

# Table =ONE=

Creative • Local • Food

## Appetizers

- Arancini **\$13**  
Deep Fried Risotto Stuffed with Mozzarella, served with Tomato Basil Sauce
- Cheese Curds **\$13**  
Fried *Spotted Cow* Beer Battered Cheddar served with Ranch
- Crab Cakes **\$16 GF**  
Served with Tartar Sauce and Grilled Lemon
- Red Pepper Hummus **\$13 V**  
Served with Carrots, Celery, and Pita Bread

## Salads & Soups

*Salad add ons: chicken \$4, salmon \$6, shrimp \$7*

- Caesar Salad **\$16 V**  
Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing
- House Salad **\$14 V, DF**  
Mixed Greens, Cucumber, Grape Tomato, Carrot, Red Onion  
*Choice of Dressing*
- Wisconsin Salad **\$16 V**  
Mixed Greens with Apples, Dried Cherries, Pecans, Goat Cheese Crumbles, Lemon-Herb Vinaigrette
- Soup Selection  
Cup **\$5** Bowl **\$10**  
*ask server for the Soup of the Day*

## Handhelds

*choice of one side  
substitute gluten free bun \$2*

- Buttery Burger\* **\$18**  
1/3lb Burger, Lettuce, Tomato, Pickles, Haystack Onions, Colby Jack, Garlic Aioli, Toasted Brioche Bun  
*add bacon +3*
- Chicken & Waffle Sandwich **\$16**  
Fried Chicken, Bacon, Maple Honey Butter
- Pickleschnitz **\$16 DF**  
Pork Schnitzel with Homemade Pickles, Pickled Red Onion, Garlic Aioli, Toasted Brioche Bun

## Pastas

*choice of salad or cup of soup*

- Short Rib Fettuccine **\$28**  
Braised Short Rib, Sundried Tomato, Cream Sauce, Parsley, Romano Cheese
- Three Cheese Ravioli **\$24 V**  
Lemon Cream Sauce, Red Onion, Fennel, Basil, Italian Cheese Blend
- Sausage & Pepper Cavatappi **\$23**  
Italian Sausage, Roasted Red & Green Peppers, Shallots, Romano Cheese, White Wine Cream Sauce

## Entrées

*choice of salad or cup of soup & one side*

- Short Rib Risotto **\$36 GF**  
Braised Short Rib, Beef Risotto
- Lemon Crusted Walleye\* **\$28 GF, DF**  
Baked Walleye, Rice Panko, Garlic, Parsley, Lemon, Tartar Sauce, Cole Slaw
- Salmon & Polenta\* **\$25 GF**  
Creamy Polenta with choice of: Maple Glazed or Cajun Rubbed with Pineapple Salsa

## Steaks

Certified Black Angus  
*choice of salad or cup of soup & two sides*

- 8oz Sirloin\* **\$33**    14oz NY Strip\* **\$45**    14oz Boneless Ribeye\* **\$55**    14oz Pork Chop\* **\$28**

## Sides

- Garlic Mashed Potatoes **\$5**    Grilled Asparagus **\$6**    Bacon Brussels Sprouts **\$6**  
Shoestring Fries **\$5**    Sweet Chili Glazed Carrots **\$6**    Braised Spinach **\$6**

Key: V – Vegetarian, DF – Dairy Free, GF – Gluten Free

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness