



TRAPPERS TURN

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

FLETCHER’S WORLD FAMOUS CHIPS N CHEESE 10 **CINCO NIÑOS**
White cheese, jalapeños, red peppers, pico de gallo, warm tortilla chips
add Chorizo \$4

QUESABIRRIA BEEF TACOS 16 **CINCO NIÑOS**
Cheese blend, cilantro, onion

NACHOS GRANDE 16
Ground beef, cheddar, jalapeño, black olives, green onion, sour cream, pico de gallo, cheese sauce

CHEF SOM’S THAI FOOD TRUCK

Trappers Turn’s own Head Chef Ampawan Jianphan

EGG ROLLS & POTSTICKER COMBO 14
Egg rolls - Minced chicken, mixed vegetables, glass noodles
Pot Stickers - Fried dumpling filled with chicken, cabbage, green onions, ginger. Served with sweet and sour sauce.

PAD THAI 18
Stir-fried rice noodles, chicken, housemade tamarind sauce, egg, bean sprouts, green onion, topped with roasted crushed peanuts

THAI BASIL STIR FRY 18
Marinated chicken, bell pepper, onion, fresh Thai basil and chili garlic paste



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, 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)

BURGERS & SANDWICHES

CLASSIC BURGER* 14

TRAPPERS CHEESEBURGER* 15
Swiss, American, or Wisconsin cheddar cheese

RICH’S PRIME RIB SANDWICH 16
Shaved prime rib, sautéed onions, peppers, mushrooms, melted Swiss
Served on a hoagie roll with beef au jus

TURKEY BURGER* 16
Tomato, avocado, pico de gallo, green onion mayo

TRAPPERS TURN’S SUNDAY BRUNCH

ADULTS 33

CHILDREN 4-10 13

CHILDREN 3 & UNDER FREE

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

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

WALLEYE PICATTA 29 **D/C**
Served with asparagus and your choice of side

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 | Filet 36

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

TRAPPERS GRILL

Served with your choice of side

FILET (6 OZ) 44

RIBEYE* (12 OZ) 40

STEAK ENHANCERS

Garlic butter mushrooms 4

Blue cheese melt 4

Three garlic butter shrimp 9

FRIDAY NIGHT FISH FRY

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

ICELANDIC HADDOCK 22
Lightly breaded | beer battered | broiled

TRAPPERS TURN TRIO 25
Beer battered, broiled & grilled haddock cake

FRIED PERCH 26
Lake Perch, preserved lemon & garlic aioli

FRIDAY & SATURDAY PRIME RIB

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

10 OUNCE 36

12 OUNCE 44

16 OUNCE 56

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

DESSERTS

MINI DESSERT TRIO 10
Tiramisu | Strawberry Cheesecake | Carrot Cake

FRIED ICE CREAM 9
Cinnamon roll crusted vanilla ice cream

Cocktail Menu

THE “CADDY” MARGARITA 15

Patrón Reposado, Cointreau, Grand Marnier, fresh squeezed margarita mix

VERY BERRY SANGRIA 12

Merlot, Blackberry Brandy, Trappers Turn Homegrown Brandy cane sugar syrup, blackberries, raspberries, blueberries, topped with Starry

MANGO MOJITO 13

Bacardi Gold rum, fresh muddled mango, limes, & mint, topped with soda water

ESPRESSO MARTINI 13

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso

TRANSFUSION 10

Tito’s handmade vodka, grape & fresh lime juices, topped with gingerale

TRAPPERS TURN HOMEGROWN BRANDY OLD FASHIONED 10

Trappers Turn Homegrown Brandy, muddled maraschino cherry & orange slice, Angostura bitters, cane sugar syrup

Upon request: Sweet, Sour or “Press”

JOHN DALY 10

Tito’s Handmade vodka, Arizona Arnold Palmer mix

SMOKED MAPLE BACON OLD FASHIONED 14

Blade and Bow bourbon, housemade maple bacon syrup, Aztec chocolate bitters, cherry, smoked in front of guest

MIMOSA BRUNCH FLIGHT 15

Classic, mango, strawberry

Wines by the Glass

Whites

EMMOLO 12

Sauvignon, Napa Valley, California

VAN DUZER PINOT GRIS 13

‘VIRETON’, Pinot Gris, Willamette Valley, Oregon

LAMBERT 14

‘THOUSAND WORDS’, Chardonnay

DESIDERIO JEIO 13

‘JEIO’ 187ml., Brut, Prosecco di Valdobbiadene, Superiore, Veneto, Italy

Reds

SEA SUN 12

Pinot Noir, California

BONANZA 12

‘LOT 1’, Cabernet Sauvignon, California

QUILT 18

Cabernet Sauvignon, Napa Valley, California

LAMBERT 12

‘BLACK FIRST CHAPTER’, Shiraz

Port

WOLLERSHEIM PORT WINE 11

Made from Foch & brandy grapes which leave a natural sweetness. Aged in oak barrels for thirteen months, served as a 3 oz. pour

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

Wollersheim Wines

9 GLASS 34 BOTTLE

WHITE RIESLING

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

BLUSHING ROSE

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

PRAIRIE SUNBURST RED

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

PRAIRE FUME

Refreshing white wine with citrus and mango highlights with a hint of sweetness

Beer

DRAFT

Miller Lite
Coors Light
New Glarus Spotted Cow
Leinenkugel 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

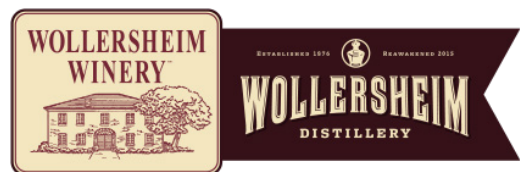
IMPORTED

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