

THE WHITNEY

BEVERAGES

WINE, BEER, AND COCKTAIL MENUS AVAILABLE ON THE TABLE

SODA & JUICE 2

COCA-COLA & MINUTE MAID PRODUCTS

MILK 2

WHOLE, 2%, SKIM, OR CHOCOLATE

ICED TEA & LEMONADE 2

COLD-BREWED ICED TEA OR LEMONADE

COFFEE & TEA 2

FRESH BREWED COFFEE AND TEA

STARTERS

CHEESE BOARD 10

SHARP CHEDDAR, SWISS, AND SMOKED GOUDA CHEESE CUBES, DRY-ROASTED SEA-SALT ALMONDS, AND RED GRAPES

CAJUN CHICKEN FLATBREAD 10

LIGHT AND CRISPY FLATBREAD WITH A CAJUN CREAM SAUCE, GRILLED CHICKEN, CHEDDAR AND MOZZARELLA CHEESES AND FINISHED WITH A SALSA FRESCA. AVAILABLE ON A GF CAULIFLOWER CRUST (2)

PRETZEL BITES 12

BITE SIZED PRETZELS, OVEN BAKED WITH BEER CHEESE AND SERVED WITH HONEY MUSTARD SAUCE

WALLEYE CAKES 13

FOUR HAND-CRAFTED WALLEYE CAKES, PAN SEARED AND TOPPED WITH A LEMON DILL AOILI

TOMATO BRUSCHETTA 11

FRESH CHOPPED TOMATOES, GARLIC, RED ONION, AND BASIL, WITH VIRGIN OLIVE OIL ON TOP OF THICK SLICED MOZZARELLA AND TOASTED CROSTINI

WHITE BIANCA FLATBREAD 12

GARLIC CREAM SAUCE WITH CHOPPED TOMATO, SHRIMP, AND MOZZARELLA CHEESE ON A FLATBREAD AND BAKED TO PERFECTION. AVAILABLE ON A GF CAULIFLOWER CRUST (2)

BURGERS AND SUCH

ALL ITEMS ARE SERVED WITH SEASONED CHIPS. ADD FRIES FOR \$1 OR SWEET POTATO FRIES FOR \$2. SANDWICHES AND BURGERS ARE SERVED ON YOUR CHOICE OF BRIOCHE OR PRETZEL BUN. GF OPTIONS AVAILABLE. BURGERS SERVED WITH LETTUCE, TOMATO, AND ONION.

THE MEAD 15

GRILLED THIRD POUND BURGER TOPPED WITH FRIED ONIONS, THICK SLICED BACON, WISCONSIN CHEDDAR CHEESE, AND BOURBON BBQ SAUCE

HONEY SRIRACHA CHICKEN 10

GRILLED CHICKEN BREAST WITH HONEY SRIRACHA SAUCE AND MELTED PEPPER JACK CHEESE SERVED ON A BRIOCHE BUN

THE DANIEL WHITNEY 14

SLICED PRIME RIB WITH SAUTEED MUSHROOMS AND ONIONS, FINISHED WITH BABY SWISS CHEESE AND SERVED ON YOUR CHOICE OF BUN

THE PIONEER 15

GRILLED THIRD POUND BURGER PILED HIGH WITH SLICED PRIME RIB AND THICK CUT BACON, THEN TOPPED WITH A BEER CHEESE SAUCE

SMOKED GOUDA MUSHROOM BURGER 15

TWO QUARTER POUND, HAND-PATTIED BURGERS WITH SAUTEED MUSHROOMS AND SMOKED GOUDA CHEESE

THE RAPID REUBEN 10

PICK FROM CORNED BEEF OR TURKEY, PILED HIGH WITH SAUERKRAUT, 1000 ISLAND DRESSING, BABY SWISS, AND SERVED ON A TOASTED MARBLE RYE

SALADS AND SOUPS

CAESAR 8

CHOPPED ROMAINE, PARMESAN CHEESE, AND DRESSED WITH CROUTONS. TOSSED IN OUR CAESAR DRESSING. ADD CHICKEN (3), SHRIMP (4), OR GRILLED SALMON (8)

WHISKEY BLUE 14

WHISKEY MARINADED GRILLED SIRLOIN STEAK, BLEU CHEESE, RED ONIONS, TOMATOES, AND CROUTONS. SERVED WITH YOUR CHOICE OF DRESSING (CAESAR, RANCH, FRENCH, BLEU CHEESE, RASPBERRY VINAIGRETTE, ITALIAN, APPLE CIDER VINAIGRETTE)

THE EMMELINE 12

BED OF MIXED GREENS, APPLES, CANDIED PECANS, AND DRIED CRANBERRIES. TOPPED WITH BLEU CHEESE CRUMBLES AND APPLE CIDER VINAIGRETTE DRESSING. ADD CHICKEN (3), SHRIMP (4), OR GRILLED SALMON (8)

THE MILL 13

OUR VERSION OF THE CLASSIC COBB SALAD. A BED OF GREENS, BACON, TURKEY, AVOCADO, HARD BOILED EGGS, TOMATOES, AND SHREDDED CHEESE. SERVED WITH YOUR CHOICE OF DRESSING (CAESAR, RANCH, FRENCH, BLEU CHEESE, RASPBERRY VINAIGRETTE, ITALIAN, APPLE CIDER VINAIGRETTE)

SOUP 4 (CUP) 6 (BOWL)

CHOOSE FROM TWO SOUPS OF THE DAY

PASTAS

PASTAS ARE PAIRED WITH A HOUSE SALAD WITH CHOICE OF DRESSING. MAKE IT A CAESAR SALAD (2) OR A CUP OF SOUP (2). AVAILABLE WITH GF PASTA (2)

FETTUCCHINE ALFREDO 13

ADD CHICKEN (3), SHRIMP (4), OR GRILLED SALMON (8)

SEAFOOD RISOTTO 20

SCALLOPS, SHRIMP, AND RISOTTO

CHICKEN SALTIMBOCCA 18

CHICKEN, PROSCIUTTO, DICED TOMATOES, GARLIC CREAM SAUCE, AND ANGEL HAIR PASTA

ROASTED VEGETABLE PESTO PASTA 15

ROASTED VEGETABLES WITH A BASIL PESTO SAUCE TOSSED WITH PASTA. ADD CHICKEN (3), SHRIMP (4), OR GRILLED SALMON (8)

ENTREES

ALL ENTREES SERVED WITH CHOICE OF POTATO, CHEF'S VEGETABLES, AND A HOUSE SALAD WITH CHOICE OF DRESSING. MAKE IT A CAESAR SALAD (2) OR ADD A CUP OF SOUP (2). FOR STEAKS, ADD SAUTEED MUSHROOMS & ONIONS (3) OR BLUE CHEESE (2)

WALLEYE (BROILED, PAN-FRIED, OR CAJUN) 25

PAN FRIED 12 OZ. WALLEYE FILET PREPARED BROILED, PAN-FRIED, OR WITH A LIGHT CAJUN SEASONING AND TOPPED WITH PICO DE GALLO

WHISKEY SIRLOIN STEAK 18

WHISKEY MARINADED SIRLOIN STEAK GRILLED TO YOUR PREFERENCE

LEMON CAPER SALMON 22

PAN SEARED 8 OZ. SALMON STEAK TOPPED WITH A LEMON CAPER COMPOUND BUTTER

GRILLED RIBEYE 26

12 OZ. HAND CUT RIBEYE STEAK GRILLED TO YOUR PREFERENCE

THE BABY GRAND 28

8 OZ. PAN SEARED FILET PREPARED WITH GARLIC, BUTTER, AND OUR HOUSE SEASONING

THE GRAND 34

12 OZ. PAN SEARED FILET PREPARED WITH GARLIC, BUTTER, AND OUR HOUSE SEASONING