



J's PUB & GRILL

- DINNER MENU -
Served after 4 pm.

ENTREES

Served with salad or soup and your choice of a side unless otherwise noted. Dressings: French, Ranch, Bleu Cheese, Golden Italian, Honey Mustard, Raspberry Vinaigrette, 1000 Island, Balsamic Vinaigrette. Gluten Free pasta available.

ADD ONS

Add Caesar Salad 2

Add Spinach Salad with Hot Bacon Dressing 2

Gluten Free pasta available 2

APPETIZERS

BONELESS WINGS Tossed in your choice of sauce - Buffalo, Sweet Chili, or Thai Sesame 10

SPICY PICKLE FRIES For Katie, Chelsie and everyone else who loves fried pickles 9

POTATO SKINS Jack and cheddar cheese, fresh bacon bits and scallions with sour cream and ranch dressing 9.5

CHEESE CURDS "Half Naked" white cheddar cheese curds, lightly breaded to enhance the cheese, not cover it up, served with marinara and ranch dressing - a Wisconsin favorite! 9

SPINACH ARTICHOKE DIP Our own blend of spinach, artichokes, cream cheese and an array of seasonings, served piping hot with house fried wonton chips 9.5

AHI TUNA* Sesame crusted tuna, seared rare, with our zesty Chinese pesto - sesame, soy, fresh ginger, garlic and cilantro 12

STUFFED MUSHROOMS Our spinach and artichoke cream cheese dip with Spanish chorizo and Wisconsin pepper jack cheese 10

CHICKEN QUESADILLA Smoked chicken, Spanish chorizo sausage, Texas caviar, jack and cheddar cheese in a jalapeno tortilla with sour cream and fresh pico de gallo 9.5

SMOKED CHICKEN FLATBREAD Smoked chicken with our homemade smoked onion marmalade, with mozzarella cheese and smoked sea salt 10

ONION STRANGLERS Sweet onions, shaved thin, fried crispy and served with sweet chili ranch dressing 8.5

STEAK

Dinner Sides: Jasmine Rice, Roasted Garlic Mashed Potatoes, French Fries or Sweet Potato Fries.

RIBEYE* The ultimate steak for the steak lover! 10 oz USDA Choice grilled to perfection, topped with garlic herb butter 25

WHISKEY STYLE TOP SIRLOIN* Cajun seasoned center cut top sirloin, smothered with sauteed mushrooms, onions and applewood smoked bacon. Drizzled with bourbon glaze 24

TOP SIRLOIN* For the lighter appetite, 6 oz center cut top sirloin steak, grilled to your liking, topped with garlic herb butter 19

PORK RIBEYE* An incredible cut of pork, tender and juicy, perfectly seasoned and grilled to perfection, topped with garlic herb butter 19

HICKORY MOLASSES PORK RIBEYE* Seared with a sweet and smoky char crust, served with bada bing cherry bbq sauce over mashed potatoes 21

STEAK ENHANCERS

PANKO BREADED SHRIMP 5 • SHRIMP SCAMPI 6
SAUTÉED ONIONS 2 • FRESH SAUTÉED MUSHROOMS 2
ONIONS AND MUSHROOMS 3

SEAFOOD

PANKO BREADED SHRIMP Japanese bread crumbs, fried golden brown, served with traditional cocktail sauce and cusabi sauce 20

SHRIMP ALFREDO Cavatappi pasta tossed with sauteed shrimp in a creamy Alfredo sauce, sprinkled with shaved Wisconsin Asiago, Romano, and Parmesan 21

CAJUN AHI TUNA* Cajun spiced tuna, seared and sliced over jasmine rice with zesty pico de gallo and sweet balsamic glaze 20

BOURBON GLAZED SALMON Grilled fresh fillet of salmon, with sweet bourbon glaze 22

MUSHROOM TRUFFLE SALMON Oven roasted salmon over cavatappi pasta with sautéed mushrooms in a truffle alfredo sauce 24

WALLEYE Breaded Canadian walleye fillet. A Wisconsin favorite. 1 Fillet 19 2 Fillets 24

SEAFOOD STUFFED SHRIMP Oven broiled jumbo shrimp with seafood stuffing, laced with a sherry wine cream sauce 24

CHICKEN

CHICKEN MARSALA Grilled breast of chicken, with sauteed mushrooms and scallions in a rich and creamy marsala wine sauce, tossed with cavatappi pasta 18

CHICKEN ROCKEFELLER Creamy spinach and artichoke over an Italian cheese crusted chicken breast topped with crumbled bacon and shredded jack cheddar cheese 18

ITALIAN BAKED CHICKEN Breast of chicken, Italian cheese crusted, sliced and served over cavatappi pasta Alfredo, topped with Wisconsin Romano, Asiago and Parmesan 18

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SANDWICHES, WRAPS AND BURGERS

Served with choice of side - gluten free bun available. 2

MUSHROOM TRUFFLE BURGER* Hereford beef topped with freshly sauteed mushrooms, Swiss cheese, seasoned with Parmesan, black garlic and truffle seasoning 11

J'S PUB BURGER* Hereford ground chuck, cooked to your liking, served on a split top bun. 10 Add cheese, sauteed onions or mushrooms for .50, add Bacon for 1.00

BACON RANCH CHICKEN Crisp applewood smoked bacon and cheddar cheese on a freshly grilled chicken breast served on a split top bun 10.5

SMOKED CHICKEN CAESAR WRAP Smoked chicken with Caesar dressing, lettuce and Parmesan, Romano, Asiago cheese blend in a spinach tortilla 10

SOUTHWEST CHICKEN WRAP Smoked chicken tossed with lettuce, Texas caviar, pico de gallo, shredded cheddar jack cheese and Southwest ranch dressing in a jalapeno tortilla 10

SANDWICH SIDES

Amazingly Awesome
French Fries
(just ask Tianna!)
House Fried Pub Chips,
Jasmine Rice, Roasted Garlic
Mashed or Sweet Potato Fries.

Cup of Soup 3
Bowl of Soup 4
Side Salad 3

Substitute:
Cup of soup or salad on any
sandwich or wrap 2

OUR FAMOUS HONEY BOURBON SANDWICHES

Wisconsin Swiss cheese, sweet bourbon sauce,
crisp fried onion stranglers and tangy honey mustard on a pretzel roll.

HEREFORD BEEF PATTY* 11

GRILLED CHICKEN BREAST* 11

BEYOND BURGER (Vegetarian) 13

HALF NAKED* Double stacked burgers
with Half Naked cheese curds 15

SALADS

AVAILABLE WITH:
Garlic Shrimp or Seared Tuna 16
Grilled Chicken Breast 14
Top Sirloin Steak 18
Vegetarian 10

All dressings served on the side.

SOUTHWESTERN Mixed greens tossed with Texas caviar, pico de gallo, jack and cheddar cheese with Southwest ranch dressing and crunchy tortilla strips

WISCONSIN CRAISIN Crisp lettuce with bleu cheese crumbles, Wisconsin craisins, red onion, candied walnuts and raspberry vinaigrette

CAESAR Mixed greens with Caesar dressing, grape tomatoes and our Wisconsin Asiago, Parmesan, and Romano cheese blend

**The staff and I are here for you.
If you have a special request
please ask your server and if
possible, we will fulfill it for you.
We are Food Allergy Friendly
and can prepare many items
Gluten Free.**

Chef Jayson

WEEKEND FEATURES

Baked potatoes available Friday and Saturday
nights. Loaded Potato 2

FRIDAY NIGHT

WISCONSIN FISH FRY

Gluten Free Butter Crumb 16
Your choice of four different preparations,
panko breaded, broiled, butter crumb broiled,
or pan fried. A Wisconsin tradition! 15

CAPTAIN'S CATCH Trio of breaded
walleye, haddock and shrimp - why choose
one when you can have them all! 26

SATURDAY NIGHT

PRIME RIB* Oven seared then slow
roasted all day for tenderness served with au
jus. Horseradish sauce available upon request.
8 oz. - 22 12 oz. - 25 16 oz. - 28

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