

EGG FRIENDLY MENU

STARTERS & SHARES

- CHICKEN WINGS** 15  
six wings; choose dry rub,  
Asian zing, buffalo,  
Nashville hot or BBQ

**BACON WRAPPED DATES** 14  
stuffed with goat cheese,  
cream cheese and almonds,  
drizzled with balsamic glaze

**B&H SAMPLER** 16  
bacon wrapped dates,  
firecracker shrimp Sassy Curds
- FLOWER SPROUTS** 13  
cauliflower and Brussels sprout  
medley with fried polenta,  
drizzled with a balsamic glaze

**THAI CHICKEN LETTUCE  
WRAPS** 18  
Bibb lettuce, diced chicken in a  
Thai ginger sauce, radish,  
wonton strips and cashews

**SASSY CURDS** 13  
local fresh fried cheese curds
- FIRECRACKER SHRIMP** 15  
lightly battered shrimp tossed  
in a creamy sriracha sauce  
topped with sesame seeds  
served over Napa cabbage

**BOURBON BBQ MESSY  
JOSEPH SLIDERS** 13  
bourbon BBQ ground served on  
slider buns with fried tempura  
pickles

SOUPS & SALADS

- SOUP DU JOUR**  
changes daily

**BAKED FRENCH ONION**
- salads are tossed in your choice of dressing  
Only 7 | With any entree 5  
Substitute soup/salad for side 4

**Dressings:** french, balsamic vinaigrette  
\$1 charge for extra dressing or sauce
- HOUSE SALAD**  
mixed greens with pepper jack  
cheese, tomatoes, cucumbers,  
onions and croutons

SIGNATURE PIZZAS

- BOMBERS SPECIAL**  
sausage, pepperoni, cheese,  
onions, mushrooms, green  
peppers and black olives  
12" small 20 | 14" large 24

**DONATION CREATION**  
rotates weekly - please ask  
your server for this week's  
special  
\$2 of each pie donated to local non-profit
- THIN CRUST PIZZA**  
12" small 15 | 14" large 18  
1.50 each topping on 12" pizza  
2.00 for each 14" pizza  
Toppings: anchovies, bacon,  
black or green olives, ham,  
green peppers, ground beef,  
jalapeños, onions, pepperoni,  
chicken, pineapple, sausage,  
tomatoes, mushrooms, or  
garlic
- THAI CHICKEN**  
grilled chicken, Thai peanut  
sauce, Napa cabbage, red  
onion, green onion, sesame  
seeds and cheese  
12" small 20 | 14" large 24

ENTREE SALADS

- BUFFALO CHICKEN** 19  
grilled or fried buffalo chicken served  
over mixed greens with red peppers, red  
onions, pepper jack, pecans and tortilla  
strips with your choice of dressing

**FALL STEAK SALAD\*** 23  
spring mix & spinach, sliced top sirloin  
steak with balsamic reduction, cherry  
tomatoes, red onion, roasted butternut  
squash, Brussels sprouts, roasted apples,  
candied walnuts, blue cheese crumbles,  
crispy beet strips, tossed in a bacon  
vinaigrette
- SEARED AHI SALAD\*** 23  
shredded Napa cabbage, chili lime  
vinaigrette with sesame seared rare ahi  
tuna, cashews, jicama, fried wontons, wasabi  
mayo and balsamic reduction  
**\*\*Egg free without wasabi mayo**

**GRILLED CHICKEN CAESAR** 19  
hearts of romaine tossed in house made  
Caesar dressing with croutons, parmesan  
cheese and polenta wedges  
Substitutue grilled salmon \$12  
**\*\*Egg free without dressing**

FROM THE WATER

- PAN-FRIED WALLEYE** 28  
lightly floured and pan-fried  
fresh Canadian walleye  
drizzled with a lemon butter  
sauce. Served with your  
choice of two sides



**BLACKENED SALMON** 27  
served with two sides    
253 calories, 12g fat, 8g carb
- CEDAR PLANK SALMON\*** 27  
fresh Atlantic salmon,  
lightly seasoned with salt  
and pepper, finished with a  
lemon butter sauce and  
served on a cedar plank with  
your choice of two sides 


PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. WE CAN CONFIRM WHICH MENU ITEMS ARE ALLERGEN FRIENDLY BASED ON OUR RECIPES, BUT CANNOT GUARANTEE THAT THERE MAY NOT BE CROSS-CONTAMINATION, AS WE ARE A SCRATCH KITCHEN. OUR FRYERS USE A 50/50 BLEND OF VEGETABLE AND SOYBEAN OIL, AND MARGARINE IS USED FOR SOME OF OUR COOKING (ALSO CONTAINS SOYBEAN OIL).

— STEAKS & GRILL —

Steaks topped with chef's butter and served with 2 sides.  
All premium sides additional 2 Add a side salad or soup for 5

LAND & SEA\* 56

- OPTION 1: 8oz Filet & Grilled Mahi Mahi 
- OPTION 2: 8oz Filet & 5oz Grilled Salmon 
- OPTION 3: 8oz Filet & Grilled Shrimp 

FILET MIGNON\* 48   
8oz brushed with olive oil,  
seasoned with salt & pepper

BEH STYLE BABY   
BACK BBQ RIBS  
slow roasted and finished  
on the grill with our  
homemade BBQ sauce  
full rack 32 / half rack 25

GRILLED ANGUS   
RIBEYE\* 48  
14oz grilled to perfection

— HOUSE FAVORITES —

T.A.'S HOT COMBY 21  
award winning sandwich - Best  
of Madison! Ham, salami and  
pepperoni topped with green  
pepper, onion, our secret  
sauce and melted mozzarella  
on a toasted hoagie with your  
choice of one side  
  
\*\*Egg free without creamy  
Italian dressing



WAGYU BURGER\* 25  
an elegant, refined spin on the  
classic burger. Served with  
caramelized onions, Swiss  
cheese, wild mushroom blend  
and a garlic aioli. Served with  
your choice of one side  
  
\*\*Egg free without garlic aioli

FISH TACOS 20  
marinated grilled mahi mahi,  
pico, jicama, Napa cabbage,  
chili lime vinaigrette on 50%  
corn, 50% flour tortillas (3)  
served with one side  
Substitute Firecracker Shrimp 3  
make it vegetarian: substitute Beyond Beef!  
  
\*\*Egg free without chipotle mayo

JAMBALAYA 22  
tender chicken, sautéed  
shrimp and andouille sausage,  
tossed with rice, peppers and  
onions in a spicy creole sauce  
topped with green onions

STUFFED CHICKEN  
BREAST 24  
lightly breaded chicken  
breast stuffed with cream  
cheese, bacon, spinach and  
mushrooms, pan-fried until  
golden brown and drizzled  
with a sage sauce. Served  
with your choice of two sides

SPANKY'S MEATLOAF 18  
with veal glaze topped with  
onion straws and your choice of  
two sides. Try garlic mashed  
potatoes and the daily  
vegetable!

Apple Cider Chicken  
Thighs 23    
grilled chicken thighs,  
roasted sweet potato,  
butternut squash, Brussels  
sprouts, apples, kale in a  
light Dijon apple cider sauce

— BOWLS —

make any bowl vegetarian: substitute Beyond Beef \$6

KOREAN BOWL\* 22  
seared beef tenderloin in a ginger soy  
dressing, fried egg, kale, carrots and cucumber  
over Jasmine rice; served with kimchi  
  
\*\*Egg free without fried egg





THAI CHICKEN BOWL\* 22  
cucumber, carrots, kale, cabbage,  
cashews, green onions, sesame seeds,  
grilled Thai peanut chicken over Jasmine  
rice.

BUDDHA BOWL 17 (VEGAN)  
roasted Brussels sprouts, sweet potato,  
butternut squash, with avocado, cherry tomato,  
5 grain blend, crispy beet strips, avocado tahini  
dressing  
Add grilled chicken \$6  
Add grilled shrimp \$8  
Add grilled salmon\* \$12

CHICKEN BURRITO BOWL 19  
grilled chicken breast, jasmine rice, black beans,  
pepper jack & cheddar cheese, shredded lettuce,  
pico de gallo, lime crema, guacamole, green onion,  
and tortilla strips

— SIDES 5 — PREMIUM SIDES 7 —

- DAILY VEGETABLE 
- WILD RICE 
- GARLIC MASHED POTATOES 
- FRESH FRUIT 
- FRENCH FRY DIPPERS  
Try a dipping sauce! \$1 each: BBQ or ranch

- BRUSSELS SPROUTS
- BROCCOLINI 
- TWICE BAKED POTATO 
- SMASHED CAULIFLOWER  with green onions
- MUSHROOM RISOTTO 
- PREMIUM SIDES  
ADDITIONAL \$2  
UPCHARGE TO ALL  
DISHES

\*CONTAINS OR MAY CONTAIN RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. WE CAN CONFIRM WHICH MENU ITEMS ARE NUT FREE, BUT CANNOT GUARANTEE THAT ALL INGREDIENTS CAME FROM A NUT-FREE FACILITY.