

TRAPPERS TURN

APPETIZERS

FIRE CRACKER SHRIMP 18

Crispy shrimp, bang bang sauce, spicy aioli

WISCONSIN'S LARGEST CHEESE CURDS 12

Fried crisp, served with marinara sauce

CHICKEN WINGS 14

Choose from the following: Buffalo, BBQ or house dry rub

BUFFALO CAULIFLOWER 12

Roasted cauliflower bites, bleu cheese dressing

GRILLED HADDOCK CAKES 13

Cajun remoulade, tartar sauce

NACHOS GRANDE 15

Cheddar, jalapeño, black olives, green onion, sour cream, pico de gallo, cheese sauce

Chicken | Ground Beef

SOUPS & SALADS

CRANBERRY CHICKEN SALAD 15

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

CAESAR SALAD 11

Romaine, parmigiano-reggiano cheese, garlic croutons
Tossed in a classic caesar dressing

Chicken Breast 5 | Grilled Salmon 8 | Shrimp 8

LOADED CHILI

Sour cream, bacon, cheddar, scallions

Cup 5 | Bowl 7

TRAPPERS CLAM CHOWDER

Cup 5 | Bowl 7

BURGERS & SANDWICHES

Served with a pickle. Choice of: crispy fries or pub chips.

Substitute for sweet potato fries 1

CLASSIC BURGER 12

TRAPPERS CHEESE BURGER* 13

Swiss, American, or Wisconsin cheddar cheese

WISCONSIN'S LARGEST CHEESE CURD BURGER* 14

Cheese curds, onion straws, ranch dressing

BACON MUSHROOM SWISS BURGER* 14

Bacon, mushrooms, topped with Swiss cheese

TURKEY BURGER* 14

Tomato, avocado, pico de gallo, green onion, mayo

FISH FRY SANDWICH 13

Lightly battered haddock fillets, tartar sauce, lettuce, tomato, brioche bun

CHICKEN BACON RANCH WRAP 13

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

BUFFALO CHICKEN WRAP 13

Fried chicken tenders or grilled chicken breast, buffalo sauce, sliced celery, cheddar cheese, lettuce, bleu cheese mayo, grilled flour tortilla

RICH'S PRIME RIB SANDWICH 14

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

TRAPPER'S CLUB 13

Turkey, ham, WI cheddar, lettuce, tomato, bacon, mayo

FRIDAY NIGHT FISH FRY

Served with seasonal vegetable, your choice of side, soup and salad bar

ICELANDIC HADDOCK 19

Lightly breaded | Beer battered | Broiled

TRAPPERS TURN TRIO 23

Beer battered, broiled & grilled haddock cake

TACOS

Served with cabbage slaw, avocado lime sauce, grilled summer corn salsa & tortilla chips

CHICKEN TINGA 11

BEEF BARBACOA 13

PORK CARNITAS 12

BATTERED HADDOCK 13

TRAPPERS GRILL

Served with your choice of side

FILET MIGNON* (8 OZ) 44

RIBEYE* (12 OZ) 30

STEAK ENHANCERS

Garlic butter mushrooms 4

Bleu cheese melt 4

Three garlic butter shrimp 9

MAIN DISHES

JACKED UP CHICKEN 22

Grilled chicken, asparagus, crispy hash browns, Jack Daniel's cream sauce, parmigiano-reggiano cheese

CHICKEN PICATTA 22

Chicken breast, chardonnay, capers, angel hair pasta, parmigiano-reggiano cheese

GREAT LAKES WALLEYE 27

Served with asparagus and your choice of side

Choice of preparation:

Cajun blackened

Butter crumb crust

Pan fried with golden citrus butter

SHRIMP TEMPURA 25

Tempura sauce, fresh vegetables, jasmine rice

CLASSIC ALFREDO 18

Fettuccine pasta, basil-garlic cream, broccoli, roasted red peppers, parmigiano-reggiano cheese

Chicken 5 | Shrimp 8

PAN ROASTED SALMON 28

Sweet corn succotash, almond romesco, local greens

JOANN'S GRILLED PORK LOIN 26

Brown butter potato, forest mushrooms, broccoli, stoneground mustard demi

SIDES 5

jasmine rice, mashed potatoes, loaded mashed potatoes, baked potato, loaded baked potato, scalloped baked potato with ham, cauliflower mash

DESSERTS

PRALINE CRUNCH 8

ganached dark chocolate mousse with praline crunch

PEANUT BUTTER PIE 8

Peanut butter mousse, caramel sauce, whipped cream

CHERRY WALNUT CHEESECAKE 8

New York cheesecake, dark cherries, roasted walnut crust

FRIED ICE CREAM 8

Cinnamon roll crusted vanilla ice cream

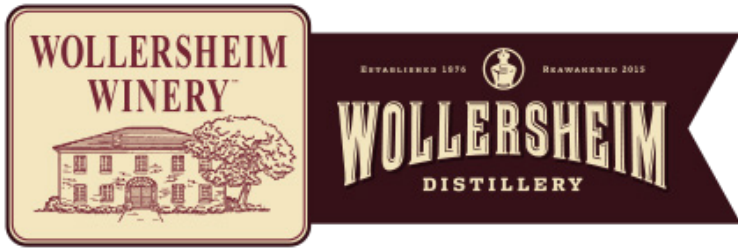
FRIDAY & SATURDAY PRIME RIB

Served with seasonal vegetable, your choice of side, soup and salad bar

8 OUNCE 24 | 10 OUNCE 29 | 14 OUNCE 39

Featured every Friday & Saturday night; Angus beef carved and served with au jus and horseradish sauce

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.

WINES BY THE GLASS

WHITES

EMMOLO , Sauvignon, Napa Valley, CA	10
ARCHERY SUMMIT , Pinot Gris, 'Vireton', Willamette Valley, Oregon	12
LAMBERT , Chardonnay, 'Thousand Words'	13
BELLE GLOS , Pinot Noir Blanc, Rose, 'Oeil de Perdrix', Sonoma County, CA	14
DESIDERIO JEIO , Brut, Prosecco di Valdobbiadene, 'Jeio', Superiore, Veneto, Italy, 187ml	13

REDS

ELOUAN , Pinot Noir, Oregon	12
BONANZA , Cabernet Sauvignon 'Lot 1', CA	12
QUILT , Cabernet Sauvignon, Napa Valley, CA	18
LAMBERT , Shiraz, 'Black Sheep'	12

COCKTAIL

TRAPPER BLOODY MARY 9

Tito's Vodka, Zing Zang and all the Fixins'

JOHN DALY 8

Tito's Vodka, Ice Tea & Lemonade

WI MULE 8

Local WI Vodka, Ginger Beer & Fresh Lime Juice

PERFECT MARGARITA 12

Patron Anjeo, Cointreau, Grand Marnier, fresh lime juice, salted rim

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

BEER

DRAUGHT

Miller Lite
Coors Light
New Glarus Spotted Cow
Leinenkugel's Summer Shandy
WBC Badger Club Amber

CRAFTED

WBC Chocolate Lab
Dog Fish 60 Minute IPA
Central Water Honey Blonde
Angry Orchard Crisp Apple

DOMESTIC

Bottle
Miller Lite
Coors Light
Bud Light
MGD
Michelob Ultra
Cans
Pabst Blue Ribbon
Miller High Life
MGD 64
Ale Asylum Hopalicious
White Claw Black Cherry
White Claw Mango
Oberon

IMPORTED

Corona
Corona Light
Heineken
Stella Artois