STARTERS

PREMIUM WINGS
Citrus BBQ, Buffalo, Sweet Chili, Parmesan Garlic, Cajun Dry Rub
Dozen **20** 1/2 Dozen Wings **14**

POTATO SKINS
Topped with Melted Cheddar, Bacon, Green Onion
Served with Lime Crema **10**

WISCONSIN CHEESE CURDS
Served with House Marinara & Ranch Dressing **12**
Veg

PRETZEL BITES
Toasted Bite Sized Pretzels Served with House Made Cheese Sauce **12**
Veg

FRIED BRUSSEL SPROUTS
Balsamic Glaze & Fresh Herbs **9**
Veg

BASKET OF PARMESAN TRUFFLE FRIES
Served with Garlic Aioli **12**
Veg

FRIED ZUCCHINI
Beer Battered Zucchini
Served with Ranch **11**
Veg

SOUP & SALADS

ADD-ONS *
Grilled Chicken **6**
Grilled Shrimp **7**
Grilled Salmon **8**

THE MEDITERRANEAN
Spring Mix, Tomatoes, Olives, Feta, Red Onion, Cucumbers, Garlic Hummus, & 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 **16**
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 **15**

QUESADILLA
Chicken, Roasted Poblanos, Pepperjack Pico de Gallo & Lime Crema Served with a Side of Salsa & Guacamole **15**
Sub Steak (+**1**) or Shrimp (+**2**)

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, Chicken, Jalapenos, Lime Crema, Pico de Gallo & Green Onions Served with Salsa **16**
Add Guacamole **4**
Sub Steak (+**1**) or Shrimp (+**2**)

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

CHIPS & SALSA
Corn Tortilla Chips with House Made Salsa **8**
Guacamole **4** 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 **14**

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SIGNATURE ENTREES

All Entrees Come with Seasonal Vegetables & Choice of Garlic Mashed Potatoes, Parmesan Truffle Fries or Wild Rice
Add Shrimp to Any Entree **7**

12 OZ PRIME CUT RIBEYE *
Grilled & Topped with Compound Butter **45**
GF

BLACKENED GRILLED SALMON*
Topped with Black Bean & Corn Relish **30**
GF

PASTA

CHICKEN PARMESAN
Herb & Parmesan Breaded Chicken with Fresh Marinara and Mozzarella Cheese, Tri Color Cheese Tortellini and Seasonal Veg **28**

SOUTHWEST CHICKEN
Penne Pasta with Grilled Chicken, Roasted Corn in a White Wine Chipotle Cream Sauce & Topped with Parmesan Cheese **26**
Sub Shrimp **6**

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

GF- Gluten Free
Veg-Vegetarian
V-Vegan

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

L.T.C BURGER*
Angus 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, Smashed Avocado, Pickled Red Onion & Herb Mayo on Toasted Sourdough **15**

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

DESSERT

5 LAYER CHOCOLATE CAKE
Fresh Berries **10**

SEASONAL CAKE
Ask your server! **9**

BOWL OF ICE CREAM
Vanilla and Pistachio **6**

BANANA BREAD PUDDING
Served with Vanilla Ice Cream & Whiskey Sauce **10**

DEEP FRIED CHEESECAKE
Cinnamon Sugar, Vanilla Ice Cream & Caramel Sauce **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!

TUESDAY'S

Fajitas & Margaritas

$4 Blue Margaritas 5pm-Close

FRIDAY'S

Fish Fry!

Only $15! 5pm-Close

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