

Amber Grill

APPETIZERS

BUFFALO WINGS

Choice of sauces: buffalo, BBQ, sriracha bourbon BBQ, sweet chili, tropical habanero, garlic parmesan, teriyaki, and Death. Served with bleu cheese dressing. **1 POUND \$7.5 / 2 POUNDS \$14.5**

CHEESE CURDS

Breaded white cheddar curds served with marinara and ranch. **HALF POUND \$7 / FULL POUND \$13**

SPINACH & ARTICHOKE DIP

Creamy spinach and artichoke dip served in a bread bowl with tortilla chips. **\$8**

POPCORN SHRIMP

Served with Bang Bang sauce and ranch. **\$7.5**

BEER-BATTERED ASPARAGUS

Served with Bang Bang sauce. **\$6.5**

SWEET POTATO WEDGES

Crispy sweet potato wedges with chipotle ranch. **\$7**

WISCONSIN QUESADILLA

A tortilla stuffed with cheese, bacon, French fries, green onions, and chipotle ranch. Served with sour cream. **\$7.5**

TENDERLOIN BITES

Bite-size pieces of tenderloin, cooked to order, served over breaded onions with bearnaise. **\$9**

AMBER SLIDERS

Four beef sliders topped with bacon, cheddar, onion straws and A1 aioli. **\$9.5**

SOUPS

CUP \$4 / BOWL \$6

HOMEMADE CHICKEN NOODLE

Why not?

CLASSIC FRENCH ONION AU GRATIN

Topped with Swiss and parmesan cheese.

CREAMY WISCONSIN POTATO

Topped with bacon, cheddar, and green onions.

SOUP OF THE DAY

Chef's special creation.

SANDWICHES & BURGERS

All sandwiches and burgers come with fries, sweet potato fries, chips, fruit or coleslaw. Lettuce, tomato, onions, and pickle available upon request. Our 1/3 lb burgers are 100% Wisconsin beef.

THE JALAPEÑO POPPER

A beef patty on a sourdough bun with bacon, jalapeño, shallot, seasoned cream cheese and cheddar. **\$10.5**

THE BLEU BURGER

A beef patty on a sourdough bun with bacon, bleu cheese, black pepper, bleu cheese dressing and green onions. **\$8.5**

THE BUFF CHICK

A grilled chicken breast on a sourdough bun with pepper jack, bacon, buffalo sauce, bleu cheese and green onion. **\$10**

SHRIMP PO' BOY

Voodoo shrimp, coleslaw, and lettuce, piled high on a hoagie bun with Bang Bang sauce. **\$12.5**

THE AHI BURGER

A 6-oz. ahi tuna fillet on a sourdough bun with crab salad, umami sauce, lettuce and tomato. **\$13.5**

FAJITA WRAP

Grilled flank steak on a tortilla with peppers, red onions, leaf lettuce, cilantro, tomatoes and sriracha. **\$9.**

CLASSIC REUBEN

Corned beef on rye with Swiss, Thousand Island dressing and sauerkraut, grilled. **\$10**

LOADED CUBANO

Seared ham and pork, toasted sourdough bread, served open-faced with melted Swiss, dijonaise, barrel pickles and cherry peppers. **\$14**

FRENCH DIP

Shaved prime rib with melted provolone on a hoagie bun with au jus. **\$12**

TEX MEX WRAP

Grilled chicken, lettuce, avocado, black bean corn salsa and house-made crema on a tortilla. **\$10**

TURKEY MELT

Grilled turkey on toasted rye with provolone and smoky tomato aioli. **\$9**

THE CLUB HOUSE

Lettuce, tomato, Swiss, bacon, turkey and ham on toasted sourdough. **\$10**

THE SAN BERNARDINO

A grilled black bean burger on a pretzel bun with avocado and pico de gallo. **\$9.5**

BEER-BATTERED MONTE CRISTO

Sourdough French toast, Swiss, ham and raspberry sauce grilled together and finished with crispy beer batter. **\$9**

BLT

Served on toasted sourdough with mayonnaise. **\$9**

PHILLY CHEESE STEAK

Grilled flank steak on a hoagie bun with peppers, onions and mushrooms and smothered in cheese sauce. **\$11**

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PICK TWO MENU

Choose one item from two of the columns for \$8. Includes a freshly baked roll.

SALADS

STRAWBERRY BRIE

CLASSIC CAESAR SALAD

BLEU BISTRO SALAD

SOUPS

SOUP OF THE DAY

HOMEMADE CHICKEN NOODLE

HOMEMADE WISCONSIN POTATO

HALF SANDWICHES

CHICKEN SALAD CROISSANT

BLT

TURKEY MELT

ENTREES

CHICKEN PARMESAN

Herb and parmesan breaded chicken breast over fettuccine marinara. Served with garlic bread. *14

GUMBO

Our take on the New Orleans specialty includes andouille and kielbasa, shrimp, rice and vegetables. Served with garlic bread. *14

HOUSE-MADE MEATLOAF

A house-made meatloaf topped with a mushroom beef gravy. Served with choice of potato and house vegetable. *13

TENDERS AND MAC

House-made mac and cheese with chicken tenders tossed in sriracha bourbon BBQ. Served with garlic bread. *10

SALADS

BLACKENED GREEK CHICKEN

Spring greens with feta and blackened chicken. Topped with tomatoes, cucumber, onions and kalamatas marinated in mint. *11

CLASSIC CAESAR

Romaine, parmesan and croutons tossed in Caesar dressing. *9

GRILLED VEGETABLE SALAD

Spring greens, bleu cheese, red onions and tomatoes topped with grilled squash, zucchini, peppers, green onions and asparagus. *13

CLASSIC CHEF

Iceberg lettuce, tomatoes, cheddar, turkey, ham, bacon and a hard-boiled egg. *11

SIDE HOUSE SALAD *2

SIDE CAESAR SALAD *2

ADDITIONS

Chicken *4

Shrimp Skewer *3.5

Salmon *6

Scallops *7

PIZZAS

BUFFALO MAC + CHEESE

Mac and cheese with buffalo chicken tenders, Monterey jack and cheddar cheese. *15

BELLA ROMA

Spinach and artichoke dip, spinach, tomatoes, artichokes, mozzarella and asiago. *15

BBQ CHICKEN

BBQ sauce, chicken, red onions and mozzarella. *15

THE C.B.R.

Chicken, bacon, red onions, ranch, cheddar, and mozzarella. *15

THE NACHO

House-made cheese and enchilada sauce, peppers, onions, black olives, taco meat, cheddar jack and tortilla crumbles. *15

THE FOUR CHEESE *12

TOPPINGS \$1.5 EACH

Pepperoni
Sausage,
Bacon
Ham
Mushrooms
Artichokes
Onions
Pineapple
Green Peppers
Black Olives
Anchovies.

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES

Served with a choice of shoestring fries, coleslaw, fresh fruit or pasta salad.
Substitute sweet potato fries for 1.50 or cheese fries for 1 more.

WALLEYE SANDWICH

6 oz walleye filet, choice of beer battered, pan-fried or blackened, served on a sourdough hoagie bun with lettuce and tomato. 13

PRIME RIB FRENCH DIP

Shaved prime rib topped with provolone cheese on a sourdough hoagie bun, served with au jus. 10

THE TRADITIONAL REUBEN

The classic sandwich of corned beef, sauerkraut and Swiss cheese on rye. 9

CLUB HOUSE SPECIAL

Club loaded with smoked turkey, ham, bacon and Swiss on toasted sourdough bread. 10

BIG APPLEWOOD SMOKED BLT

Four strips of warm bacon, vine-ripened tomatoes and plenty of crisp lettuce. 10

CHICKEN SALAD CROISSANT

Chicken salad with apples, toasted almonds and sliced Wisconsin havarti cheese on twin croissants. 10

SWEET CHILI CHICKEN SANDWICH

Grilled chicken breast marinated with sweet chili glaze, topped with lettuce, tomato, spicy slaw and chipotle ranch on a grilled sourdough hoagie. 9

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BEST SPECIALTY 14" PIZZAS

BIANCA

Fresh mushrooms, chicken and herb butter. 15

CHICKEN BACON RANCH

Diced chicken, bacon, red onions, cheddar cheese and ranch-style sauce. 15

BELLA ROMA

Spinach, artichokes and roma tomatoes. 15

BBQ CHICKEN

Five cheeses tossed with BBQ chicken, red onions and cilantro. 15

FOUR CHEESE PIZZA 12

CHOICE OF ADDITIONAL TOPPINGS

pepperoni, sausage, ham, bacon,
mushrooms, artichokes, onions,
pineapple, green peppers, black
olives, anchovies \$1.50 each

FEATURE PIZZA!

Ask your server about our chef's special creation.

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APPETIZERS

WISCONSIN CHEESE CURDS

Flavorful Wisconsin cheese curds deep fried, served with ranch sauce. 8

SPINACH ARTICHOKE DIP

Homemade creamy artichoke dip served with French baguette. 8

SWEET POTATO WEDGES

Crispy sweet potato wedges served with chipotle lime aioli. 7

AMBER GRILL TENDERLOIN BITES*

Beef tenderloin bites grilled with our special seasoning, served over onion straws and béarnaise sauce. 10

CHEF ALBERT'S ORIGINAL BLUEFIN LUMP CRAB CAKES

Two crab cakes, remoulade sauce and capers served with spring mix tossed in virgin olive oil, lemon juice and fresh ground black pepper. 11

LOADED WISCONSIN POTATO SKINS

Locally grown potato halves loaded with jack and cheddar cheeses, applewood smoked bacon, scallions and sour cream. 7

FRIED CALAMARI

Marinated in buttermilk, lightly breaded and deep fried to a golden crisp, served with marinara sauce. 10

BREADED CHICKEN WINGS

Choice of plain, teriyaki, BBQ or buffalo.
6 pack: 9, 10 pack: 13, 16 pack: 17

SOUPS & SALADS

SOUPS

HOMEMADE WISCONSIN POTATO

Topped with chopped bacon and green onions.

CLASSIC FRENCH ONION AU GRATIN

Topped with Swiss and parmesan cheese.

HOMEMADE CHICKEN NOODLE

Chef's creation for the soul.

SOUP OF THE DAY

Chef's daily creation.

BOWL 5 CUP 4

ADD TO YOUR SALAD

Chicken or Salmon for 3,
Shrimp for 5.

SALADS

BLACKENED CHICKEN GREEK

Blackened chicken breast, spring mix tossed with diced cucumbers, red onion, tomato, fresh mint, kalamata olives, feta cheese and olive oil with apple cider vinegar. 11

APPLEWOOD BACON & CHICKEN

Grilled boneless chicken breast atop mixed lettuce, applewood bacon, cheddar cheese and tomato. 12

SIRLOIN AND GRILLED VEGETABLE*

Mixed field greens tossed with soy ginger vinaigrette and topped with seasonal vegetable, fresh tomato and bleu cheese. 13

BLEU BISTRO

Mixed field greens topped with raisins, walnuts, bleu cheese and tomato, served with our house-made balsamic dressing. 9

CLASSIC CAESAR

Romaine lettuce tossed with our Caesar dressing, aged parmesan cheese and herbed croutons. 8

CLASSIC CHEF

Mixed lettuce with your choice of dressing, topped with ham, turkey, applewood bacon, boiled egg, cheddar cheese and tomato. 10

SPINACH

Baby spinach and gorgonzola cheese tossed with hot bacon dressing. 10

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ENTRÉES

Served with small house or Caesar salad, teriyaki green beans and your choice of loaded baked, redskin garlic mashed potato, sweet potato steak fries, shoestring fries, au gratin potatoes or basmati rice.

RIB EYE STEAK*

Grilled to perfection or blackened with herb butter.
10 oz - 16 18 oz - 28

8 oz PORK RIB EYE*

Pan-seared, lightly smoked pork rib eye topped with roasted tomato, mango and poblano pepper chutney. 15

BLACK AND BLEU FILET*

6-oz. center-cut beef tenderloin, stuffed with Wisconsin bleu cheese and wrapped in applewood smoked bacon, served with a cracked black peppercorn sauce. 22

NY STRIP*

USDA Choice 12 oz steak with a cabernet demi reduction and gorgonzola cheese. 21

PRIME RIB*

Slow roasted to perfection, served with au jus and horseradish cream. 12 oz - 21 16 oz - 26

AMBER GRILL 8-OZ. SIRLOIN STEAK*

USDA choice center cut, slow marinated in our own southern recipe. 17

JACK DANIELS BBQ BABY BACK PORK RIBS

Hickory-smoked baby back ribs with our house-made Jack Daniels BBQ sauce.
Full Rack 21 Half Rack 13

ROASTED HALF CHICKEN

Seasoned with caramelized applewood smoked bacon and garlic. 14

CHICKEN BREAST WITH GREEN OLIVES AND PRUNES

Pan-seared boneless chicken with a combination of sweet, tart and savory. 14

MIXED GRILL*

Beef tenderloin, Atlantic salmon filet and grilled jumbo shrimp. 23

GRAHAM CRACKER CRUSTED WALLEYE FILET

Pan-fried, lightly crusted, topped with toasted almonds and a side of remoulade sauce. 19

BLACKENED AHI TUNA

Seared rare, drizzled with balsamic glaze and fresh orange marmalade. 19

TUSCAN SALMON

Pan-seared salmon topped with fresh herbs, roma tomato, marinated black olive and red wine reduction, served with rosemary basmati rice. 19

MAHI MAHI FISH TACO

Soft-shell taco stuffed with grilled mahi mahi, strawberry salsa, chipotle lime aioli, flame-roasted corn and black bean salsa. 13

GRILLED JUMBO SHRIMP

5 jumbo shrimp grilled, served over basmati rice, topped with avocado pineapple and cilantro salsa. 20

CHEF ALBERT'S HOUSE-MADE MEATLOAF

Albert's house-made baked specialty meatloaf topped with savory mushroom beef gravy. 12

GRILLED SEASONAL VEGETABLES

Seasonal vegetables served over a bed of tri-color couscous and drizzled with olive oil and balsamic glaze. 11

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PASTA ENTRÉES

Served with a small house or Caesar salad.

CHEF ALBERT'S FEATURE

Jumbo shrimp on lobster ravioli with a gorgonzola anchovy tomato sauce. 20

FETTUCCINE ALFREDO

Fettuccine in a white wine cream sauce finished with fresh parmesan cheese. 12
Add chicken or (3) shrimp. 5

FRESH LINGUINE WITH BOLOGNESE SAUCE

Italian classic. Linguine topped with fresh Italian meat sauce, fresh basil, oregano and garlic, served with toasted garlic bread. 13

SCALLOPS DEL MAR

Fresh sea scallops accompanied with sauteed vegetables, herbs, garlic and olive oil, served over linguine. 18

LARGE PAN-SEARED SHRIMP

5 large pan-seared shrimp tossed in pesto cream and served over fresh fettuccine noodles. 19

BUTTERNUT SQUASH RAVIOLI

Delicate ravioli served with a brown butter and sage sauce, sprinkled with candied pecans. 12

BURGERS

Our wonderful burgers are 1/3 lbs. and cooked medium well.
Served with a choice of shoestring fries, coleslaw, fresh fruit or pasta salad.
Substitute sweet potato fries for 1.50 or cheese fries for 1 more.

BREW HOUSE BURGER*

Topped with BBQ, bacon, cheddar cheese and onion straws on a grilled sourdough roll. 9

BLACK & BLEU BURGER*

Dipped in black peppercorn and topped with bleu cheese on a grilled sourdough roll. 9

FIREHOUSE BURGER*

Spicy ham, pepperoncini, jalapenos, dill mayo, havarti and provolone cheese, served on a pretzel roll. 12

THE SOUTHERN BELLE*

BBQ sauce, Wisconsin gruyere cheese, caramelized sweet onions, pepper coleslaw on grilled sourdough slices. 9

PATTY MELT*

Beef patty, grilled onions and melted Swiss cheese on toasted rye. 9

THE AMERICAN CLASSIC*

Cheddar cheese and crispy applewood smoked bacon on a toasted sourdough roll with lettuce, tomato, onion and pickle. 9

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