

STARTERS

PREMIUM WINGS

Citrus BBQ, Buffalo, Sweet Chili, Parmesan Garlic, Cajun Dry Rub, Extra Hot

Dozen 20 1/2 Dozen Wings 14

POTATO SKINS

Topped with Melted Cheddar, Bacon, Green Onion & Lime Crema Served with Ranch 10

WISCONSIN CHEESE CURDS

Served with House Marinara & Ranch Dressing 12
Veg

PRETZEL BITES

Toasted Bite Sized Pretzels Served with House Made Cheese Sauce & Grain Mustard 12

Veg

FRIED BRUSSEL SPROUTS

Balsamic Glaze & Fresh Herbs 9 Veg

BASKET OF PARMESAN TRUFFLE FRIES

Served with Garlic Aioli 12 Veg

SOUP & SALADS

ADD-ONS *

Grilled Chicken 6
Grilled Shrimp 7
Grilled Salmon 8

THE MEDITERRANEAN

Spring Mix, Tomatoes, Olives, Feta, Red Onion, Garlic Hummus, Lavosh & House Vinaigrette 15 Veg

STEAK SALAD*

Grilled Flank Steak, Wedge of Romaine, Radicchio, Tomatoes, Blue Cheese Crumbles, Choice of Dressing 18 GF

SMALL SALAD

Mixed Greens, Cucumbers, Tomatoes, & Carrots **6** V. GF

ROASTED BEET SALAD

Kale, Shaved Brussel Sprouts, Roasted Beets, Pepitas, Cranberries, Goat Cheese & Citrus Vinaigrette 15 Veg, GF

TRADITIONAL CAESAR

Romaine, Parmesan & Croutons 13

SOUP OF THE DAY

Cup 4 Bowl 7

GF- Gluten Free Veg-Vegetarian V-Vegan



^{*} Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **Due to increasing costs of operation, a 3% Business Operations Fee will be applied to all transactions

SHARABLES

BAJA SHRIMP TACOS

Two Crunchy Quesadilla Shells Filled with Grilled Cajun Shrimp, Cabbage, Fresh Pico de Gallo & Topped with Baja Crema 14

QUESADILLA

Roasted Poblanos, Pepperjack
Pico de Gallo & Lime Crema
Served with a Side of Salsa & I
Guacamole
Choice of Steak, Chicken or Shrimp 15

SOUTH DAKOTA CHISLIC*

Tender Steak Bites, Served with Citrus BBQ & Garlic Aioli Choice of Parmesan Truffle Fries or Onion Rings 20

CHICKEN TENDERS & FRIES

Served with Honey Mustard & Ranch 12
Sub Truffle Fries 4



1912 NACHOS

House Made Cheese Sauce,
Jalapenos, Lime Crema,
Pico de Gallo & Green Onions
Choice of Steak, Chicken
or Shrimp. Served with Salsa 17
Guacamole 4

HUMMUS BOARD

Imported & Domestic Cheeses,
Prosciutto, Salami, Olives, Carrots,
Cucumbers & House Made
Hummus 18

CHIPS & GUACAMOLE

Flour or Corn Tortilla Chips with House Made Guacamole 10 Salsa 3 Queso 4 Veg



FLATBREADS

CLASSIC PEPPERONI

House Made Marinara, Mozzarella Cheese & Pepperoni 12

BBQ CHICKEN

Citrus BBQ, Mozzarella Cheese, Chicken, Pickled Red Onion & Cilantro 13

MARGHERITA

Marinara, Mozzarella Cheese, Tomato, Basil & Balsamic Glaze 12 Veg

MEAT LOVERS

Marinara, Mozzarella Cheese, Pepperoni, Salami, Bacon, Prosciutto 14

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SIGNATURE ENTREES

All Entrees Come with Seasonal Vegetables & Choice of Garlic Mashed Potatoes. Parmesan Truffle Fries or Herb Risotto Add Shrimp to Any Entree 7

12 OZ PRIME CUT RIBEYE*

Grilled & Topped with Compound Butter 45 GF

GRILLED SALMON*

Topped with Chimichurri 34 GF

CHICKEN PARMESAN

Herb & Parmesan Breaded Chicken with Fresh Marinara and Mozzarella Cheese. Tri Color Cheese Tortellini and Seasonal Veg **30**

PASTA

SOUTHWEST CHICKEN

Penne Pasta with Grilled Chicken, Roasted Corn in a White Wine Chipotle Cream Sauce & Topped with Parmesan Cheese 28 Sub Shrimp 6

VEGETABLE TORTELLINI

Tri Color Cheese Tortellini with Vegetable Medley, Marinara & Kale Topped with Parmesan Cheese 22 Veg

DESSERT

TAKES 2 **HANDS**

Served with House Made Chips Substitute Fries, Onion Rings, Side Salad or Fresh Fruit 2

Parmesan Truffle Fries 4

STATE 48 BACON BURGER *

Wagyu Beef Patty, Lettuce, Tomato, Bacon, Onion Ring, Citrus BBQ, Cheddar & Pepper Jack Cheese 17 Sub Grilled Chicken Breast

L.T.C BURGER*

Wagyu Beef Patty with Lettuce, Tomato & Cheddar Cheese 15 Sub Grilled Chicken Breast

FRENCH DIP

Shaved Prime Roast Piled High with Caramelized Onions, Provolone Cheese Served with Creamy Horseradish & Au Jus 20

B. L. T. A.

Pepper Candied Bacon, Lettuce, Tomato, Avocado Pickled Red Onion & Herb Mayo on Toasted Sourdough 15

STACKED CLUB

Turkey, Bacon, Lettuce, Tomato, Swiss, & Herb Mayo on Toasted Sourdough 16

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TIRAMISU

& Whiskey Sauce 10

BANANA BREAD PUDDING

Served with Vanilla Ice Cream

5 LAYER CHOCOLATE CAKE

Ice Cream & Caramel Sauce 9

DEEP FRIED CHEESECAKE

Cinnamon Sugar, Vanilla

Fresh Berries 10

Espresso Soaked Ladyfingers & Mascarpone Mousse 9



LIVE MUSIC

Every Friday & Saturday Night! 5:30-8:30 PM

Join us in the Lobby Every Friday and Saturday night for Live Music from Local **Musicians!**

MONDAY'S

Monday Night Football

\$4 Draft Beer & Food Specials 5pm-Close

TUESDAY'S

Fajitas & Margaritas \$4 Blue Margaritas 5pm-Close

FRIDAY'S

Fish Fry!

Only \$15! 5pm-Close

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