



Dinner

Small Plates

FLATBREAD DU JOUR Chef's daily grilled flatbread	10
BRUSCHETTA Tomato, garlic, basil, lemon, parmesan, olive oil, balsamic glaze, grilled baguette • VG	9
BLUE CHEESE CHIPS House-made chips, creamy blue cheese, tomato, parsley • add bacon 2	9
SESAME CHICKEN* Chicken strips marinated and breaded, sesame seeds, peanut soy dipping sauce • DF	9
SHRIMP CEVICHE* Chilled shrimp, avocado, tomato, red onion, cilantro • GF, DF	10
CHEESE PLATE Artisanal cheeses, paired accompaniments • VG	10 / 18
WURSTTELER* Locally sourced cured meats, mustards, pickles, artisan crackers • DF	10 / 18

Salads & Soup

CREAM OF ROASTED RED PEPPER SOUP	SOUP DU JOUR Chef's daily soup	6 / 10
HOUSE SALAD Mixed greens, cucumber, tomato, granola, herb vinaigrette • VE		8
TOSSED CAESAR Hearts of romaine, tomatoes, parmesan, croutons, house-made caesar dressing • VG		9
STOUT ISLAND SALAD Spinach, apples, local blue cheese, candied walnuts, honey mustard dressing • VG		11
WARM GOAT CHEESE Goat cheese, mixed greens, zucchini, peppers, pine nuts, herb vinaigrette • VG		12

TO ANY SALAD ADD CHICKEN 5, SHRIMP 7.*

Entrees

ROAST TROUT* Trout, caper brown butter sauce, red potatoes, mushrooms, spinach • GF	29
SALMON* Orange honey garlic pecan seared salmon medallions with local wild rice pilaf • GF, DF	28
HERB CRUSTED WALLEYE* Caper remoulade sauce with wild rice cranberry pilaf	28
CURED BONELESS PORK CHOPS* Maple glazed onions, sweet potato pancake with chive crème fraîche	26
GRILLED RIBEYE* 12oz Angus steak, Jack Daniels's green peppercorn sauce, rosemary-garlic red potatoes • GF	38
BISON FILET* Grass fed bison, black currant port wine reduction, rosemary-garlic potatoes • GF	43
CHICKEN MARSALA* Chicken breast, Marsala wine, wild mushrooms, garlic demi-glaze with red potatoes • GF	28
MIXED GRILL DU JOUR* Chef's daily mixed grill	MKT
PASTA PRIMAVERA Penne pasta, peppers, onions, tomatoes, zucchini, sundried tomato pesto cream sauce, parmesan	18
GF PASTA AVAILABLE ADD CHICKEN 5, SHRIMP 7.*	
GRILLED EGGPLANT Grilled marinated eggplant rounds, with ratatouille, ricotta cheese, sautéed spinach with a zesty tomato sauce • VE, GF	19

TO ANY ENTRÉE ADD A DINNER SALAD OR SOUP FOR \$6. ALL ENTREES SERVED WITH SEASONAL VEGETABLES (EXCEPT ROAST TROUT)

Sandwiches & Burgers

REUBEN* Slow cooked corned beef, swiss cheese, sauerkraut, remoulade, swirl rye bread	14
ADULT GRILLED CHEESE Cheddar, caramelized onion, tomato, basil, chutney, texas toast • VG add bacon or ham 2	10
STOUT'S BURGER* Grass fed bison, chimi churri, fried egg, bacon • add cheese 1	14
CLASSIC BURGER* Grass fed beef, lettuce, tomato, onion • add bacon 2, cheddar cheese 1	12
VEGGIE BURGER Veggie burger with grilled herb tomatoes, braised baby spinach, red sauce • DF, VE add cheese 2	12

ALL SANDWICHES COME WITH CHOICE OF FRUIT, FRENCH FRIES, OR GREENS. GLUTEN FREE BREAD AND WRAPS AVAILABLE.

Chef Henry Korlin III

Parties of eight or more will be charged an 18% gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Wine

White

Wollersheim White Riesling, WI	9 / 36
Acrobat by King Estate, Pinot Gris, OR	9 / 36
Crios de Susana Balbo, Torrontes, Argentina	9 / 36
Oyster Bay Sauvignon Blanc, New Zealand	9 / 36
Chateau Thieuley Bordeaux Blanc, France	10 / 40
William Hill Chardonnay, Napa, CA	10 / 40

Stellina di Notte Pinot Grigio delle Venezie, Italy	36
Conundrum, California White Wine	40
“Attitude” Sauvignon Blanc, France	50
Ferrari Carano Fume Blanc, Sonoma, CA	45
Singing Grüner Veltliner, Austria	45
Louis Jadot Macon-Village Chardonnay, France	45
Chamisal Unoaked Chardonnay, CA	36
Buehler Chardonnay, Russian River, CA	48
Pine Ridge Chenin Blanc, CA	40

Bubbles, Rose & Dessert

Lamarca Prosecco, Italy	12 / 45
Little Black Dress Moscato, CA	8 / 32
Taylor Fladgate 10 yr., Tawny Port	9
Fonseca Bin 27, Ruby Port	9

Red

Bon Marche Red Blend, CA	9 / 36
Bridlewood Pinot Noir, Monterey County, CA	9 / 36
XYZin Old Vine Zin, CA	9 / 36
Kaiken Malbec Reserva, Argentina	9 / 36
Honoro Vera Garnacha, Spain	9 / 36
William Hill Cabernet Sauvignon, Napa, CA	10 / 40

Decoy Pinot Noir, Napa, CA	60
Meiomi Pinot Noir, CA	55
Donna Laura Ali Toscana Sangiovese, Italy	32
Ghost Pines Merlot, Napa & Sonoma, CA	52
Layer Cake Malbec, Argentina	50
Ferrari Carano Siena, Sonoma, CA	58
Chateau Bonnet, Bordeaux, France	54
The Stag Cabernet Sauvignon, CA	45
Oberon Cabernet Sauvignon, Napa, CA	50
Coppola Claret, Diamond Collection, Napa, CA	50

ROSÉ

Acrobat Rosé of Pinot Noir, OR	10 / 40
Chateau Gassier Espirit Gassier Rosé	49

*Looking for something extra special?
Ask your server for our Lumber Baron list*

Beer

LIGHT

Michelob Golden Light	5
MKE, Outboard Cream Ale	6
Corona, Mexico	6
Stella Artois, Belgium	6
*Leinenkugel’s Summer Shandy	6
Carlsberg, Denmark	6

MEDIUM BODIED ALES

Fulton, Lonely Blond	6
New Glarus Spotted Cow, WI	6
Three Sheep’s, Rebel Kent	6
Rush River Scenic Pale Ale, WI	6

HOP-FORWARD ALES

Aly Asylum Hopalicious, WI	6
Wisconsin Brewing Yankee Buzzard IPA, WI	6
Deschutes Fresh Squeezed IPA, OR	6
Surly, Furious	7

DARK & RICH

South Shore Nut Brown Ale, WI	6
Sand Creek Oscar Oatmeal Stout, Black River, WI	6
Founders, Dirty Bastard	6

CIDER, GLUTEN FREE & NON-ALCOHOLIC

Angry Orchard Hard Apple Cider, MN	6
Buckler, N/A	6

Non-Alcoholic

Lemon-Lime Soda
Coke
Diet Coke
Sprecher’s Root Beer (16oz)
*Seasonal (Ask your server)

Ginger Beer
Lemonade
Iced Tea
Sparkling Water

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