

THE BISON ROOM

- STARTERS -

- fried pheasant poppers, honey Dijon mustard 25*
maryland crab cakes, green onions, remoulade 25
tenderloin bacon wrapped skewers, gorgonzola, onion & peppers 23
fried shrimp, house made tartar sauce, cocktail sauce 23
gulf shrimp, cocktail sauce, lemon 21
poutine, hand-cut fries, gravy, wisconsin cheese curds 15

- SALADS -

- angus filet mignon 29*
grilled chicken 25
caesar 15
field greens 13

- SOUPS -

- soups du jour 15*

- OCEANS - LAKES - STREAMS -

- seasonal lobster tails 53*
panko fried walleye 45
fresh catch 45

- LAND -

- filet mignon, bacon wrapped 59*
rib-eye 53
new york strip 51
sirloin 31

- OUR CLASSICS -

- surf & turf, prime filet, sea scallops, bacon wrapped shrimp 69*
camp fire cowboy rib eye 69
bison rib-eye 57
country fried steak, house made gravy 29
chicken pesto, pine nuts, linguine 29, with chicken & shrimp 41
10oz burger, egg, lettuce, tomato, onion 21
cajun chicken, linguine, spicy bacon cream sauce 31
stuffed chicken breast, spinach, cheddar, smoked bacon cream sauce 31
grilled chicken, pasta, alfredo sauce 29

TWENTY PERCENT GRATUITY ADDED TO PARTIES WITH FIVE OR MORE ENTREES