

# Amber Grill

## APPETIZERS

### BUFFALO WINGS

Choice of sauces: buffalo, BBQ, sriracha bourbon BBQ, sweet chili, tropical habanero, garlic parmesan, teriyaki, and Death. Served with bleu cheese dressing. 1 POUND \$7.5 / 2 POUNDS \$14.5

### CHEESE CURDS

Breaded white cheddar curds served with marinara and ranch. HALF POUND \$7 / FULL POUND \$13

### SPINACH & ARTICHOKE DIP

Creamy spinach and artichoke dip served in a bread bowl with tortilla chips. \$8

### POPCORN SHRIMP

Served with Bang Bang sauce and ranch. \$7.5

### BEER-BATTERED ASPARAGUS

Served with Bang Bang sauce. \$6.5

### SWEET POTATO WEDGES

Crispy sweet potato wedges with chipotle ranch. \$7

### WISCONSIN QUESADILLA

A tortilla stuffed with cheese, bacon, French fries, green onions, and chipotle ranch. Served with sour cream. \$7.5

### TENDERLOIN BITES

Bite-size pieces of tenderloin, cooked to order, served over breaded onions with bearnaise. \$9

### AMBER SLIDERS

Four beef sliders topped with bacon, cheddar, onion straws and A1 aioli. \$9.5

## SOUPS

CUP \$4 / BOWL \$6

### HOMEMADE CHICKEN NOODLE

Why not?

### CLASSIC FRENCH ONION AU GRATIN

Topped with Swiss and parmesan cheese.

### CREAMY WISCONSIN POTATO

Topped with bacon, cheddar, and green onions.

### SOUP OF THE DAY

Chef's special creation.

## SANDWICHES & BURGERS

All sandwiches and burgers come with fries, sweet potato fries, chips, fruit or coleslaw. Lettuce, tomato, onions, and pickle available upon request. Our 1/3 lb burgers are 100% Wisconsin beef.

### THE JALAPEÑO POPPER

A beef patty on a sourdough bun with bacon, jalapeño, shallot, seasoned cream cheese and cheddar. \$10.5

### THE BLEU BURGER

A beef patty on a sourdough bun with bacon, bleu cheese, black pepper, bleu cheese dressing and green onions. \$8.5

### THE BUFF CHICK

A grilled chicken breast on a sourdough bun with pepper jack, bacon, buffalo sauce, bleu cheese and green onion. \$10

### SHRIMP PO' BOY

Voodoo shrimp, coleslaw, and lettuce, piled high on a hoagie bun with Bang Bang sauce. \$12.5

### THE AHI BURGER

A 6-oz. ahi tuna fillet on a sourdough bun with crab salad, umami sauce, lettuce and tomato. \$13.5

### FAJITA WRAP

Grilled flank steak on a tortilla with peppers, red onions, leaf lettuce, cilantro, tomatoes and sriracha. \$9

### CLASSIC REUBEN

Corned beef on rye with Swiss, Thousand Island dressing and sauerkraut, grilled. \$10

### LOADED CUBANO

Seared ham and pork, toasted sourdough bread, served open-faced with melted Swiss, dijonnaise, barrel pickles and cherry peppers. \$14

### FRENCH DIP

Shaved prime rib with melted provolone on a hoagie bun with au jus. \$12

### TEX MEX WRAP

Grilled chicken, lettuce, avocado, black bean corn salsa and house-made crema on a tortilla. \$10

### TURKEY MELT

Grilled turkey on toasted rye with provolone and smoky tomato aioli. \$9

### THE CLUB HOUSE

Lettuce, tomato, Swiss, bacon, turkey and ham on toasted sourdough. \$10

### THE SAN BERNARDINO

A grilled black bean burger on a pretzel bun with avocado and pico de gallo. \$9.5

### BEER-BATTERED MONTE CRISTO

Sourdough French toast, Swiss, ham and raspberry sauce grilled together and finished with crispy beer batter. \$9

### BLT

Served on toasted sourdough with mayonnaise. \$9

### PHILLY CHEESE STEAK

Grilled flank steak on a hoagie bun with peppers, onions and mushrooms and smothered in cheese sauce. \$11

# Amber Grill

## PICK TWO MENU

Choose one item from two of the columns for \$8. Includes a freshly baked roll.

### SALADS

#### STRAWBERRY BRIE

#### CLASSIC CAESAR SALAD

#### BLEU BISTRO SALAD

### SOUPS

#### SOUP OF THE DAY

#### HOMEMADE CHICKEN NOODLE

#### HOMEMADE WISCONSIN POTATO

### HALF SANDWICHES

#### CHICKEN SALAD CROISSANT

#### BLT

#### TURKEY MELT

## ENTREES

### CHICKEN PARMESAN

Herb and parmesan breaded chicken breast over fettuccine marinara. Served with garlic bread. \$14

### GUMBO

Our take on the New Orleans specialty includes andouille and kielbasa, shrimp, rice and vegetables. Served with garlic bread. \$14

### HOUSE-MADE MEATLOAF

A house-made meatloaf topped with a mushroom beef gravy. Served with choice of potato and house vegetable. \$13

### TENDERS AND MAC

House-made mac and cheese with chicken tenders tossed in sriracha bourbon BBQ. Served with garlic bread. \$10

## SALADS

### BLACKENED GREEK CHICKEN

Spring greens with feta and blackened chicken. Topped with tomatoes, cucumber, onions and kalamatas marinated in mint. \$11

### CLASSIC CAESAR

Romaine, parmesan and croutons tossed in Caesar dressing. \$9

### GRILLED VEGETABLE SALAD

Spring greens, bleu cheese, red onions and tomatoes topped with grilled squash, zucchini, peppers, green onions and asparagus. \$13

### CLASSIC CHEF

Iceberg lettuce, tomatoes, cheddar, turkey, ham, bacon and a hard-boiled egg. \$11

### SIDE HOUSE SALAD \$2

### SIDE CAESAR SALAD \$2

### ADDITIONS

Chicken \$4  
Shrimp Skewer \$3.5  
Salmon \$6  
Scallops \$7

## PIZZAS

### BUFFALO MAC + CHEESE

Mac and cheese with buffalo chicken tenders, Monterey jack and cheddar cheese. \$15

### BELLA ROMA

Spinach and artichoke dip, spinach, tomatoes, artichokes, mozzarella and asiago. \$15

### BBQ CHICKEN

BBQ sauce, chicken, red onions and mozzarella. \$15

### THE C.B.R.

Chicken, bacon, red onions, ranch, cheddar, and mozzarella. \$15

### THE NACHO

House-made cheese and enchilada sauce, peppers, onions, black olives, taco meat, cheddar jack and tortilla crumbles. \$15

### THE FOUR CHEESE \$12

### TOPPINGS \$1.5 EACH

Pepperoni  
Sausage,  
Bacon  
Ham  
Mushrooms  
Artichokes  
Onions  
Pineapple  
Green Peppers  
Black Olives  
Anchovies.