

PEANUT FRIENDLY MENU		
STARTERS & SHARES		
FIRECRACKER SHRIMP 15 lightly battered shrimp tossed in a creamy sriracha sauce topped with sesame seeds	FLOWER SPROUTS 13 cauliflower and Brussels sprout medley with fried polenta, drizzled with a balsamic glaze	SPICY TUNA BITES* 17 bite sized crispy rice cakes topped with sliced avocado, Ahi tuna in sriracha mayo and sliced serrano pepper
BACON WRAPPED DATES 14 stuffed with goat cheese, cream cheese and almonds, drizzled with a balsamic glaze	B&H SAMPLER 16 bacon wrapped dates, firecracker shrimp and Sassy curds	CHICKEN WINGS 15 6 wings; choose dry rub, Buffalo, Nashville hot or BBQ
THAI CHICKEN LETTUCE WRAPS 18 Bibb lettuce, diced chicken in a Thai ginger sauce, radish, wonton strips and cashews	CHIPS & EGGAMOLE 16 🌱 fresh hard boiled brown eggs mixed into homemade guacamole served with black bean chips 213 calories, 12g fat, 22g carb	BOURBON BBQ MESSY JOSEPH SLIDERS 13 bourbon BBQ ground served on slider buns with fried tempura pickles
SASSY CURDS 13 local fresh fried cheese curds		
SOUPS & SALADS		
SOUP DU JOUR changes daily	salads are tossed in your choice of dressing Only 7 With any entree 5 Substitute soup/salad for side 4	HOUSE SALAD mixed greens with pepper jack cheese, tomatoes, cucumbers, onions and croutons Dressings: french, bleu cheese, ranch, balsamic vinaigrette or Italian - all made in-house!
BAKED FRENCH ONION 50¢ charge for extra dressing or sauce	CAESAR SALAD with fresh shaved parmesan cheese and croutons	
SIGNATURE PIZZAS		
BOMBERS SPECIAL sausage, pepperoni, cheese, onions, mushrooms, green peppers and black olives 12" small 20 14" large 24	FIRECRACKER SHRIMP lightly battered shrimp with our famous creamy sriracha sauce, Napa cabbage, cheese and sesame seeds 12" small 22 14" large 26	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
DONATION CREATION rotates weekly - please ask your server for this week's special \$2 of each pie donated to local non-profit		
BOWLS		
KOREAN BOWL 22 seared beef tenderloin in a ginger soy dressing, fried egg, kale, carrots and cucumber over Jasmine rice; served with kimchi		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		
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		SEARED AHI SALAD* 22 shredded Napa cabbage tossed in chili lime vinaigrette topped with sesame seared rare ahi tuna, cashews, jicama, fried wontons and drizzled with wasabi mayo and a balsamic reduction
GRILLED CHICKEN CAESAR 19 hearts of romaine tossed in house made Caesar dressing with croutons, parmesan cheese and polenta wedges		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
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).		

PEANUT FRIENDLY MENU

— 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 Shrimp



OPTION 2: 8oz Filet & Grilled Salmon



OPTION 3: 8oz Filet & Grilled Mahi Mahi

GRILLED ANGUS
RIBEYE* 48

14oz grilled to perfection



B&H STYLE BABY
BACK BBQ RIBS

slow roasted and finished
on the grill with our
homemade BBQ sauce
full rack 32 / half rack 25



FILET MIGNON* 48



8oz brushed with olive oil,
seasoned with salt & pepper

— FROM THE WATER —

PAN-FRIED WALLEYE 26

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

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

BLACKENED SALMON 27

served with two sides

253 calories, 12g fat, 8g carb



— 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

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!

SPANKY'S MEATLOAF 19

with veal glaze topped with
fried onions and your choice of
two sides. Try garlic mashed
potatoes and the daily
vegetable!

CHIPOTLE CHICKEN PASTA 22

penne pasta tossed in a
chipotle garlic cream sauce
with blackened chicken,
onions, mushrooms, red and
green peppers, parmesan
cheese and green onions

VEGGIE CENTRICITY 21

roasted cauliflower, signature
Brussels sprouts and fried
polenta over a bed of
smashed cauliflower drizzled
with a parmesan cream sauce
and balsamic reduction

WAGYU BURGER* 25

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

JAMBALAYA 27

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

Apple Cider Chicken Thighs 23

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



STUFFED CHICKEN BREAST 25

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

ENTREE SPECIAL

please see our specials menu
or inquire with your server

— SIDES 5 —

DAILY VEGETABLE



WILD RICE



GARLIC MASHED POTATOES



FRESH FRUIT



FRENCH FRY DIPPERS

Try a dipping sauce! \$1 each: BBQ, ranch or chipotle aioli

— PREMIUM SIDES 7 —

MAC & CHEESE

BRUSSELS SPROUTS

BROCCOLINI



TWICE BAKED POTATO



SMASHED CAULIFLOWER



with green onions

MUSHROOM RISOTTO



PREMIUM SIDES
ADDITIONAL \$2
UPCHARGE TO ALL
DISHES

— DESSERTS —

SEE DESSERT MENU

*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.