

Appetizers

SPINACH ARTICHOKE DIP

Bubbly and cheesy dip served with chips. 8.99

BEER-BATTERED ONION RINGS

Thick onion slices, beer-battered and fried until crunchy. 6.99

THICK MOZZARELLA STICKS

Six Wisconsin mozzarella cheese sticks battered and fried. 6.99

CHICKEN QUESADILLA

Fresh grilled chicken breast, shredded cheddar and mozzarella stuffed in a large flour tortilla. Served with sour cream and salsa. 8.99

POTATO SKINS

Four potato skins topped with bacon and cheddar cheese, served with sour cream. 6.99

COMBO PLATTER

Enjoy onion rings, mozzarella sticks, jalapeno poppers, battered shrimp, chicken strips and fried mushrooms with Ranch Dressing. 9.99

NACHOS GRANDE

Fresh tortilla chips loaded with ground beef, melted cheddar cheese and topped with diced onions, tomatoes, lettuce and black olives. Served with sour cream and salsa on the side. 9.99

WISCONSIN

CHEESE CURDS

Bite-sized Wisconsin curds fried golden and gooey. 7.99

BRAKEBUSH

BUFFALO WINGS

Eight tender buffalo-seasoned chicken wings. 8.99

SHRIMP COCKTAIL

5 Shrimp served with cocktail sauce and a lemon wedge. 9.99

PORTABELLA

MUSHROOMS

Breaded sliced Portabella mushrooms deep fried to perfection. 7.99

Salads

Add avocado to any salad for 1.50

JULIENNE SALAD

Fresh salad greens topped with a julienne of turkey, ham, Swiss, American cheese, tomatoes, hard-boiled egg, green peppers, green olives and your choice of dressing. 8.99

GRILLED CHICKEN SALAD

Large portion of crisp lettuce with grilled chicken breast, tomatoes, hard-boiled egg, green peppers, cheddar cheese and your choice of dressing. 9.99

CHICKEN CAESAR SALAD

Grilled chicken breast over romaine lettuce with croutons, Parmesan cheese and creamy Caesar dressing. 9.99

TACO SALAD

Flour tortilla shell bowl filled with crisp shredded salad greens, seasoned taco meat, tomatoes, onions and olives. Sour cream and salsa on the side. 9.99

MEDITERRANEAN SALAD

Grilled chicken breast, tossed with mixed greens, red onion, green pepper, black and green olives, tomato and crumbled feta cheese. Served with grilled pita bread and balsamic vinaigrette. 11.49

SOUP OF THE DAY

Ask about today's homemade soup

Burgers

Served with your choice of homemade soup, fresh garden salad or french fries.

Substitute beer-battered onion rings or sweet potato fries for 1.50 extra.

SUPER CHEESEBURGER*

Half pound fresh ground beef topped with pepperjack cheese, American cheese and raw onions on a bun. 9.49

WISCONSIN BURGER*

Half pound fresh ground beef with two strips of bacon and Swiss cheese, served on a bun. 9.99

PHILLY BURGER*

Half pound fresh ground beef on a bun with Sauteed onions, mushrooms, green peppers and Swiss cheese. 8.99

BREAKFAST BURGER*

Half pound fresh ground beef topped with bacon, American cheese, an onion ring and an over-easy fried egg. Served on a bun. 10.49

SPICY JACK BURGER*

Half pound burger topped with pepperjack cheese, bacon, jalapenos, fried onions and spicy ranch. 10.49

HICKORY BURGER*

Half pound burger topped with bacon, American cheese, and BBQ sauce. 9.59

HOUSE BURGER*

Third pound fresh ground beef on a toasted bun. 7.99

HOUSE CHEESEBURGER*

Third pound fresh ground beef, American Cheese on a toasted bun. 8.49

MUSHROOM & SWISS BURGER*

Third pound fresh ground beef smothered in sauteed mushrooms and Swiss cheese, on a toasted bun. 8.49

PATTY MELT*

Third pound fresh burger with grilled onions and American cheese on grilled rye bread. 8.49

BACON CHEESEBURGER*

Third pound fresh burger topped with bacon and choice of cheese. 8.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrees

All entrees served with choice of soup or salad, vegetable and choice of potato or rice.

FILET OSCAR*

8 oz filet topped with asparagus, crab meat and bearnaise sauce. 27.99

NEW YORK STRIP STEAK*

Broiled 12 oz strip. 21.99

FILET MIGNON*

The most tender cut, 8oz broiled to perfection 25.99

Make it Bourbon Filet for 1.00

CHOICE RIBEYE*

12 oz steak broiled to perfection. 21.99

BOURBON GLAZED

PORK RIBEYE*

Tender and juicy 8oz boneless pork ribeye. 14.99

BAR-B-QUE PORK RIBS

Our slow-cooked pork ribs are served with a sweet Bar-B-Que sauce. Full Rack 24.99 / Half 17.99

THANKSGIVING DINNER

Roast turkey breast and stuffing. 13.99

JUMBO SHRIMP

6 Broiled Shrimp or hand battered and fried golden. 17.99

COD

Beer battered cod, with tartar sauce and a lemon wedge. 13.99

POORMANS LOBSTER

Baked 8 oz North Atlantic cod fillet. 13.99

SALMON

Choice of broiled or Cajun, served with dill sauce and lemon wedge. 17.99

LOBSTER

8 oz tail served with drawn butter. A delicacy! 29.99

Sandwiches

Served with choice of homemade soup, fresh garden salad or fries.

Substitute beer-battered onion rings or sweet potato fries for 1.50 extra.

FRENCH DIP

Thin-sliced beef and Swiss cheese on French bread, with a side of au jus. 8.99

GRILLED CHEESE 6.59

GRILLED CHEESE SUPREME

With bacon, tomatoes and grilled onions. Served on Sourdough. 7.99

MONTE CRISTO

White bread dipped in egg batter and grilled, with ham and Swiss cheese. 8.49

GYRO

Tender slices of gyro meat with onions, tomatoes and gyro sauce served on pita bread. 8.99

Add feta cheese on the side for 1.50

NEW YORKER REUBEN

Tender corned beef, Swiss cheese, sauerkraut and thousand island dressing served on grilled marble rye. 8.99

TURKEY CLUB

Turkey, bacon, lettuce, tomato and mayo on white toast. 8.99

B.L.T. CLUB

Bacon, lettuce, tomato and mayo on white toast. 8.99

B.L.T.

Served on white or whole wheat toast. 7.99

CROISSANT SANDWICHES

Fresh tuna or chicken salad. 8.99

Add avocado 1.00

CHICKEN BREAST

Grilled or crispy chicken with lettuce, tomato and mayo on the side. 8.99

Add cheese .75 Add bacon 1.50

CHICKEN CALIFORNIA

Grilled chicken breast, avocado, lettuce, tomato and spicy ranch. 9.49

PHILLY CHEESESTEAK SANDWICH*

Served with grilled onions, green peppers, mushrooms and Swiss on a French roll. 8.99

RIBEYE SANDWICH*

Grilled slab of ribeye with mushrooms, onions, peppers and mozzarella cheese on a French roll. 13.99

ITALIAN BEEF*

Sliced beef with mild giardiniera on a French roll. 8.99

Surf & Turf

FILET MIGNON & SHRIMP*

8 oz filet broiled and served with three jumbo hand breaded shrimp. 33.99

FILET MIGNON & LOBSTER*

8 oz filet broiled to perfection and served with a 8oz cold water tail. 40.99

[STEAK TOPPERS]

Sauteed Mushrooms 2.00

Mushrooms & Onions 3.00

Mushrooms, Onions &

Green Peppers 3.50

Wraps

Served with choice of homemade soup, fresh garden salad or fries.

Substitute beer-battered onion rings or sweet potato fries for 1.50 extra.

CHICKEN SUPREME WRAP

Grilled chicken, shredded cheese, lettuce, tomatoes and ranch dressing on the side. 8.99

CRISPY CHICKEN WRAP

Crispy chicken with bacon, lettuce, tomato, onion, shredded cheddar and ranch dressing. 9.99

BANG BANG SHRIMP

Crispy shrimp with vegetable slaw and our house bang bang sauce. 10.49

Comfort Classics

Served with choice of potato.

BROILED CHOP SIRLOIN STEAK*

Served with grilled onions and vegetable. 10.99

POPCORN SHRIMP

Deep-fried and served with cocktail sauce and lemon. 10.99

BEEF LIVER

Lightly breaded, served with grilled onions and bacon and vegetable. 10.99

FRIED CHICKEN

Half chicken lightly breaded and fried. 11.99

CHICKEN TENDERS

Brakebush chicken tenders served with your choice of BBQ sauce, ranch or honey mustard dressing. 10.99

HOT BEEF

Sliced roast beef served with mashed potatoes and gravy over white bread. 9.99

HOT TURKEY BREAST

Served with mashed potatoes and gravy over white bread. 9.99

Add soup or salad to your meal for 2.50

Ethnic Dishes

Served with soup or salad.

FETTUCCINE ALFREDO

Fettuccine tossed in a creamy alfredo sauce. 11.99

Add Broccoli 2.00 Add Chicken 3.00

Add 5 Jumbo Shrimp 6.00

SPAGHETTI

Tender spaghetti, topped with our homemade marinara sauce. 9.99

Add three meatballs 3.00

CHICKEN PARMESAN

Grilled lightly breaded chicken breast topped with homemade marinara sauce and mozzarella cheese, served over spaghetti. 13.99

MARSALA CHICKEN BREAST

Lightly breaded chicken breast with fresh mushrooms cooked in creamy marsala wine. Served with penne pasta. 15.99

CHICKEN PRIMAVERA

Fresh grilled chicken breast and diced tomatoes over penne pasta, topped with cheese and our creamy alfredo sauce. 13.99

CAJUN CHICKEN PASTA

Grilled chicken, asparagus, tomato and creamy Cajun sauce served over penne pasta. 15.99

BAKED LASAGNA

Layers of pasta, meat sauce, mozzarella cheese, cottage cheese & parmesan cheese with garlic bread. 11.99

CHICKEN STIR FRY

Grilled chicken breast with Asian vegetables and rice. 13.99

FAJITAS

Grilled chicken breast, sauteed with onions, green peppers and tomatoes, rice, tortillas, sour cream, tortilla chips and salsa served on the side. 14.99

(No Soup or Salad)

NEW FISH TACOS

3 Crispy cod tacos topped with vegetable slaw and spicy ranch on a corn tortilla. Served with tortilla chips, salsa and sour cream. 11.99

(No soup or salad)

Kid's Menu

For our guests age 10 and under. Includes a Kid's sized soda.

SPAGHETTI & GARLIC BREAD 5.50

Add 2 meatballs 2.00

3 CHICKEN TENDERS & FRIES 7.50

GRILLED CHEESE & FRIES 5.50

2 PC FISH FRY & FRIES 7.99

(Available Friday only)

RIBEYE STEAK & FRIES* 12.99

CHEESEBURGER & FRIES* 6.50

HAMBURGER & FRIES* 5.99

Dino's
RESTAURANT

Fine Wines

White Wines

- Estancia Chardonnay**, Monterey, California
Lush, tropical fruit with touches of sweet vanilla and butter cream. G - \$5 B - \$22
- Copper Ridge Chardonnay**, California
Ripe tree fruit with notes of pineapple and mango. G - \$4.25 B - \$18
- Cupcake Sauvignon Blanc**, New Zealand
Bright fresh red fruit with notes of blackberry, notes of brown spice and vanilla. G - \$4.50 B - \$19
- Dashwood Sauvignon Blanc**, New Zealand
Lifted stone fruit, citrus and tropical flavors. G - \$5.25 B - \$23
- Barefoot Pinot Grigio**, California
Jasmine aromas and ripe apple flavors compliment the tropical flavors and lingering lemon finish. G - \$4.25 B - \$19
- Livingston Cellars Rhine**, California
Crisp, award winning flavor and bouquet with a hint of sweetness. G - \$4.25 B - \$17
- Wollersheim Dry Riesling**, Prairie du Sac, Wisconsin
A gentle, nearly dry white with aromas of basil and licorice with a palate of crisp green apple. G - \$4.25 B - \$19
- Wollersheim Prairie Fumè**, Prairie du Sac, Wisconsin
A crisp fresh semi-dry white bursting with citrus and tropical fruit flavors reminiscent, with a hint of sweetness. G - \$4.25 B - \$19
- Wollersheim White Riesling**, Prairie du Sac, Wisconsin
A fragrant white with floral aromas of jasmine with a well-balanced palate of ripe peaches and apricots. G - \$4.25 B - \$19
- Barefoot Moscato**, California
Sweet and expressive with fragrant orange blossom, honeysuckle and Mandarin orange flavors. G - \$4.25 B - \$19
- Copper Ridge White Zinfandel**, California
Raspberry, watermelon, with fresh cherry and strawberry. G - \$4.25 B - \$18

Red Wines

- Guenoc Cabernet Sauvignon**, California
Bursting with flavors of dark cherries and rhubarb progressing into notes of cherry and vanilla oak. G - \$5 B - \$22
- Copper Ridge Cabernet Sauvignon**, California
Bright fresh red fruit with notes of blackberry, notes of brown spice and vanilla. G - \$4.25 B - \$18
- Kendall-Jackson Cabernet Sauvignon**, California
Bright fresh red fruit with notes of blackberry, notes of brown spice and vanilla. G - \$5 B - \$23
- Benzinger Cabernet Sauvignon**, Sonoma County
Layered with notes of berry cobbler, mocha and spice. G - \$5.25 B - \$23
- Sebastiana Bourbon Barrels**, North Coast
With sweet aromas and flavors of toasty vanilla coffee and sweet cherry. G - \$5.25 B - \$23
- Alamos Malbec**, Mendoza, Argentina
Aromas of violets and deep, full flavors of plum with nuances of dark cherry and blackberry flavors. G - \$5 B - \$22
- Estancia Merlot**, California
Fruit flavors of blueberry pie, blackberry, and mocha with soft, cherry cola, toast vanilla nuances. G - \$5 B - \$22
- Copper Ridge Merlot**, California
Red fruit and dark cherry, vanilla and hints of spice give way to a cherry-vanilla finish. G - \$4.25 B - \$18
- Bridlewood Pinot Noir**, California
Layered with jammy fruit flavors of strawberry, cherry and plum that are framed by hints of toffee, caramel and oak. G - \$5 B - \$22
- Barefoot Pinot Noir**, California
Fruity and elegant with delightful red fruit and lavender aromas. Subtle oak notes with Bing cherry and raspberry flavors. G - \$4.25 B - \$18
- Riunite Lambrusco**, Italy
Served Chilled, sweet red fruit and juicy raspberry flavors with an effervescence. G - \$4.25



Domestic • Import • Tap Beer

Budweiser Lite
Budweiser
Miller Lite
Miller 64
Hi-Life
Michelob Ultra
Michelob Golden
Coors Lite

Heineken
Corona
Guinness
Stella Artois

Miller Lite
Budweiser Lite
Spotted Cow
Seasonal Craft Beer
(ask your server for details)

