

EGG FRIENDLY MENU

STARTERS & SHARES

CHICKEN SKEWERS 15

six crispy skewers; choose Asian zing, buffalo, Nashville hot or BBQ

BACON WRAPPED DATES 14

stuffed with goat cheese, cream cheese and almonds, drizzled with balsamic glaze

FLOWER SPROUTS 13

cauliflower and Brussels sprout medley with fried polenta, drizzled with a balsamic glaze

SASSY CURDS 13

local fresh fried cheese curds

THAI CHICKEN

LETTUCE WRAPS 18

Boston bibb lettuce, diced chicken tossed in a Thai ginger sauce with raddish, wonton strips and cashews

make it vegetarian: substitute Beyond Beef!

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

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

DONATION CREATION

rotates weekly - please ask your server for this week's special

\$2 of each pie donated to local non-profit

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

CAPRESE, AVOCADO & SHRIMP SALAD 21

avocado, fresh mozzarella, heirloom cherry tomatoes and basil pesto over a bed of mixed greens with marinated shrimp - topped with balsamic glaze and microgreens

TRIPLE BERRY SALAD*

14" maine and spring mix lettuce tossed in a balsamic vinaigrette with mixed berries, red onions, candied walnuts, and goat cheese

Add grilled chicken \$6

Add 2 scallops \$12

Add shrimp skewers (2) \$8

SEARED AHI SALAD* 23

shredded Napa cabbage tossed in chili lime vinaigrette topped with sesame seared rare ahi tuna, cashews, jicama, microgreens and drizzled with wasabi mayo and a balsamic reduction

**Egg free without wasabi mayo

LIFE BALANCE

CHICKEN GIARDINIERA 16

grilled chicken topped with mild giardiniera, roasted cauliflower and broccolini; served over cauliflower smash.

350 calories, 17.5g fat, 12g carb

CHIPOTLE MUSHROOM TENDERLOIN* 28

sliced beef tenderloin with mushrooms and a hint of chipotle, served over a bed of sautéed kale; served with one side

381 calories, 27g fat, 11g carb

THE BEYOND BURGER®

18

topped with Bibb lettuce, tomatoes, sliced avocado and onion; with one side - vegan with pretzel bun!

405 calories, 23g fat, 31g carb

BLACKENED MAHI MAHI 22

served with two sides



253 calories, 12g fat, 8g carb


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 SuperCharge microgreens 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 & 2 Scallops 

OPTION 2: 8oz Filet & 5oz Grilled Salmon 

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

ALL STEAKS FINISHED
WITH OUR CHEF'S BUTTER

— 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

GRILLED SCALLOPS* 42
drizzled with a roasted shallot
beurre blanc sauce, served
with mushroom risotto and
your choice of one side

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

— 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**

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**

**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

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**

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

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!

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

— RICE BOWLS —

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 and grilled Thai peanut
chicken over Jasmine rice.

make any bowl vegetarian:
substitute Beyond Beef!

AHI TUNA BOWL* 25
seared ahi tuna, marinated
onions, shaved carrots,
cucumber, and fresh mango
over Jasmine rice. Served with
wakame in a honey ginger
dressing

— SIDES 5 —

DAILY VEGETABLE 

WILD RICE 

GARLIC MASHED POTATOES 

FRESH FRUIT 

FRENCH FRY DIPPERS

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

— PREMIUM SIDES 7 —

BRUSSELS SPROUTS

BROCCOLINI 

TWICE BAKED POTATO 

SMASHED CAULIFLOWER  with green onions

MUSHROOM RISOTTO 

**PREMIUM SIDES
ADDITIONAL \$2
UPCHARGE TO ALL
DISHERS**

*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.