

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

Blistered Garlic All American Burger | 12

Olive oil rubbed garlic bulbs blister roasted in oven create this aioli spread for the white American cheese burger with sweet chile rub bacon, crisp shredded iceberg lettuce, celery salted tomato wheels and zesty bread and butter pickle chips.

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