



Welcome to Wisconsin's Amber Grill & Bar! Gather around for dinner! Whether you are with family & friends or out for a bite & a drink in the bar, we will ensure you feel at home.

### SMALL PLATES

- CHICKEN WINGS - 13**  
6 bone-in dry rubbed chicken wings with teriyaki, buffalo, or BBQ, celery & carrots, ranch or bleu cheese
- DEEP-FRIED CHEESE CURDS - 10**  
marinara, ranch
- SPINACH & ARTICHOKE DIP - 12**  
served with pita bread or tortilla chips
- POTATO SKINS - 11**  
cheddar cheese, chives, bacon, sour cream
- COCONUT SHRIMP - 14**  
coconut breaded shrimp, chipotle lime aioli
- STEAK BITES \* - 16**  
seasoned steak, onion straws, tomato, chive, horseradish sauce

### SOUPS & SALADS

- HEARTY POTATO SOUP
- SOUP OF THE DAY
- CUP - 6 BOWL - 8
- STRAWBERRY ALMOND**
- SIDE - 8 MEAL - 11**  
spinach, strawberries, toasted almonds, feta
- CLASSIC HOUSE**
- SIDE - 5 MEAL - 10**  
spring mix, cheddar cheese, tomato, cucumber, crouton, choice dressing
- CAESAR**
- SIDE - 5 MEAL - 10**  
romaine, parmesan cheese, crouton, caesar dressing, parmesan basket
- POACHED PEAR**
- SIDE - 9 MEAL - 13**  
spring mix, poached pears, candied pecans, red onion, bleu cheese crumble, pear vinaigrette

#### SALAD ADDITIONS

chicken-6 shrimp-7 salmon\*-8 steak\*-11

### TEMPTATIONS

- WARM MAPLE BREAD PUDDING - 9**  
candied pecans, bourbon glaze, poached pears, vanilla ice cream
- CHEESECAKE - 8**  
raspberry, chocolate, caramel, turtle, bourbon glaze
- DEATH BY CHOCOLATE - 8**  
rich flourless chocolate cake
- CARROT CAKE - 8**  
pecans, walnuts, coconut, pineapple, carrot, butter cream frosting
- LEMON BERRY MASCARPONE- 8**  
lemon cake, layered mascarpone, mixed berries

### HAND-HELDS

- served with chips, fruit, slaw or fries  
upgrade to sweet potato fries, soup cup or house salad 2
- PRIME DIP - 18**  
shaved prime rib, hoagie, horsey sauce, provolone, au jus  
add mushroom 1 onion 1
- VEGAN CHIPOTLE BURGER - 14**  
black bean chipotle burger, vegan pretzel bun, lettuce, tomato
- BACON BLEU BURGER \* - 14**  
beef patty, brioche bun, lettuce, sauteed onions, bacon, bleu cheese crumble
- PUB BURGER \*- 13**  
beef patty, brioche bun, cheddar, lettuce, tomato, onion, pickle, hot mustard aioli
- SOUTHWEST CHICKEN - 16**  
dry rubbed chicken breast, pretzel bun, bacon, BBQ, pepper jack, jalapeno, onion straws
- PHILLY CHEESESTEAK \* - 21**  
seasoned steak, red pepper, red onion, mushroom, cajun cheddar cheese sauce

### ENTREES

- served with salad & choice of brussel sprouts, asparagus or teriyaki green beans  
upgrade to cajun mac & cheese 5
- RIBEYE \*- 45**  
12 oz. Mission House coffee-rubbed CAB ribeye, mashed potatoes
- AMBER FILET \* - 40**  
6 oz. bacon wrapped CAB filet, onion straws, demi glaze, fingerling potatoes
- MAPLE BACON CHICKEN - 28**  
bone-in chicken breast, soy maple glaze, Nueske's bacon, fingerling potatoes
- CHERRY PORK CHOP \*- 27**  
10 oz. duroc pork chop, cherry BBQ sauce, fingerling potatoes
- TUSCAN SALMON \* - 30**  
6 oz. blackened salmon, zucchini, squash, tomato, spinach, tomato cream sauce, rice pilaf
- PARMESAN HADDOCK- 22**  
10 oz. parmesan & almond crusted haddock, rice pilaf
- HANGER STEAK \*- 28**  
8 oz. pepper crusted hanger steak, chimichurri, pico de gallo, rice pilaf
- AMBER GRILL RIBS - HALF RACK 27**  
award winning - **FULL RACK 39**  
hickory smoked or cherry BBQ sauce, mashed potatoes

#### ENTREE OR PASTA ADDITIONS

chicken-6 shrimp-7 steak\*-11 sautéed onion-2 bourbon mushroom-3

### PASTA

served with fresh baked garlic bread

- CHICKEN BACON FRESCO - 21**  
fettuccini, bacon, shallots, garlic, grilled chicken, mushroom, herb cream sauce
- CHICKEN BROCCOLI ALFREDO - 19**  
penne, grilled chicken, broccoli, shallots, garlic, alfredo sauce
- BOURBON WILD MUSHROOM - 20**  
fettuccini, shitake, portabella, oyster mushrooms, shallots, garlic, bourbon cream sauce
- SHRIMP SCAMPI - 23**  
fettuccini, buttered herbs & white wine sauce, garlic, shallots, shrimp
- JALAPENO MAC & CHEESE - 19**  
cavatappi, jalapeno, Nueske's bacon, pretzel crumbs, cajun cheddar sauce.
- BOLOGNESE- 17**  
fettuccini, garlic, shallots, red wine, parmesan, pork, beef, marinara sauce

### FLAT BREAD PIZZA

- CHEESE FLAT BREAD - 14**  
Wisconsin three cheese blend, marinara
- MAC & TENDER - 18**  
cavatappi noodles, BBQ chicken tenders, cajun cheddar cheese sauce
- MARGHERITA - 16**  
mozzarella, tomato, basil, marinara, balsamic drizzle
- PHILLY CHEESESTEAK - 19**  
prime rib, red pepper, red onion, mushroom, cajun cheddar sauce

#### PIZZA TOPPINGS 1.00

bacon, mushroom, sausage, pepperoni, black olives, green peppers, red peppers, ham, tomato, jalapeno, onion, pineapple

Groups of 6 or more may be subject to a 20% gratuity charge

\*Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food-borne illness\*

# SIGNATURE COCKTAILS

## ESPRESSO MARTINI

New Amsterdam vodka, Kahlua, espresso syrup, simple syrup

## SUNSHINE MAKER

Maker's Mark, St-Germain liqueur  
In memory of Robert Knowlton

## DRAGON FRUIT MOJITO

Bacardi, lime, mint, dragon fruit syrup, seltzer, sprite

## GIRL SCOUT MARTINI

Absolut vanilla, creme de cacao, creme de menthe, cream

## FARMERS MARKET LEMONADE

Tito's, sweet & sour, simple syrup, strawberry syrup, fresh cucumber

## WATERMELON FRESCA

Tito's, watermelon syrup, lime, seltzer

## CUCUMBER SMASH

Hendricks, fresh cucumber, lime, seltzer

## AMBER PUNCH

Captain Morgan, Amaretto, Peach Schnapps, orange juice, grenadine

## COLADA MARTINI

Absolut vanilla, Malibu, pineapple juice, coconut syrup, cream

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## AMBER GRILL MULES

### TENNESSEE APPLE

Jack Daniel's apple, apple syrup, lemon juice, ginger beer

### HONEY CREEK

Knob Creek Bourbon, honey syrup, lemon juice, ginger beer

### PEACH MANDRIN

Absolut mandrin, peach syrup, lime juice, ginger beer

### CITRUS BLUEBERRY

Kettle One citron, blueberry syrup, lime juice, ginger beer

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## TAP BEER

16 oz./21 oz.

### STELLA ARTOIS

ABV 5.0%

### SAM ADAMS LAGER

ABV 5.0%

### BUD LIGHT

ABV 4.3%

### MILLER LITE

ABV 4.2%

### SPOTTED COW

ABV 4.8%

### CW BOURBON BARREL

10 oz glass ABV 10.5%

### CW MUD PUPPY PORTER

ABV 5.5%

### BLUE MOON

ABV 5.4%

### JP CASPER WHITE STOUT

ABV 6.0%

### PSUEDO SUE PALE ALE

ABV 6.8%

### OSO'S HOPDINGER

ABV 5.5%

### POINT AMBER

ABV 4.7%

### POINT SPECIAL

ABV 4.5%

### CIDERBOYS

ABV 5.0%

*ASK YOUR SERVER OR  
BARTENDER FOR OUR  
ADDITIONAL SEASONAL  
BEER OPTIONS*

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## BOTTLE BEER

### DOMESTIC

BUD LIGHT

MILLER LITE

COORS LIGHT

BUSCH LIGHT

MICHELOB ULTRA

BUDWEISER

BUD LIGHT LIME

MILLER 64

PABST BLUE RIBBON

BUDWEISER

BUD SELECT 55

MILLER HIGHLIFE

MILLER GENUINE DRAFT

### IMPORT

HEINEKEN

GUINNESS

STELLA ARTOIS

STRONGBOW CIDER

CORONA EXTRA

CORONA LIGHT

MODELO ESPECIAL

### CRAFT

POINT SPECIAL

POINT AMBER

POINT SEASONAL

CIDERBOYS

ANGRY ORCHARD CIDER

NEW CASTLE BROWN ALE

NEW BELGIUM FAT TIRE

### HARD SELTZER

WHITE CLAW

### NON-ALCOHOLIC

ODOUL'S N/A GOLDEN

CORONA N/A

SAM ADAMS N/A IPA

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## WINE

6 oz/9oz/bottle

### WHITE WINE

#### RIESLING

CHATEAU STE MICHELLE

#### SAUVIGNON BLANC

KIM CRAWFORD

#### CHARDONNAY

KENDALL-JACKSON

CHATEAU STE. MICHELLE

LA CREMA

#### MOSCATO

SEVEN DAUGHTERS

### SPARKLERS & ROSES

#### BRUT

DOMAINE STE MICHELLE

#### PROSECCO

LA MARCA

#### ROSE

FLEUR DE MER COTES

#### CHAMPAGNE

VERDI

### RED WINE

#### PINOT NOIR

MEIOMI

#### CABERNET SAUVIGNON

JUSTIN

KENDALL-JACKSON

#### RED BLEND

DECOY

19 CRIMES

#### MALBEC

GASCON

#### SWEET RED

MENAGE A TROIS SULTRY

### HOUSE WINE CANYON ROAD

Chardonnay, Pinot Grigio, White Zinfandel, Moscoto, Cabernet Sauvignon, Pinot Noir, Merlot