheddar with green onion mayo on grilled Texas toast

FISH FRY SANDWICH 12

New Glarus Spotted Cow beer battered haddock, tartar sauce, lettuce, tomato & brioche bun

CHICKEN BACON RANCH WRAP 12

Bacon, grilled chicken breast, lettuce, tomato, cheddar jack cheese & creamy bacon dressing

BUFFALO CHICKEN WRAP 12

Grilled or fried chicken, Buffalo sauce, sliced celery, cheddar cheese, crisp lettuce & bleu cheese mayo

TOMATO SOUP & GRILLED CHEESE 12

Classic tomato soup, sourdough, basil pesto & white cheddar

PORK SCHNITZEL SANDWICH 13

Creamy horseradish, sunny side up egg, caramelized onion & lemon greens

CHILI & CHEDDARWURST 11

Trappers chili, onions & shredded cheddar

RICH'S SPECIAL PRIME RIB SANDWICH* 13

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

BURGERS

Choice of crispy fries, sweet potato fries or pub chips

TRAPPERS CHEESE BURGER* 11

Swiss, American, or Wisconsin cheddar cheese

BACON MUSHROOM SWISS BURGER* 12

EGG & CHEESE BURGER* 12

Heirloom tomato, Cheddar cheese and egg fried "your way"

WISCONSIN'S LARGEST CHEESE

CURD BURGER* 13

Cheese curds, onion straws & ranch dressing

PATTY MELT* 12

Marble rye, green onion mayo, American cheese & caramelized onions

GREEN CHILE BURGER* 13

Green chiles, sautéed onions, pepper jack, American cheese & mayo

TURKEY BURGER* 13

Tomato, avocado, green onion mayo

ASK ABOUT OUR GLUTEN FRIENDLY MENU

*Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses.

DINNER ENTRÉES SERVED AFTER 4PM DAILY

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

RIBEYE* (12 OZ) 29

STEAK ENHANCERS

Garlic butter mushrooms sauté 3

Bleu cheese melt 3

Three garlic butter shrimp 8

MAIN DISHES

CHICKEN CORDON BLEU 21

Chicken breast, ham, havarti cheese & cream sauce

JACKED UP CHICKEN 21

Grilled chicken asparagus, crispy hashbrowns, Jack Daniel's cream sauce & Parmigiano-Reggiano

CHICKEN PICATTA 21

Chicken breast, chardonnay, capers, angel hair pasta & Parmigiano-Reggiano

PORK SCHNITZEL 16

Pork cutlet, mashed potatoes, veloute & asparagus
A la holstein style with sunny side up eggs & anchovy caper butter sauce 19

PASTA

CLASSIC ALFREDO 17

Fettuccini, basil-garlic cream, broccoli, roasted peppers & Parmigiano-Reggiano

With grilled chicken breast 20

With sautéed shrimp 22

SHRIMP SCAMPI 25

Angel hair pasta, garlic, tomatoes, basil & white wine

CHICKEN PARMESAN 21

Pomodoro, fresh Mozzarella, angel hair pasta, pesto & crispy basil

MAC & CHEESE 14

BBQ Pulled pork or chicken buffalo, white cheddar sauce & crispy onions

TRAPPERS SEAFOOD

GREAT LAKES WALLEYE 26

Your choice ▪ Cajun blackened ▪ Pan fried with golden citrus butter ▪ Butter crumb crust
Served with asparagus & your choice of side

FRESH SALMON 26

Dill cream sauce, asparagus & your choice of side

SHRIMP TEMPURA 24

Tempura sauce & fresh vegetable jasmine rice

CAST IRON SHRIMP 24

Lemon garlic butter, red chili pepper, white wine & zucchini

DESSERTS

PRALINE CRUNCH 7

Chocolate mousse, coffee sauce & dark chocolate ganache

PEANUT BUTTER PIE 7

Peanut butter mousse, caramel sauce & whipped cream

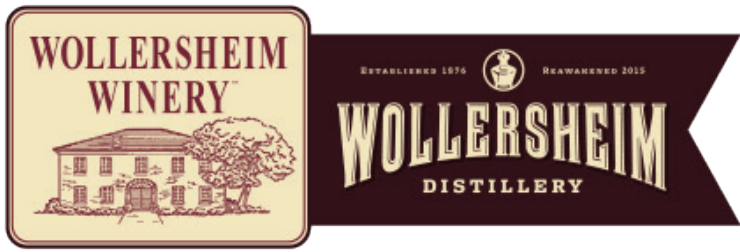
CHERRY CHEESECAKE 7

Linzer cookie, berry sauce & mascarpone

FRIED ICE CREAM 7

Cinnamon roll crusted vanilla ice cream

FEATURING WISCONSIN'S OWN



PRAIRIE DU SAC, WI

WISCONSIN BRANDY OLD FASHIONED 8

Wollersheim Press House Brandy in Wisconsin's favorite cocktail.

LAVENDER LEMONADE 8

Wollersheim Garden Gate Gin and Lemonade served on the rocks.

8 GLASS 29 BOTTLE

Prairie Fumé,

Fresh semi-dry white bursting with citrus and mango highlights

White Riesling

Semi-sweet with floral aromas of jasmine and flavors of wild honeysuckle and apricots

Blushing Rose

Semi-sweet with fruit flavors of mango, kiwi and and pineapple

Prairie Sunburst Red

Stylish fruity red made from locally-grown Foch grapes, bursting with berry fruit flavors

WINE

GLASS BOTTLE

WHITES

FOLINARI MOSCATO 8 26
Italy

RELAX RIESLING 9 30
Germany

ECCO DOMANI PINOT GRIGIO 9 30
Italy

MATUA VALLEY SAUVIGNON BLANC 29
New Zealand

WOLLERSHEIM PRAIRIE FUME Wis- 8 29
consin

KENDALL JACKSON CHARDONNAY 10 38
California

MIGRATION CHARDONNAY 55
California

REDS

MEIOMI PINOT NOIR 10 36
California

RED DIAMOND MERLOT 8 30
California

ELSA MALBEC 30
Argentina

MILBRANDT CABERNET 9 34
Washington

PRISONER 75
California

CAYMUS SPECIAL SELECT CABERNET SAUVIGNON 235
California

BEER

DRAUGHT

Miller Lite
Coors Light
New Glarus Spotted Cow
Leinenkugel'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
Angry Orchard Crisp Apple
3 Floyds Brewing Co. Gumballhead

DOMESTIC

Bottle
Miller Lite
Coors Light
Bud Light
MGD
Michelob Ultra
Cans
Pabst Blue Ribbon
Miller High Life
MGD 64
Budweiser
Mike's Original
Ale Asylum Hopalicious
WBC ReFresh Raddler
White Claw Black Cherry
White Claw Mango
Oberon

IMPORTED

Corona
Corona Light
Heineken
Stella Artois
Guinness
Heineken 0.0