



Appetizers

Baba Ghanoush:

Smokey eggplant dip served with garlic chili naan, marinated olives, and crudité. \$12

OLIVES HAVE PITS

Wings: 8 bone in traditional or 10 boneless pecan smoked wings. Served naked or tossed in a choice of buffalo, bbq, or sesame ginger sauce. \$11.50

Cheese Curds: Hand breaded fresh Wisconsin curds served with smoked tomato ragout and fresh basil salad \$9.50

Shredded Beef Poutine: Hand cut French fries, hand breaded cheese curds, and shredded beef smothered in rich beef gravy and finished with fresh herbs. \$12.50

Onion Thins: thin sliced onions tossed in seasoned flour and fried golden. Served with horseradish cream and whisky dill mustard \$8

Prosciutto Fig Quesadilla:

Mozzarella cheese, goat cheese, crispy prosciutto, fig jam, and arugula. \$11.50

Greek Chicken Quesadilla:

Mozzarella cheese, feta cheese, oregano, grilled onions, pepperoncini peppers, grilled chicken, and lemon aoli. Served with tzatziki sauce. \$11.50



Salads

add chicken \$5/ add shrimp \$6/ add salmon \$9

Tabouleh Salad: \$11.50

Tabouleh salad with cucumbers, tomatoes, red onion, mint, parsley, bulgar, garlic, and fresh lime juice on a bed of mixed greens garnished with feta cheese, Greek olives, and garlic chili naan. Served with Greek oregano vinaigrette. \$11 ***OLIVES HAVE PITS***

Beet and Sweet Potato Salad: \$12

Fresh spinach, lightly pickled beets, roasted sweet potatoes, goat cheese, golden raisins, quinoa, candied pecans, and red onion. Served with creamy maple pumpkin dressing.

Large Garden Salad: \$10.50

Mixed greens, grape tomatoes, cucumber, shredded cheddar, cucumber, hard boiled egg, red onion, and homemade croutons. Served with choice of dressing.

Homemade House Dressings: Ranch, French, Italian, 1000 Island, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, House Garlic Dressing

All sandwiches and burgers can be served as a wrap and come with one side: side salad, cup of soup, hand cut fries, sweet potato waffle fries, mashed potatoes, homemade applesauce, cottage cheese, or grilled vinegar coleslaw.

Sandwiches:

Smoked Salmon BLT: grilled salmon, smokey dill cream cheese, bacon, crisp lettuce, and hot house tomatoes on 9 grain bread. \$14

Croque Madame: garlic griddled French baguette, melted parmesan, crispy prosciutto, over easy egg*, and smoked gouda bechamel. \$12

Turkey Club: hand shaved peppered turkey, sharp cheddar cheese, crisp lettuce, hot house tomatoes, and applewood smoked bacon on cranberry rice bread. \$13
Classic BLT \$10

Pork Tenderloin: hand cut and pounded pork tenderloin. Served grilled or hand breaded and fried. \$11.50

Smoked Gouda Open Faced Beef Sandwich: griddled French baguette, garlic aoli, melted smoked gouda, and slow roasted shredded beef smothered in rich brown gravy. \$13

Cajun Blackened Chicken: grilled chicken, sweet and spicy bacon, melted pepper jack cheese, chipotle aoli, crispy lettuce, and hot house tomatoes. \$13

Cranberry Turkey Press: sliced smoked turkey, swiss cheese, garlic aoli, cranberry sauce, and arugula. \$12

Roasted Red Pepper Pesto Grilled Cheese: smoked gouda, goat cheese, wilted swiss chard, and roasted red pepper pesto on garlic griddled 9 grain bread. Served with a side of smoked tomato ragout. \$11.50

Signature burgers:

1/2 pound all beef patty cooked to order*

Nagle Burger: traditional all American burger served with choice of cheese, lettuce, onion, tomato, and pickles. \$12 Add bacon \$3

Kinnick Burger: melted American cheese, diced white onion, shredded lettuce, and house made “secret sauce”. \$12

Eagle Burger: sharp cheddar cheese, sautéed onions and peppers, prosciutto, Yukon gold hash browns, and an over easy egg*. \$14

Honey Goat Cheese Pecan Burger: honey candied pecan goat cheese, cheddar cheese, and swiss chard. \$14

Woods Burger: rosemary and garlic sautéed wild mushrooms, melted swiss and parmesan cheese, and Dijon mustard. \$13

Prosciutto Bacon Burger: crispy prosciutto, bourbon bacon jam, smoked gouda, cheddar cheese, and barbeque sauce. \$14.50

Greek Burger: tzatziki, feta cheese, tzatziki salad, and arugula on a garlic griddled brioche bun. \$13

Sweet Potato and Black Bean Burger: oven roasted sweet potato, black beans, smoked gouda, arugula, and molasses aoli. \$12.50

Grilled Cheese Burger: grilled to order 1/2 pound all beef patty, topped with smoked tomato ragout and “sandwiched” between two garlic grilled cheese sandwiches. \$15.50

*Consumer Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.



Pump's
RESTAURANT

Entrees:

entrees available after 5 pm

All entrees served with choice of salad or soup, fresh vegetables, and choice of potato or couscous. Potato choices: baked potato, baked sweet potato, garlic Yukon gold mashed potatoes, brown sugar mashed sweet potatoes, hand cut French fries, or sweet potato waffle fries.

Vermont Maple Quail: chargrilled quail served on a bed of onion panade with maple, goat cheese, and cranberry sauce. Finished with walnut brittle. \$29

Bison Meatloaf: roasted garlic and onion bison meatloaf on a bed of sweet and tangy pomodoro sauce, topped with masa harina corn pudding. \$24

Tuscan Pesto Salmon: pan seared salmon in a creamy sundried tomato, walnut and roasted red pepper pesto sauce with fresh spinach, blistered tomatoes, mushrooms, and toasted walnuts. \$24

Pomegranate Spiced Pork Shanks: slow cooked pork shanks charbroiled and glazed with a molasses pomegranate sauce. Served with homemade spiced applesauce. \$25

Fried Walleye: cornmeal crusted fried walleye on a bed of warm caper and lemon remoulade sauce. \$26

Mushroom and Goat Cheese Ravioli: homemade ravioli stuffed with goat cheese and ricotta, served in pumpkin sage cream sauce with caramelized mushrooms, pepitas, and parmesan. \$22

Greek Chicken: grilled chicken breast served on a bed of pepperoncini couscous, topped with feta cream sauce and tzatziki salad. \$19



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