



# TRAPPERS TURN

## DINNER MENU

SERVED AFTER 5 P.M.

### APPETIZERS

**PRIME RIB SLIDERS\* 15**

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

**FIRECRACKER SHRIMP 18**

Crispy shrimp, bang bang sauce, spicy aioli

**WISCONSIN CHEESE CURDS 14**

Blue cheese, buffalo ranch

**CHICKEN WINGS 15**

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

**HADDOCK CAKES\* 15**

Cajun remoulade, tartar sauce

**NACHOS GRANDE 16**

Ground beef, cheddar, jalapeño, black olives, green onion, sour cream, pico de gallo, cheese sauce

### 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**

**COURSE WEDGE 12**

Iceberg, applewood bacon, heirloom tomatoes, balsamic reduction, blue cheese dressing and chives

**TRAPPERS CLAM CHOWDER**

**Cup 6 | Bowl 8**

**TRAPPERS CHILI**

**Cup 6 | Bowl 8**

**SALAD BAR 15**

(When available)

### TRAPPERS GRILL

Served with your choice of side

**FILET MIGNON\* (8 OZ) 53**

**RIBEYE\* (12 OZ) 40**

**STEAK ENHANCERS**

**Garlic butter mushrooms 4**

**Blue cheese melt 4**

**Three garlic butter shrimp 9**

### MAIN DISHES

**JACKED UP CHICKEN 27**

Grilled chicken, asparagus, crispy hash browns, Jack Daniel's cream sauce, Parmigiano-Reggiano cheese

**CHICKEN PICATTA 27**

Chicken breast, chardonnay, capers, angel hair pasta, Parmigiano-Reggiano cheese

**GREAT LAKES WALLEYE 29**

Served with asparagus and your choice of side

Choice of preparation:

**Cajun blackened**

**Butter crumb crust**

**Pan fried with golden citrus butter**

**SHRIMP TEMPURA 26**

Tempura sauce, fresh vegetables, jasmine rice

**CLASSIC ALFREDO 22**

Fettuccine pasta, basil-garlic cream, broccoli, roasted red peppers, Parmigiano-Reggiano cheese

**Chicken 5 | Shrimp 8**

**BAKED SALMON 33**

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

**SIDES 5**

jasmine rice, mashed potatoes, loaded mashed potatoes, baked potato, loaded baked potato

### DESSERTS

**CHOCOLATE TURTLE SUNDAY 9**

Vanilla ice cream, caramel, chocolate sauce, toasted pecans, chocolate chips, whipped cream

**FRIED ICE CREAM 9**

Cinnamon roll crusted vanilla ice cream

## TRAPPERS TURN'S FAMOUS SUNDAY BRUNCH

**ADULTS 30**

**CHILDREN 4-10 12**

**CHILDREN 3 & UNDER FREE**

Served year round 10 A.M. to 1 P.M.

## FRIDAY NIGHT FISH FRY

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

**ICELANDIC HADDOCK 21**

**Lightly breaded | Beer battered | Broiled**

**TRAPPERS TURN TRIO 24**

Beer battered, broiled & grilled haddock cake

**FRIED PERCH 25**

Lake Perch, preserved lemon & garlic aioli

## FRIDAY & SATURDAY PRIME RIB

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

**8 OUNCE 28**

**10 OUNCE 33**

**14 OUNCE 43**

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

\*Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses.

## OLD FASHIONED

### 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

## 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 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,** 12  
Sauvignon, Napa Valley, California

**VAN DUZER PINOT GRIS,** 13  
Pinot Gris, 'Vireton', Willamette Valley, Oregon

**LAMBERT,** 14  
Chardonnay, 'Thousand Words'

**WOLLERSHEIM PRAIRE FUME,** 10  
Prairie du Sac, Wisconsin

**DESIDERIO JEIO,** 13  
Brut, Prosecco di Valdobbiadene, 'Jeio', Superiore, Veneto, Italy, 187ml

### REDS

**SEA SUN,** 12  
Pinot Noir, California

**BONANZA,** 12  
Cabernet Sauvignon 'Lot 1', California

**QUILT,** 18  
Cabernet Sauvignon, Napa Valley, CA

**LAMBERT,** 12  
Shiraz, 'Black First Chapter'

### 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

## BEER

### DRAUGHT

Miller Lite  
Coors Lite  
New Glarus Spotted Cow  
Seasonal  
WBC Badger Club Amber  
Guinness Stout  
Blue Moon  
Toppling Goliath's Psuedo 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

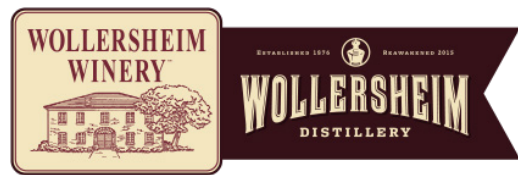
### IMPORTED

Corona  
Corona Light  
Heineken  
Stella Artois  
Modelo

### NON-ALCOHOLIC

Heineken 0.0  
Sam Adams Just the Haze IPA

## FEATURING WISCONSIN'S OWN



### PRAIRIE DU SAC, WI