

Conversations

Mac & Cheese Bites

› Our signature pepper jack Mac & Cheese rolled in panko bread crumbs & fried. 9.95

Buffalo Chicken Nachos

› Blue corn chips loaded with buffalo chicken, pepper jack cheese sauce, white cheddar & blue cheese crumbles Served with ranch or blue cheese dressing 12.75

Parmesan Truffle Fries

› Drizzled with truffle oil & sprinkled with Parmesan cheese. 8

“O” Rings

› Hand-dipped onion rings sprinkled with parmesan cheese 10

Sweet Potato Fries

› Crispy sweet potatoes served with house made marshmallow fluff 8

Salads Add Chicken \$3, Steak or Salmon \$4

House Salad

› Mixed greens, cucumber, red onion, tomato, carrots & croutons. 8.25

Cranberry Chicken Salad

› Mixed greens tossed with carrots, dried cranberries, cucumbers, celery, candied walnuts, Feta cheese & grilled chicken with raspberry poppy seed dressing 13

Sandwiches

Drunken Sailor

All Sandwiches come with choice of a side salad, chips or hand cut fries.

› Tequila braised pulled pork, blackberry jam, sautéed jalapenos, & Swiss cheese on sourdough bread 10.75

Salmon BLT*

› Seared Norwegian salmon atop toasted sesame Hawaiian roll smothered with bacon jam, romaine lettuce, tomato slices & crispy bacon. Salmon is prepared medium-rare unless otherwise requested 12.25

Roasted Veggie Quesadilla

› Slow cooked black beans, fire roasted tomatoes, sautéed peppers and onions mushrooms, zucchini & mozzarella on a flour tortilla. Add chicken \$3 Salmon or grilled flank steak \$4. 9.75

Philly Cheese Steak Stuffed Sandwich

› Thinly sliced brisket mixed with sautéed peppers and onions stuffed inside a sweet french loaf with pepper jack cheese sauce topped with mozzarella cheese, served with choice of side. 11

Brisket Melt

› 18 Hour braised brisket, red onions, roasted red peppers, red wine mushrooms, with white Cheddar and mozzarella cheeses on garlic toasted wheatberry bread 11.50

Chicken Bacon Ranch

› Grilled chicken breast, crispy bacon, mixed greens, cucumber, red onion, cheddar and ranch in a flour tortilla 11.75

Asian Chicken Flatbread

› Chicken breast, carrots, cabbage, pickled red onion, sweet and spicy gochujang sauce topped with mozzarella cheese on a crispy flat bread 10.50

Spicy Cheese Curds

› Wisconsin cheese curds in a spicy crispy coating served with ranch 8.00

Smoked Cheese Wonton

› House-smoked white cheddar and cream cheeses blended together inside a crispy wonton wrapper served with marinara 10.25

Bistro Wings

› Juicy wings tossed in sweet blackberry jalapeno, BBQ, sweet and spicy gochujang sauce, or buffalo sauces served with carrots & celery, choice of ranch or blue cheese 13.75

Norwegian Salmon Salad*

› Seared Norwegian salmon atop mixed greens, cabbage, mandarin oranges, water chestnuts, bell peppers, slivered almonds, chow mein noodles & orange-soy vinaigrette Salmon is prepared medium-rare unless otherwise requested 13.50

Classic Caesar Salad

› Romaine lettuce, Parmesan cheese, croutons & Caesar dressing 9.25

Burgers

All burgers come with choice of a side salad, chips or hand cut fries.

Barbeque Bistro Burger*

› 1/3 Pound house-ground burger topped with bacon, white Cheddar cheese, barbeque sauce & fried onion straws on a Yukon potato bun 11.25

KB Burger*

› 1/3 Pound house-ground beef & bacon burger topped with American cheese, crisp bacon, lettuce, tomato & onion on a Yukon potato bun with bacon aioli 11.75

All-American Burger*

› 1/3 Pound house-ground beef burger topped with American cheese, lettuce, tomato, mayo, pickles & onion on a Yukon potato bun 11

Pulled Pork & Blueberry Burger*

› 1/3 Pound house-ground beef & lamb burger topped with slow cooked pork butt, caramelized onions, blueberry chutney, and house Boursin cheese 15.50

Entrées

Add a side salad to an entrée for \$4.

Key Lime Mahi Mahi

› Pistachio & panko crusted Mahi Mahi with mashed Yukon potatoes, roasted broccoli and key lime beurre blanc 18

GF 6 oz Filet Mignon*

› Grilled filet mignon with Au Gratin potatoes, roasted brussels sprouts and roasted red pepper sauce 27

Mac 'n' Cheese

› Spicy pepper jack and white Cheddar cheese sauce, cavatappi pasta, caramelized onions & sautéed broccoli, topped with crispy panko bread crumbs Add grilled chicken for \$3 12.25

Smoky Mushroom Pasta**

› Farfalle pasta, red onions, bacon, assorted mushrooms & Parmesan cream sauce Add grilled chicken for \$3 16.25

GF Braised Short Ribs

› Boneless braised short ribs atop smoked Cheddar polenta with an herbed brown butter sauce 21

Chicken Pesto Pasta**

› Orecchiette pasta, grilled chicken breast, peas, parmesan cheese, fire roasted tomatoes & pesto cream sauce 17.50

GF Veggie Buddha Bowl

› Sesame brown rice, edamame, carrots, red cabbage, broccoli stems, peanut sauce & Sriracha aioli. Add chicken \$3, Salmon \$4. 14.25

GF Cider Pork Chop

› 6oz hand cut pork loin chop marinated in apple cider, bacon Brussels sprout, roasted potatoes and Bing cherry reduction 18.50

****Gluten Free Pasta Available Upon Request for an additional \$3**

Please notify your server about dietary restrictions or allergies

**Consuming raw or undercooked meats & seafood may increase your risk of food borne illness.*