PEANUT FRIENDLY MENU

STARTERS & SHARES

FIRECRACKER SHRIMP 15

lightly battered shrimp tossed in a creamy sriracha sauce topped with sesame seeds

BACON WRAPPED DATES 14

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

NEW ENGLAND LOBSTER SLIDERS 22

3 toasted challah rolls with lettuce, lemon aioli, and chilled Maine style lobster filling

FLOWER SPROUTS 13

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

B&H SAMPLER 16

bacon wrapped dates, firecracker shrimp and Sassy Cow curds

Chips & Eggamole 16 🔌

JRS Farms fresh hard boiled brown eggs mixed into our homemade guacamole served with black bean chips 213 calories, 12g fat, 22g carb

THAI CHICKEN LETTUCE WRAPS

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

make it vegetarian: substitute Beyond Beef!

CHICKEN SKEWERS

six crispy skewers; choose buffalo, Nashville hot or BBQ

SASSY CURDS

local fresh fried cheese curds

SOUPS & SALADS

Soup Du Jour changes daily

Baked French Onion

50¢ charge for extra dressing or sauce

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

Caesar Salad

with fresh shaved parmesan cheese and croutons

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!

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

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

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

ENTREE SALADS

Buffalo Chicken

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

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

Seared Ahi Salad*22 🔻

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

Triple Berry Salad* 26

spinach and spring mix lettuce tossed in a raspberry vinaigrette topped with seared scallops, mixed berries, red onions, candied walnuts, and goat cheese

GRILLED CHICKEN CAESAR 19

hearts of romaine tossed in our house made Caesar dressing with croutons, parmesan cheese and polenta wedges

LIFE BALANCE

BLACKENED MAHI MAHI 24 served with two sides

253 calories, 12g fat, 8g carb



CHIPOTLE MUSHROOM FILET MIGNON* 29

sliced filet mignon with mushrooms and a hint of chipotle, served over a bed of sauteed kale, served with one side 381 calories, 27g fat, 11g carb

THE BEYOND **BURGER®**

rice and pea proteins are the basis of this veggie burger! Topped with Bibb lettuce, tomatoes and onion; with one side - vegan with pretzel bun! 405 calories, 23g fat, 31g 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 CROSScontamination, 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 Add one crab cake to any entree for 6

LAND & SEA*

OPTION 1: 80z Filet & 2 Scallops

OPTION 2: 80z Filet & 50z Grilled Salmon

GRILLED ANGUS RIBEYE* 48 14oz grilled to perfection

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



All steaks single sourced from Halperns' Angus Beef Brand

ALL STEAKS FINISHED WITH OUR CHEF'S BUTTER

FROM THE WATER -

Pan-Fried Walleye 26 lightly floured and pan-fried fresh Canadian walleve 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*

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 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

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

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!

ENTREE SPECIAL

please see our specials menu or inquire with your server

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

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

SIDES

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

Mac & Cheese BRUSSELS SPROUTS Broccolini 🖹

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

TWICE BAKED POTATO 镧

SMASHED CAULIFLOWER with green onions Mushroom Risotto 🕷

DESSERTS

SEE DESSERT MENU ALL DESSERTS ARE PEANUT FREE