



TRAPPERS TURN

APPETIZERS

FIRECRACKER SHRIMP 18

Crispy shrimp, bang bang sauce, spicy aioli

WISCONSIN'S LARGEST CHEESE CURDS 14

Fried crisp, served with marinara sauce

CHICKEN WINGS 15

Choose from the following: Buffalo, BBQ or house dry rub

BUFFALO CAULIFLOWER 13

Roasted cauliflower bites, bleu cheese dressing

GRILLED HADDOCK CAKES 15

Cajun remoulade, tartar sauce

NACHOS GRANDE 16

Cheddar, jalapeño, black olives, green onion, sour cream, pico de gallo, cheese sauce

Chicken | Ground Beef

BURGERS & SANDWICHES

Served with a pickle. Choice of: crispy fries or pub chips.

Substitute for sweet potato fries 1

CLASSIC BURGER 14

TRAPPERS CHEESE BURGER* 15

Swiss, American, or Wisconsin cheddar cheese

WISCONSIN'S LARGEST CHEESE CURD BURGER* 16

Cheese curds, onion straws, ranch dressing

BACON MUSHROOM SWISS BURGER* 16

Bacon, mushrooms, topped with Swiss cheese

TURKEY BURGER* 16

Tomato, avocado, pico de gallo, green onion, mayo

FISH FRY SANDWICH 14

Lightly battered haddock fillets, tartar sauce, lettuce, tomato, brioche bun

CHICKEN BACON RANCH WRAP 14

Bacon, grilled chicken breast, lettuce, tomatoes, cheddar jack cheese, creamy bacon dressing, rolled in a flour tortilla

BUFFALO CHICKEN WRAP 14

Fried chicken tenders or grilled chicken breast, buffalo sauce, sliced celery, cheddar cheese, lettuce, bleu cheese mayo, grilled flour tortilla

RICH'S PRIME RIB SANDWICH 16

Shaved prime rib, sautéed onions, peppers, mushrooms, melted swiss
Served on a hoagie roll with beef au jus

PRIME RIB SLIDERS 15

Pretzel rolls, blackened prime rib, cajun rémoulade, swiss cheese

TRAPPERS GRILL

Served with your choice of side

FILET MIGNON* (8 OZ) 52

RIBEYE* (12 OZ) 39

STEAK ENHANCERS

Garlic butter mushrooms 4

Bleu cheese melt 4

Three garlic butter shrimp 9

SOUPS & SALADS

CRANBERRY CHICKEN SALAD 15

Field greens, grilled chicken, sun-dried cranberries, walnuts, feta cheese, balsamic vinaigrette

CAESAR SALAD 12

Romaine, parmigiano-reggiano cheese, garlic croutons

Tossed in a classic caesar dressing

Chicken Breast 5 | Grilled Salmon 8 | Shrimp 8

TRAPPERS CLAM CHOWDER

Cup 6 | Bowl 8

FRENCH ONION

Crostini, gruyere cheese

Cup 6 | Bowl 8

SALAD BAR 15

(when available)

MAIN DISHES

JACKED UP CHICKEN 26

Grilled chicken, asparagus, crispy hash browns, Jack Daniel's cream sauce, parmigiano-reggiano cheese

CHICKEN PICATTA 26

Chicken breast, chardonnay, capers, angel hair pasta, parmigiano-reggiano cheese

GREAT LAKES WALLEYE 28

Served with asparagus and your choice of side

Choice of preparation:

Cajun blackened

Butter crumb crust

Pan fried with golden citrus butter

Walleye Picatta with white wine, capers, parmigiano-reggiano cheese

SHRIMP TEMPURA 25

Tempura sauce, fresh vegetables, jasmine rice

CLASSIC ALFREDO 21

Fettuccine pasta, basil-garlic cream, broccoli, roasted red peppers, parmigiano-reggiano cheese

Chicken 5 | Shrimp 8

BAKED SALMON 32

Whipped goat cheese, dill chimichurri, asparagus, marinated tomato, arugula salad

SIDES 5

jasmine rice, mashed potatoes, loaded mashed potatoes, baked potato, loaded baked potato, scalloped baked potato with ham, cauliflower mash

DESSERTS

PEANUT BUTTER PIE 8

Peanut butter mousse, caramel sauce, whipped cream

CHERRY WALNUT CHEESECAKE 8

New York cheesecake, dark cherries, roasted walnut crust

FRIED ICE CREAM 8

Cinnamon roll crusted vanilla ice cream

FRIDAY NIGHT FISH FRY

Served with seasonal vegetable, your choice of side, soup and salad bar

ICELANDIC HADDOCK 20

Lightly breaded | Beer battered | Broiled

TRAPPERS TURN TRIO 23

Beer battered, broiled & grilled haddock cake

FRIDAY & SATURDAY PRIME RIB

Served with seasonal vegetable, your choice of side, soup and salad bar

8 OUNCE 27 | 10 OUNCE 32 | 14 OUNCE 42

Featured every Friday & Saturday night; Angus beef carved and served with au jus and horseradish sauce

OLD FASHIONED

WISCONSIN BRANDY OLD FASHIONED 10

Trappers Turn/Wollersheim Brandy in Wisconsin's favorite cocktail

MAPLE SYRUP BRANDY OLD FASHIONED 10

Trappers Turn/Wollersheim Brandy, touch of Maple Syrup, a few dashes of bitters, splash of seltzer garnished with a slice of bacon

ROSEMARY BRANDY OLD FASHIONED 10

Trappers Turn/Wollersheim Brandy, rosemary infused simple syrup, a few dashes of bitters, a splash of seltzer garnished with fresh rosemary

BEER

DRAUGHT

Miller Lite

Coors Lite

New Glarus Spotted Cow

Seasonal

WBC Badger Club Amber

Guinness Stout

Blue Moon

Toppling Goliath's Pseudo Sue Pale Ale

DOMESTIC/SELTZER

Miller Lite

Coors Light

Bud Light

Michelob Ultra

Miller High Life

MGD 64

White Claw Black Cherry

White Claw Raspberry

Truly Strawberry

Twisted Tea

IMPORTED

Corona

Corona Light

Heineken

Stella Artois

Modelo

NON-ALCOHOLIC

Heineken 0.0

Sam Adams Just the Haze IPA

WINES

9 GLASS 34 BOTTLE

WHITE RIESLING

Semi-sweet with floral aromas of jasmine and flavors of wild honeysuckle and apricots

BLUSHING ROSE

Semi-sweet with fruit flavors of mango, kiwi and pineapple

PRAIRIE SUNBURST RED

Stylish fruity red made from locally-grown Foch grapes, bursting with berry fruit flavors

SCARLET FUME

Semi-Dry blend of delicious red grapes with intense aromas of luscious cherries and sun-splashed violets

WINES BY THE GLASS

WHITES

EMMOLO, Sauvignon, Napa Valley, CA

12

VAN DUZER PINOT GRIS, Pinot Gris, 'Vireton', Willamette Valley, Oregon

13

LAMBERT, Chardonnay, 'Thousand Words'

14

WOLLERSHEIM PRAIRE FUME Prairie du Sac, WI

10

DESIDERIO JEIO, Brut, Prosecco di Valdobbiadene, 'Jeio', Superiore, Veneto, Italy, 187ml

13

REDS

SEA SUN, Pinot Noir, California

12

BONANZA, Cabernet Sauvignon 'Lot 1', CA

12

QUILT, Cabernet Sauvignon, Napa Valley, CA

18

LAMBERT, Shiraz, 'Black Sheep'

12

PORTS

WOLLERSHEIM PORT WINE

11

Made from Foch and Brandy grapes which leave a natural sweetness. Aged in Oak Barrels for thirteen months, served as a 3 oz pour

FEATURING WISCONSIN'S OWN



PRAIRIE DU SAC, WI