

APPETIZERS

GILLY GOAT Roasted garlic, diced peppers, goat cheese and Gilly's hot sauce. Baked & served with toasted sourdough. \$9

BRUSCHETTA Garlic toast served with a mix of tomatoes, balsamic vinegar, red onion, fresh basil, shredded fontina and parmesan cheese. \$8

JUMBO LUMP CRAB CAKES A High Rock favorite! Jumbo lump crab meat seared and served with a spiced remoulade. \$13

HUMMUS AMOUNGUS Classic combo of ground garbanzo beans, lemon juice, garlic, tahini, and olive oil served with sliced tomatoes, cucumbers and flat bread. \$8

POTSTICKERS Pork potstickers seared golden brown, served over mixed greens with sweet chili orange marmalade. \$9

AHI TUNA Sesame seed crusted ahi tuna seared rare, on a bed of mixed greens and a duo of sauces. \$10

CALAMARI Fried golden brown, tossed in sweet chili sauce, served with lemons and fried rice noodles. \$10

TEX MEX QUESADILLAS Stuffed with spiced chicken, black beans, and corn salsa. Fried and served with sour cream and pico de gallo. \$9

LOADED POTATO SOUP

A homemade classic.

SOUP DU JOUR - Made fresh daily.

Cup \$4.00 Bowl \$6.00

PASTA

RASTA PASTA Cavatappi pasta with sautéed garlic, spinach, onions, peppers, chicken, and pepperoni in a vodka tomato cream sauce topped with crumbled gorgonzola cheese. \$13

FREDO PASTA Cavatappi pasta with garlic, oven roasted chicken and broccoli, sautéed with cream and parmesan. \$12

BIG KID MAC & CHEESE
Rich & creamy, ask for it spicy! \$9

WISCONSIN PRIDE PASTA Cavatappi pasta with our house red sauce, smothered with parmesan and mozzarella cheese, finished with fresh herbs. \$11
Add: chicken, beef or shrimp for \$2

HARPER PASTA Creamy pesto, cavatappi pasta, chicken, oven roasted tomatoes and red onions, topped with bruschetta and parmesan cheese. \$12

SALADS

HAIL CAESAR Our twist on the classic! Chopped romaine tossed in Caesar dressing with diced apples, gorgonzola, fresh croutons and parmesan cheese. \$9
ADD: chicken, beef, or shrimp for \$ 2

CHICKEN WALDORF Chicken, golden raisins, sweet red onions, apples, and spiced walnuts tossed in our mixed greens with a maple apple dressing. \$11

STREET BEAT Roasted beets, fresh spinach, raisins, sweet red onions, sunflower seeds, and a hazelnut crusted goat cheese with a honey balsamic vinaigrette. \$10

ESMERALDA SALAD Fresh romaine, garlic shrimp, black beans, corn salsa, cheddar cheese, pico de gallo and tortilla strips, with homemade cilantro lime dressing. \$11

TRAPANI Mixed greens with tomatoes, cucumbers, onions, kalamata olives, fontina cheese and pepperoncini tossed in roasted garlic Italian vinaigrette. \$9

SHANGSI Mixed greens and rice noodles with carrots, celery, green onions, & cashews tossed in a zesty orange ginger vinaigrette topped with grilled chicken breast. \$11

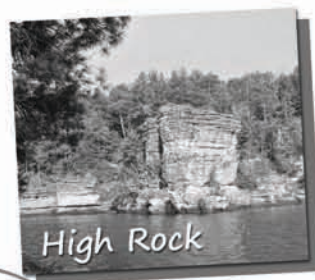
GARDEN SALAD Mixed greens with carrots, celery, cucumbers, tomatoes and croutons with dressing on the side. \$7

DRESSINGS: ranch, maple apple, caesar, cilantro lime, roasted garlic Italian, fat free french, cusabi, orange ginger vinaigrette, creamy blue cheese, honey balsamic vinaigrette, and oil and vinegar.

HIDDEN VALLEY STROGANOFF Sautéed beef with crimini, portabella, shitake and oyster mushrooms, and sautéed red onions tossed in a creamy horseradish sauce with egg noodles. \$13

ROMMIEO Spicy chicken sausage coins, with sautéed peppers, onions and spinach tossed with cheese ravioli in a roasted red pepper and almond romesco. \$15

CORGAN Creamy butternut squash ravioli with crumbled bleu cheese, spiced walnuts and paprika oil. \$13





Eat Well, Laugh Often
Love Life

WRAPS

ZEPPLIN Thinly sliced certified Angus Beef, sautéed peppers and onions with melted mozzarella cheese, lettuce, tomato, pepperoncini and a jalapeno spread. \$9

TREE HUGGER Sautéed peppers, onions, broccoli, tomatoes, kettle potato chips, mixed greens and homemade hummus finished with tomato basil mayonnaise. \$9

CUSABI Sautéed garlic shrimp, goat cheese, sliced cucumber, tomato, napa cabbage and a cucumber wasabi dressing. \$9

RIO GRANDE Oven roasted chicken, avocado, fresh corn salsa, bacon and lettuce finished with ranch dressing. \$9

SANDWICHES

SOPRANO Sautéed garlic shrimp with bacon, swiss cheese, lettuce and tomato finished with a tomato basil mayonnaise on toasted artisan country bread. \$10

CALYPSO BURGER Choice Hereford ground beef patty smothered with a calypso salsa of peppers and molassas, topped with crunchy funyuns on a butter bun. \$9

ROWDY SANDWICH Sliced pit ham, spicy chicken sausage, Swiss cheese and spinach on artisan country bread \$9

BEST GRILLED CHEESE EVER Brie and fontina cheeses with sliced green apples sandwiched between artisan country bread with tomato jam on the side. \$8

CHICKEN CRAN SANDWICH Grilled chicken breast with Swiss cheese, warm cranberry sauce and alfalfa sprouts on a butter bun. \$9

STEAKER SANDWICH Grilled balsamic steak sandwich cooked to your liking with rosemary caramelized onions and oven roasted mushrooms, served on a butter bun. \$10

SIDES

wraps & sandwiches served with kettle chips.

Substitute for \$2:

cup of homemade soup, side salad, napa cabbage salad, broccoli salad, fresh coleslaw or garlic tator tots

ENTREES

RIBEYE

Grilled ribeye steak with herb roasted red potatoes, fresh sautéed vegetables topped with a crab & citrus beurre blanc. \$22

WHISKEY SHORT RIBS

Braised beef short ribs in Jameson whiskey served with garlic mashed potatoes, oven roasted root vegetables, smothered in a Jameson gravy. \$19

TENDERLOIN OF BEEF

Choice beef tenderloin medallions with bleu cheese mashed potatoes and fresh sautéed vegetables. Finished with a roasted garlic and mushroom demi. \$26
Add a fresh jumbo scallop for \$4

POTOSI BRAISED PORK BELLY

Cave-ale beer braised pork belly served with High Rock sweet potato mash and seasonal sautéed vegetables, in a natural jus. \$20

THANKSGIVING EVERYDAY

Deep fried thanksgiving dumplings with "gravy", roasted root vegetables, and warm cranberry sauce. \$18

SUNDAY CHICKEN

Oven-roasted airliner chicken breast served with long grain white rice, seasonal fresh vegetables, finished with a bloody mary salsa with crumbled feta cheese. \$18

CHICKEN PICCATA

Pan-seared chicken cutlets served with garlic mashed potatoes, seasonal vegetables and a lemon caper beurre blanc. \$18

CHILI RELLENOS

Two roasted poblano peppers stuffed with a blend of monteray jack and cheddar cheese, deep-fried golden brown. Served with refried black beans and Spanish rice, smothered in a green chili sauce. \$16

SCALLOPS

Bacon wrapped jumbo scallops with herb roasted red potatoes, sautéed vegetables and a white wine gorgonzola cream sauce. \$24

WALLEYE

Pan-fried walleye with High Rock sweet potato mash, seasonal vegetables and finished with a Wisconsin sweet corn and bacon beurre blanc. \$22

SALMON

Brie crusted salmon filet baked and served with long grain white rice and steamed broccoli, drizzed with a raspberry merlot reduction. \$18

An 18% gratuity will be added to parties of 8 or more. \$2.00 split plate charge. Please no separate checks for parties of 6 or more. If you have a food allergy, please let your server know. The consumption of raw animal protein may be hazardous.