



J's PUB & GRILL

- DINNER MENU -
Served after 4 pm.

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

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

May 2020

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.

STEAK

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

RIBEYE* The ultimate steak for the steak lover! 10 oz USDA Choice grilled to perfection, topped with garlic herb butter 28

WHISKEY STYLE TOP SIRLOIN* Cajun seasoned center cut top sirloin, smothered with sauteed mushrooms, onions and applewood smoked bacon. Drizzled with bourbon glaze 26

TOP SIRLOIN* For the lighter appetite, 6 oz center cut top sirloin steak, grilled to your liking, topped with garlic herb butter 21

PORK RIBEYE* An incredible cut of pork, tender and juicy, perfectly seasoned and grilled to perfection, topped with garlic herb butter 20

CHIMICHURRI PORK RIBEYE Grilled pork ribeye with a zesty fresh herb, garlic and jalapeno chimichurri 22

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

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

DRAGON FRIED AHI TUNA* Spiced breading, chipotle aioli, and sweet and sour salsa over jasmine rice 22

CAJUN BLACKENED SALMON Fresh fillet of salmon pan seared with Paul Prudhomme's Magic Seasoning blend 22

SWEET BOURBON SALMON Grilled fresh fillet of salmon with a caramelized sweet bourbon glaze 22

CHICKEN

CHICKEN MARSALA Italian cheese crusted 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 breast of chicken topped with crumbled bacon and shredded jack cheddar cheese 18

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

SANDWICHES, WRAPS AND BURGERS

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

MUSHROOM TRUFFLE BURGER* Grilled Angus beef patty with sauteed mushrooms, Swiss cheese and a Parmesan, black garlic truffle aioli 11

J'S PUB BURGER* Grilled Angus beef patty, 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

HONEY BOURBON CHICKEN Grilled chicken breast drizzled with sweet bourbon sauce, crispy onion stranglers, Swiss cheese and honey mustard sauce on a pretzel roll 11

HONEY BOURBON BURGER* Grilled Angus beef patty drizzled with sweet bourbon sauce, topped with onion stranglers and Swiss cheese on a pretzel roll with honey mustard sauce 11

HALF NAKED BOURBON BURGER* Two grilled Angus beef patties drizzled with sweet bourbon sauce, topped with melted Swiss cheese, white cheddar Half Naked cheese curds and onion stranglers, served on a pretzel roll with honey mustard sauce 15

HONEY BOURBON BEYOND BURGER Plant based Beyond Burger drizzled with sweet bourbon sauce, topped with melted Swiss cheese and onion stranglers on a pretzel roll with honey mustard sauce 13

SANDWICH SIDES

Amazingly Awesome
French Fries
(just ask Mr. B!)
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

SALADS

AVAILABLE WITH:

Garlic Shrimp or Seared Tuna 16

Cajun Blackened Chicken 14

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, 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

Your choice of three different preparations,
panko breaded, broiled or butter crumb
broiled. A Wisconsin tradition! 15

Gluten Free Butter Crumb 16

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. - 23 • 12oz. 26 • 16oz. 29

There will be a .75 charge for carryout items to cover additional packaging costs
during this extreme time. Thank you for your understanding.

Thank you for your understanding. We look forward to seeing you dining in the restaurant soon.

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seafood, shellfish or eggs may increase your risk of foodborne illness