



# TRAPPERS TURN

## LUNCH MENU

### 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

## BURGERS & SANDWICHES

Choice of: crispy fries or pub chips.

**Substitute for sweet potato fries 1**

#### CLASSIC BURGER 14

#### TRAPPERS CHEESE BURGER\* 15

Swiss, American, or Wisconsin cheddar cheese

#### WISCONSIN'S LARGEST CHEESE CURD BURGER\* 16

Cheese curds, onion straws, ranch dressing

#### BACON MUSHROOM SWISS BURGER\* 16

Bacon, mushrooms, topped with Swiss cheese

#### TURKEY BURGER\* 16

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

#### FISH FRY SANDWICH 14

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

#### CHICKEN BACON RANCH WRAP 14

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

#### BUFFALO CHICKEN WRAP 14

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

#### RICH'S PRIME RIB SANDWICH 16

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

#### DELI SANDWICH 13

Lettuce, tomato, mayo with

**Choice of meat: turkey or ham**

**Choice of bread: brioche, white, wheat, or rye**

**Choice of cheese: cheddar, American, Swiss, or pepperjack**

#### JOHNSONVILLE BRAT 9

#### NATHAN'S 1/4 LB. HOT DOG 9

## 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

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

# 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 and mint, topped with soda water

## ESPRESSO MARTINI 13

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso

## TRANSFUSION 10

Tito's handmade vodka, grape and 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 Blanc, Napa Valley, CA **12**

**MASO CANALI**, Pinot Grigio, Italy **12**

**MER SOLEIL SILVER "UNOAKED"**, Chardonnay, CA **12**

**LAMBERT THOUSAND WORDS**, Chardonnay, Barossa Valley, Australia **14**

**WOLLERSHEIM PRAIRE FUME** Prairie du Sac, Wi **10**

**LA MARCA**, Prosecco, Italy **13**

### REDS

**SEA SUN**, Pinot Noir, CA **12**

**DECOY BY DUCKHORN**, Merlot, CA **12**

**BONANZA**, Cabernet Sauvignon 'Lot 1', CA **12**

**LOUIS M. MARTINI "SONOMA"**, Cabernet Sauvignon, CA **16**

**LAMBERT FIRST CHAPTER**, Shiraz, Barossa Valley, Australia **12**

### PORTS

**WOLLERSHEIM PORT WINE** **11**

Made from Foch and Brandy grapes which leave a natural sweetness. Aged in Oak Barrels for thirteen months, served as a 3 oz pour

## 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

### IMPORTED

Corona  
Corona Light  
Heineken  
Stella Artois  
Modelo

### 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

### NON-ALCOHOLIC

Heineken 0.0  
Sam Adams Just the Haze IPA

**FEATURING  
WISCONSIN'S OWN**



PRAIRE DU SAC, WI