



APPETIZERS

CHEESE CURDS \$10

In-House Breaded Cheese Curds | Sweet & Tangy BBQ Sauce

BACON WRAPPED SCALLOPS \$16

Three Lightly Fried Applewood Bacon Wrapped Sea Scallops | Cajun Remoulade

DIABLO SHRIMP \$16

Five Lightly Fried Jumbo Shrimp | Aleppo Pepper & Chili Flake Aioli

YELLOWFIN TUNA \$16

Lightly Seared Sesame Crusted Tuna | Wasabi Mango Glaze | Pickled Ginger | Green Onion

BRUSSEL SPROUTS \$14

Caramelized Brussel Sprouts | Candied Cranberries | Almonds | Bleu Cheese Crumbles | Served With Bacon Jam

CAVIAR \$Market Price

Beluga Caviar | Shallot | Hard Boiled Egg | Capers | Crème Fraiche |
Served With Sourdough Toast Points

ARANCINI \$14

Hand-Breaded Risotto | Montamore | Parmesan Cheese Blend |
Lightly Fried | Served With San Marzano Tomato Sauce

SALADS

Add Ons: Chicken Breast \$8. Salmon Fillet \$12. Broiled Shrimp \$14

HEIDEL HOUSE SALAD \$12

Spinach | Spring Mixed Greens | Tomato | Red Onion | Carrot | Pepperoncini | Hard Boiled Egg | Avocado |
Montamore Cheese | Croutons | Served With Italian Vinaigrette.

CAESAR SALAD \$12

Romaine Lettuce | Parmesan Cheese | Hard Boiled Egg | Croutons | Anchovy |
Tossed With Caesar Dressing

WEDGE SALAD \$13

Baby Iceberg Wedge | Tomato | Toasted Bacon | Red Onion | Hard Boiled Egg | Bleu Cheese Crumbles | Served With Ranch
Dressing

From The Land

Served With Vegetable De Jour & Choice Of Starch

CHICKEN POT PIE \$22

Mirepoix | Peas | Grilled Chicken | Baked In A Flaky Crust

MEATLOAF \$24

Wagyu Beef | Veal | Bell Peppers | Onion | Sweet & Savory Glaze

*RIBEYE \$44

14 oz Certified Angus Beef Ribeye | Mushroom Demi Glaze

*PORK CHOP \$35

16 oz Double Bone Chop | Cajun Cream Sauce

*SIRLOIN \$28

8oz Certified Angus Beef | Balsamic Cipollini Onion | Veal Demi Glaze

TOFU \$24

Grilled 7oz Tofu | Sauteed Wild Mushroom Blend | Sesame Seeds | Green Onion | Miso Glaze

From The Sea

Served With Vegetable De Jour & Choice Of Starch

*SHRIMP \$26

Crispy Fried Shrimp | Cajun Cream Sauce

SALMON \$30

7 oz Grilled Fillet | Honey Cream Sauce

WISCONSIN WALLEYE \$32

10 oz Filet (Broiled or Fried) | Clarified Butter

*SCALLOPS \$44

Pan Seared Scallops | Garlic Lemon Beurre Blanc

PASTA

HEIDEL HOUSE TORTELLINI \$27

Tortellini | Wild Mushrooms | Applewood Bacon | Green Onion | Pan Seared Chicken Breast |
Montamore Parmesan Cream Sauce

*SEAFOOD LINGUINE \$36

Seared Scallops | Shrimp | Bell Peppers | Onion | Spinach | San Marzano Tomato Sauce

STARCHES | SIDES | ADD-ONS

SIDES

Whipped Garlic Mashed Potatoes \$5 | Wild Rice Blend \$5 | Parsnip Leek Puree \$5 |

Vegetable De Jour \$5

ADD-ONS

Side Salad \$5 | Bowl Of Soup De Jour \$6 | Chicken Breast \$8 | Salmon Fillet \$12 | Broiled Shrimp \$14 |

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shell Fish, Or Eggs May Increase Your Risk Of Food Borne Illness.



DESSERT

NEW YORK STYLE CRÈME BRULÉE CHEESECAKE \$9

KEY LIME PIE \$9

CHEESECAKE OF THE DAY \$9