



TRAPPERS TURN

LUNCH MENU

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



BURGERS, SANDWICHES & SPECIALTIES

CLASSIC BURGER* 14

TRAPPERS CHEESEBURGER* 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,

blue 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

TRAPPERS TURN CLUBHOUSE 15

Ham, turkey, cheddar cheese and bacon on toasted Texas toast with lettuce, tomato and mayonnaise

JOHNSONVILLE BRAT 10

JOHNSONVILLE 1/4 LB. HOT DOG 10

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

TRAPPERS CLAM CHOWDER

Cup 6 | Bowl 8

TRAPPERS CHILI

Cup 6 | Bowl 8

SALAD BAR 15

(When available)

COURSE WEDGE 12

Iceberg, applewood bacon, heirloom tomatoes,

balsamic reduction, blue cheese dressing and chives

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

COCKTAIL MENU

THE "CADDY" MARGARITA 15

Patron 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 and mint, topped with soda water

ESPRESSO MARTINI 15

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso

TRANSFUSION 10

Tito's handmade vodka, grape and fresh lime juices, topped with gingerale

TRAPPERS TURN HOMEGROWN BRANDY OLD FASHIONED 12

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

WINES BY THE GLASS

WHITES

KIM CRAWFORD, Sauvignon Blanc, New Zealand **12**

MASO CANALI, Pinot Grigio, Italy **12**

MER SOLEIL SILVER "UNOAKED", Chardonnay, CA **12**

LAMBERT THOUSAND WORDS, Chardonnay, Barossa Valley, Australia **14**

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

LA MARCA, Prosecco, Italy **13**

REDS

SEA SUN, Pinot Noir, CA **12**

DECOY BY DUCKHORN, Merlot, CA **12**

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

LOUIS M. MARTINI "SONOMA", Cabernet Sauvignon, CA **16**

LAMBERT FIRST CHAPTER, Shiraz, Barossa Valley, Australia **12**

PORTS

WOLLERSHEIM PORT WINE **12**

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

DRAFT

Miller Lite
Coors Light
New Glarus Spotted Cow
Leinenkugel Seasonal
WBC Badger Club Amber
Yuengling
Blue Moon
Toppling Goliath's Psuedo Sue Pale Ale

IMPORTED

Corona
Corona Light
Heineken
Stella Artois
Modelo

DOMESTIC/SELTZER

Miller Lite
Coors Light
Bud Light
Michelob Ultra
Miller High Life
MGD 64
White Claw Black Cherry
White Claw Raspberry
Carbliss
Good Boy
Twisted Tea

NON-ALCOHOLIC

Heineken 0.0
Sam Adams Just the Haze IPA

**FEATURING
WISCONSIN'S OWN**



PRAIRIE DU SAC, WI