

# FRONTIER

## RESTAURANT

### Starters and Soups

**Haystack Onions** | 6

Thin Sliced Buttermilk and Beer Marinated Spanish Onions, Fried Crisp with Parmesan Horseradish Dip

**Three Cheese Baked Onion Soup** | 8

Caramelized Onions Simmered with Port and Sherry Wine, English Thyme and Rich Stock.  
Melted Provolone, Swiss and Parmesan Cheeses

**Baked Wisconsin Beer Cheese Soup** | 7

House Made Signature Soup Baked in a Pretzel Roll with White Cheddar Cheese Gratin

**Chef's Stock Pot Soup of the Day** Cup | 4 Bowl | 6

Today's Creation Using the Freshest Ingredients and Natural Stocks. Hearty and delicious.

**Bourbon Maple Glazed Bacon** [GF] | 6

Thick Cut Smoked Bacon Lacquered with Artisan Bourbon Maple Brown Sugar Glaze

**Craft Beer Boiled Shrimp** [GF] | 14

Sriracha Spiced Red Sauce and Creamy White Horseradish Sauce, Caramelized Lemon

**Portabella Fries** | 7

Panko Herb Breaded Portabella Mushrooms Served with Parmesan Horseradish Dipping Sauce

**Fresh Mozzarella Bruschetta** | 6

Rustic French Garlic Bread Topped with Mozzarella and Fresh Tomato Basil Relish and Balsamic Glaze

### Salads

**Caesar Salad** | 9 + **Chicken** | 14

Crisp Romaine Lettuce Tossed with House Made Classic Caesar Dressing, Shaved Parmesan Cheese and House Croutons

**Soup and Salad** | 11

Choice of the Chef's Stock Pot Soup Or Beer Cheese Soup with a Fresh Lettuce Salad. Choice of Dressing Substitute Three Cheese Baked Onion Soup +2

**Grilled Chicken Chopped Salad** | 14

Romaine Lettuce with Cucumbers, Onion, Tomato, Egg, Wisconsin Blue Cheese And Avocado.  
BBQ Spiced Ranch Dressing

**Power Bowl Salad** | 13

Spinach and Kale Greens, Egg, Farro, Tofu, Grape Tomato, Beech Mushrooms, Chives, Almonds, and Raspberry Poppy Seed Dressing

### Entrees

**Three Herb Crusted Chicken** | 14

Seasoned with Fresh Oregano, Thyme, Rosemary and Breaded with Panko. Served with Tomato, Olives, Capers, Artichokes, Onions and Dressed Baby Greens with Creamy Parmesan Herb Dressing Drizzle

**Roasted Vegetable Frittata with Wild Mushroom** | 11

Fresh Eggs Baked with Dairy Fresh Cream, Wisconsin Gouda Cheese and Finished with Grilled Tomato Herb Concasse. Served with a Warm Garlic Bread

**Bourbon Glazed Salmon** | 15

Fresh Atlantic Salmon Fillet, Grilled Pineapple Salsa, Wilted Baby Arugula and Baby Lettuce Medley.  
Citrus Vinaigrette

**Cider BBQ Beef Shish Kabob** | 15

Marinated and Skewered with Onion and Bell Pepper, Glazed with Cider Beer BBQ Sauce and Vegetable Rice Medley

### Burgers

*100% Fresh Black Angus Beef with Frontier Seasonings.  
Served with Fresh Seasoned Potato Chips and Creamy Cranberry Walnut Slaw.*

Upgrade to Natural Cut Fries +1.50

**The Award Winning Umami Burger** | 17

Half Pound Black Angus, House Beef Rub, Smoked Gouda, Onion Straws, Baby Spinach, Nueske's Bacon, Shitake Mushroom, Jalapeno Tomato Jam, Parmesan White Truffle Mayonnaise

**Bacon Mushroom Cheddar Burger** | 13.50

Smoked Bacon, Sautéed Mushrooms and Melted Wisconsin Cheddar. Served on a Toasted Brioche Roll with Lettuce, Tomato and Onion

**Frontier Burger** | 11

Grilled with Frontier Steak Seasoning.  
Served on a Toasted Sheboygan Roll with Lettuce, Tomato and Onion

Choice of Cheddar, Swiss, Provolone or Gouda

**Artisan Vegetable Burger** | 11

You won't believe the flavor of this Fresh Grilled Vegetable Burger. Dressed up with Fresh Baby Arugula, Tomato and White Truffle Parmesan Mayonnaise on a toasted Artisan Roll

### Sandwiches

*Served with Fresh Seasoned Potato Chips and Creamy Cranberry Walnut Slaw.*

Upgrade to Natural Cut Fries +1.50

**Brew Pub Reuben** | 12

Tender Corned Beef Grilled with Swiss Cheese, Beer Infused Seasoned Kraut and Creamy Dressing Between Marble Rye Bread

**Turkey Basil and Mozzarella Panini** | 12

Sliced Smoked Turkey Breast with Baby Lettuces, Tomato, Basil Pesto Artichoke Spread and Fresh Mozzarella Cheese, Pressed Between Slices of Italian Bread

**Gourmet Grilled Three Cheese Sandwich with Tomato Bisque** | 11.50

Gouda, Cheddar and Muenster Cheese Sandwich on Panini Bread Paired with a Cup of Tomato Basil Soup

**Grilled Chicken Caprese Sandwich** | 12

Tender Breast of Chicken Marinated and Grilled, Served Open-Face on Grilled Garlic Bread with Melted Fresh Mozzarella, Parmesan and Fresh Tomato Basil Relish. Finished with Balsamic Glaze

**Soup and Half Sandwich** | 12

Choice of The Chef's Stock Pot Soup Or Wisconsin Beer Cheese Soup. Paired with a Half Smoked Turkey Club Sandwich with Cranberry Mayonnaise

**Bourbon Maple Bacon BLT Panini** | 13

House Glazed Bacon, Vine Ripe Tomatoes, Baby Lettuces and Smokey Bacon Mayonnaise

**Smoked Pulled Pork Sandwich** | 12

House Smoked Pulled Pork Shoulder, Blended with Sriracha BBQ Sauce on a Warm Pretzel Bun with Melted Smoked Wisconsin Gouda Cheese

**The Full Monte** | 12

Layered Turkey Breast, Ham and Swiss Cheese Sandwich, Dipped in Crepe Batter and Fried Golden.  
Served with Strawberry Yogurt Dip