

APPETIZERS

Select any of the following three for \$16

EDAMAME • Steamed and salted soybeans in pod

ITALIAN CAPRESE BRUSCHETTA

CRISPY CALAMARI • Dynamite sauce

MARINATED OLIVES • Orange, lemon & thyme

MIXED SPICED NUTS

COCONUT SHRIMP • Pineapple chili sauce

BEEF TENDERLOIN SKEWERS • Ponzu

BLACKENED CHICKEN QUESADILLA • Chipotle Sour Cream

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MIXED SPICED NUTS & MARINATED OLIVE BLEND
\$5

ARTISAN CHEESE BOARD \$13
Chef's selection of four with fruit, nuts & condiments

ANTIPASTI BOARD \$15
Cured meats, vegetables & accompaniments

STEAMED P.E.I. CLAMS \$9
White wine steamed with beurre blanc, sun-dried tomato, bacon & toast with hummus

WATERFRONT CEVICHE \$10
Avocado spread & house-made corn tortilla

WATERFRONT FLATBREAD PIZZAS
• Margarita Pesto \$12
• Roasted Chicken & Vegetable \$14

CUBANO PANINI \$8
Honey ham, pulled beef, Swiss cheese, spicy mustard, cornishon pickles on wheat with French fries

GRILLED CHICKEN CIABATTA \$9
Provolone, roasted tomatoes, lettuce, horsey-mayo, served with French fries

THE WATERFRONT BURGER \$10
Served with White Cheddar and Fries

CLASSIC CAESAR SALAD \$9
With house-made dressing – add chicken/shrimp \$4

JOIN US FOR:

HAPPY HOUR

Monday – Friday 4:00pm-7:00pm

\$3 RAIL DRINKS

\$3 HOUSE DRAFT BEER

\$6 MENU MARTINIS

TWO-FOR-ONE HOUSE WINES

\$3 - \$5 APPETIZER MENU

WEDNESDAY NIGHT SUSHI

Beginning at 5:00pm – while it lasts!
Served in the tavern and lounge only.

WINES BY THE STEM

BENVOLIO PINOT GRIGIO	\$7.00
LOS VASCOS SAUVIGNON BLANC	\$6.50
14 HANDS CHARDONNAY	\$6.00
14 HANDS RIESLING	\$6.00
14 HANDS MERLOT	\$6.00
14 HANDS CABERNET	\$6.00
LUCKY STAR PINOT NOIR	\$7.00
ZYNTHESIS ZINFANDEL	\$7.25
STEPHEN VINCENT CRIMSON	\$7.50
GRAFFIGNA RESERVE MALBEC	\$8.00

MARTINIS AND COCKTAILS

CLASSIC COSMOPOLITAN	\$8
Vodka, Cointreau, Cranberry and Lime Juices	
FRENCH MARTINI	\$8
Raspberry Vodka, Chambord, Champagne and splash of Pineapple Juice	
TARTINI	\$8
Grey Goose La Poire, Sour Apple Liqueur and Cranberry Juice	
GREEN TEA-TINI	\$8
Green Tea, Citrus Vodka, Grand Marnier, Lime Juice	
LOADED OLIVE MARTINI	\$8
Vodka or Gin, Dry Vermouth and a Trio of Loaded Olives	
MARGARITA	\$8
Patron Silver Tequila, Cointreau and Lime Juice	
CLASSIC MOJITO	\$7
Light Rum, Fresh Mint and Limes with Simple Syrup and Club Soda – try our flavors: raspberry, mango, coconut, peach and key lime \$8	

BEER

BUD LITE
BUDWEISER
COORS LIGHT
CORONA
CROOKED TREE IPA
DEAD GUY ALE
FAT TIRE
GOLDEN CAP SAISON
GUINNESS
HARP
HEINEKEN
HINTERLAND AMBER ALE, Green Bay
HINTERLAND COFFEE STOUT, Green Bay
LEINENKUGEL'S RED, Wisconsin
LEINENKUGEL'S HONEYWEISS, Wisconsin
MICHELOB GOLDEN LIGHT
MILLER LITE
MILLER 64
NEW CASTLE
PEARL STREET PALE ALE, La Crosse
ROLLING ROCK
SAMUEL ADAMS BOSTON LAGER
STRONGBOW CIDER
SUMMIT PALE ALE
WITTEKERKE BELGIAN WHEAT
WESTMALLE TRAPPIST ALE

Ask your server about our draft selections.