



TRAPPERS TURN

DINNER MENU

SERVED AFTER 5 P.M.

APPETIZERS

PRIME RIB SLIDERS* 15

Pretzel rolls, blackened prime rib, cajun rémoulade, Swiss cheese

FIRECRACKER SHRIMP 18

Crispy shrimp, bang bang sauce, spicy aioli

WISCONSIN CHEESE CURDS 14

Blue cheese, buffalo ranch

CHICKEN WINGS 15

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

HADDOCK CAKES* 15

Cajun remoulade, tartar sauce

NACHOS GRANDE 16

Ground beef, cheddar, jalapeño, black olives, green onion, sour cream, pico de gallo, cheese sauce

SOUPS & SALADS

CRANBERRY CHICKEN SALAD 15

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

CAESAR SALAD 12

Romaine, Parmigiano-Reggiano cheese, garlic croutons
Tossed in a classic Caesar dressing

Chicken Breast 5 | Grilled Salmon 8 | Shrimp 8

COURSE WEDGE 12

Iceberg, applewood bacon, heirloom tomatoes, balsamic reduction, blue cheese dressing and chives

TRAPPERS CLAM CHOWDER

Cup 6 | Bowl 8

TRAPPERS CHILI

Cup 6 | Bowl 8

SALAD BAR 15

(When available)

BURGERS & SANDWICHES

CLASSIC BURGER* 14

TRAPPERS CHEESE BURGER* 15

Swiss, American, or Wisconsin cheddar cheese

RICH'S PRIME RIB SANDWICH 16

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

TURKEY BURGER* 16

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

MAIN DISHES

JACKED UP CHICKEN 27

Grilled chicken, asparagus, crispy hash browns, Jack Daniel's cream sauce, Parmigiano-Reggiano cheese

CHICKEN PICATTA 27

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

GREAT LAKES WALLEYE 29

Served with asparagus and your choice of side
Choice of preparation:

Cajun blackened

Butter crumb crust

Pan fried with golden citrus butter

SHRIMP TEMPURA 26

Tempura sauce, fresh vegetables, jasmine rice

CLASSIC ALFREDO 22

Fettuccine pasta, basil-garlic cream, broccoli, roasted red peppers, Parmigiano-Reggiano cheese

Chicken 5 | Shrimp 8

BAKED SALMON 33

Whipped goat cheese, dill chimichurri, asparagus, marinated tomato, arugula salad

SIDES 5

jasmine rice, mashed potatoes, loaded mashed potatoes, baked potato, loaded baked potato

TRAPPERS GRILL

Served with your choice of side

RIBEYE* (12 OZ) 40

STEAK ENHANCERS

Garlic butter mushrooms 4

Blue cheese melt 4

Three garlic butter shrimp 9

DESSERTS

CHOCOLATE TURTLE SUNDAY 9

Vanilla ice cream, caramel, chocolate sauce, toasted pecans, chocolate chips, whipped cream

FRIED ICE CREAM 9

Cinnamon roll crusted vanilla ice cream

TRAPPERS TURN'S FAMOUS SUNDAY BRUNCH

ADULTS 32

CHILDREN 4-10 12

CHILDREN 3 & UNDER FREE

Served year round 10 A.M. to 1 P.M.

FRIDAY NIGHT FISH FRY

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

ICELANDIC HADDOCK 22

Lightly breaded | Beer battered | Broiled

TRAPPERS TURN TRIO 25

Beer battered, broiled & grilled haddock cake

FRIED PERCH 26

Lake Perch, preserved lemon & garlic aioli

FRIDAY & SATURDAY PRIME RIB

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

8 OUNCE 28

10 OUNCE 33

14 OUNCE 43

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

COCKTAIL MENU

THE "CADDY" MARGARITA 15

Patron Reposado, Cointreau, Grand Marnier, fresh squeezed margarita mix

VERY BERRY SANGRIA 12

Merlot, Blackberry Brandy, Trappers Turn Homegrown Brandy cane sugar syrup, blackberries, raspberries, blueberries, topped with Starry

MANGO MOJITO 13

Bacardi Gold rum, fresh muddled mango, limes, & mint, topped with soda water

ESPRESSO MARTINI 13

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso

TRANSFUSION 10

Tito's handmade vodka, grape & fresh lime juices, topped with gingerale

TRAPPERS TURN HOMEGROWN BRANDY OLD FASHIONED 10

Trappers Turn Homegrown Brandy, muddled maraschino cherry & orange slice, Angostura bitters, cane sugar syrup

Upon request: Sweet, Sour or "Press"

JOHN DALY 10

Tito's Handmade vodka, Arizona Arnold Palmer mix

SMOKED MAPLE BACON OLD FASHIONED 14

Blade and Bow bourbon, housemade maple bacon syrup, Aztec chocolate bitters, cherry, smoked in front of guest

MIMOSA BRUNCH FLIGHT 15

Classic, mango, strawberry

WINES BY THE GLASS

WHITES

EMMOLO

Sauvignon, Napa Valley, California

12

VAN DUZER PINOT GRIS

'VIRETON', Pinot Gris, Willamette Valley, Oregon

13

LAMBERT

'THOUSAND WORDS', Chardonnay

14

DESIDERIO JEIO

'JEIO' 187ml, Brut, Prosecco di Valdobbiadene, Superiore, Veneto, Italy

13

REDS

SEA SUN

Pinot Noir, California

12

BONANZA

'LOT 1', Cabernet Sauvignon, California

12

QUILT

Cabernet Sauvignon, Napa Valley, California

18

LAMBERT

'BLACK FIRST CHAPTER', Shiraz

12

PORT

WOLLERSHEIM PORT WINE

Made from Foch & brandy grapes which leave a natural sweetness. Aged in oak barrels for thirteen months, served as a 3 oz. pour

11

OLD FASHIONED

BRANDY OLD FASHIONED 10

Trappers Turn/Wollersheim Brandy in Wisconsin's favorite cocktail

MAPLE SYRUP BRANDY OLD FASHIONED 10

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 10

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

WOLLERSHEIM WINES

9 GLASS 34 BOTTLE

WHITE RIESLING

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

BLUSHING ROSE

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

PRAIRIE SUNBURST RED

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

PRAIRE FUME

Refreshing white wine with citrus and mango highlights with a hint of sweetness

BEER

DRAUGHT

Miller Lite

Coors Lite

New Glarus Spotted Cow

Seasonal

WBC Badger Club Amber

Guinness Stout

Blue Moon

Toppling Goliath's Psuedo Sue Pale Ale

DOMESTIC/SELTZER

Miller Lite

Coors Light

Bud Light

Michelob Ultra

Miller High Life

MGD 64

White Claw Black Cherry

White Claw Raspberry

Truly Strawberry

Twisted Tea

IMPORTED

Corona

Corona Light

Heineken

Stella Artois

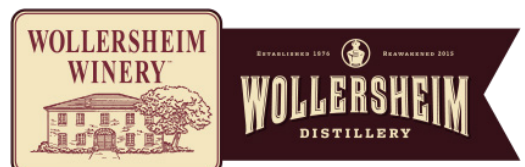
Modelo

NON-ALCOHOLIC

Heineken 0.0

Sam Adams Just the Haze IPA

FEATURING WISCONSIN'S OWN



PRAIRIE DU SAC, WI