

# 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

## 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

## 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

## 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

## 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

### SIDES 5

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

## DESSERTS

### 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 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

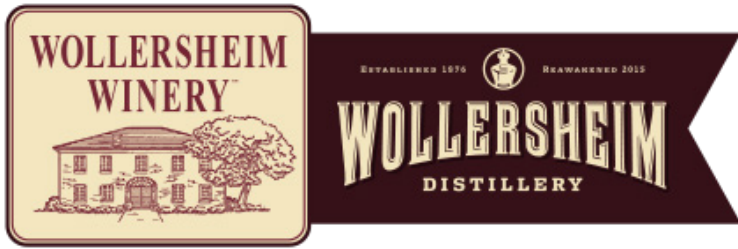
## FRIDAY & SATURDAY PRIME RIB

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

## OLD FASHIONED

### WISCONSIN BRANDY OLD FASHIONED 9

Trappers Turn/Wollersheim Brandy in Wisconsin's favorite cocktail

### HONEYCRISP BRANDY OLD FASHIONED 9

Trappers Turn/Wollersheim Brandy, delicious Honeycrisp Apple Cider, bitters, simple syrup, splash of seltzer garnished with a cinnamon stick and apple slice

### MAPLE SYRUP BRANDY OLD FASHIONED 9

Trappers Turn/Wollersheim Brandy, touch of Maple Syrup, a few dashes of bitters, splash of seltzer garnished with a slice of bacon

### ROSEMARY BRANDY OLD FASHIONED 9

Trappers Turn/Wollersheim Brandy, rosemary infused simple syrup, a few dashes of bitters, a splash of seltzer garnished with fresh rosemary

## BEER

### DRAUGHT

Miller Lite  
Coors Lite  
New Glarus Spotted Cow  
Leinenkugel's Oktoberfest  
WBC Badger Club Amber  
Gunnies Stout  
Blue Moon  
Toppling Goliath's Pseudo Sue Pale Ale

### DOMESTIC

#### Bottle

Miller Lite  
Coors Light  
Bud Light  
Michelob Ultra  
Cans  
Miller High Life  
MGD 64  
White Claw Black Cherry  
White Claw Raspberry  
Oberon

### IMPORTED

Corona  
Corona Light  
Heineken  
Stella Artois

## WINES

8 GLASS 29 BOTTLE

### 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 pineapple

### Prairie Sunburst Red

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

## WINES BY THE GLASS

### WHITES

**EMMOLO**, Sauvignon, Napa Valley, CA 10  
**VAN DUZER PINOT GRIS**, Pinot Gris, 'Vireton', Willamette Valley, Oregon 12  
**LAMBERT**, Chardonnay, 'Thousand Words' 13  
**WOLLERSHEIM PRAIRE FUME** Prairie du Sac, WI 9  
**DESIDERIO JEIO**, Brut, Prosecco di Valdobbiadene, 'Jeio', Superiore, Veneto, Italy, 187ml 13

### REDS

**SEA SUN**, Pinot Noir, California 12  
**BONANZA**, Cabernet Sauvignon 'Lot 1', CA 12  
**QUILT**, Cabernet Sauvignon, Napa Valley, CA 18  
**LAMBERT**, Shiraz, 'Black Sheep' 12