

GROUP DINING

PACKAGES

At Stillwaters, we emphasize the Guest Experience: preparing excellent food derived from our American Scratch Kitchen, craft cocktails, extensive draft beer, approachable wines, and extraordinary service.



LUNCH MENU

AVAILABLE DAILY UNTIL 3PM

CHOICE OF

House Salad or Tavern Soup

MAINS

Tavern Burger

fresh ground short rib, chuck & brisket, sharp cheddar, tavern thousand island, lettuce, caramelized onions, tomato, Jamison's Breadhouse brioche bun

Wood-Grilled Chicken Wich

mustard q sauce, red cabbage slaw, Daily's bacon, cheese curds, Jamison's Breadhouse brioche bun

Fish 'n Chips

local catch, southern slaw, malt vinegar aioli

Fried Chicken Salad

buttermilk fried chicken, mixed greens, pecans, blue cheese, apples and celery, maple vinaigrette

Vegan Pad Thai Salad

sweet potato noodle, kale, carrots, cucumber, green beans, heirloom tomatoes, radish, napa cabbage, beam sprouts, thai basil, peanuts

Tavern Greek Salad

Mixed greens, cucumber, feta, heirloom tomatoes, croutons, egg, kalamata olives, greek vinaigrette

\$20 PER PERSON

Price per person includes: Choice of Soup or Salad & Choice of Entrée Soft Drinks. Vegetarian Option Available. Price does not include tax or gratuity



DINNER MENU #1

STARTERS

House Smoked Fish Spread

Jamison's Breadhouse saltines

Fried Wisconsin Cheese Curds

smokey aioli

CHOICE OF

House Salad or Tavern Soup

MAINS

Tavern Burger

fresh ground short rib, chuck & brisket, sharp cheddar, tavern thousand island, lettuce, caramelized onions, tomato, Jamison's Breadhouse brioche bun

Roasted Beet Salad

red and golden beets, watermelon, strawberry, frisée lettuce, red onion, feta, marcona almonds, lime vinaigrette

Bayou Shrimp and Crawfish

Red peppers, onions, celery, cajun cream sauce, crawfish grit cake

Vegan Pad Thai Salad

sweet potato noodle, kale, carrots, cucumber, green beans, heirloom tomatoes, radish, napa cabbage, beam sprouts, thai basil, peanuts

\$25 PER PERSON

Price per person includes: Shared Starters, Choice of House Salad or Tavern Soup,
Choice of Entrée, Soft Drinks
Vegetarian Option Available.
Price does not include tax or gratuity



MENU #2

STARTERS

House Smoked Fish Spread

Jamison's Breadhouse saltines

Fried Wisconsin Cheese Curds

smokey aioli

CHOICE OF

House Salad or Tavern Soup

MAINS

Fried Chicken Salad

buttermilk fried chicken, mixed greens, pecans, bleu cheese, apples, maple vinaigrette

Citrus-Ginger Salmon

carrot vinaigrette, wood-grilled asparagus, fried kale

Chicken Tikka Masala

basmati rice, Jamison's Breadhouse garlic naan

Grilled Meatloaf

country style BBQ, crispy onions and jalapenos, tavern mash potatoes, local vegetables

Creole Shrimp Pasta

Garlic beer butter, red pepper, gulf shrimp, spaghetti, toasted La Segunda Cuban bread

Vegan Pad Thai Salad

sweet potato noodle, kale, carrots, cucumber, green beans, heirloom tomatoes, radish, napa cabbage, beam sprouts, thai basil, peanuts

\$30 PER PERSON

Price per person includes: Shared Starters, Choice of House Salad or Tavern Soup,
Choice of Entrée, Soft Drinks
Vegetarian Option Available.
Price does not include tax or gratuity



DINNER MENU #3

STARTERS

House Smoked Fish Spread

Jamison's Breadhouse saltines

Fried Wisconsin Cheese Curds

smokey aioli

CHOICE OF

House Salad or Tavern Soup

MAINS

Prime Strip

tavern mashed potatoes, wood-grilled asparagus, bourbon au poivre sauce

Fish of the Day

Chef's choice

Beet Salad

red and golden beets, watermelon, strawberry, frisée lettuce, red onion, feta, marcona almonds, lime vinaigrette

Citrus Ginger Salmon

carrot vinaigrette, wood-grilled asparagus, fried kale

Chicken Tikka Masala

basmati rice, Jamison's Breadhouse garlic naan

Vegan Pad Thai Salad

sweet potato noodle, kale, carrots, cucumber, green beans, heirloom tomatoes, radish, napa cabbage, beam sprouts, thai basil, peanuts

\$45 PER PERSON

Price per person includes: Shared Starters, Choice of House Salad or Tavern Soup,
Choice of Entrée, Soft Drinks
Vegetarian Option Available.
Price does not include tax or gratuity





2 PER PERSON

HOUSE BRANDS

house brand liquors, draft beer, 6oz house wine $$15 PER PERSON^*$

PREMIUM

signature craft cocktails, draft beer, any 60z wine sold by the glass \$20 PER PERSON*

BEER & WINE

unlimited 6oz house wine, draft beer \$18 PER PERSON PER HOUR*

HOUSE BRAND LIQUOR/WINE/BEER

unlimited house brand liquors, draft beer, 6oz house wine $$24 \, PER \, PERSON \, PER \, HOUR^*$

PREMIUM

unlimited signature craft cocktails, draft beer, any 60z wine \$29 PER PERSON PER HOUR*

ON CONSUMPTION

We can create a custom beverage menu for your event or offer a fully open bar. You will be charged only for what is ordered at menu pricing.

*Price does not include tax or gratuity





SEMI-PRIVATE DINING

WE CAN ACCOMMODATE ANY GROUP FROM 8 GUESTS TO 30 GUESTS

