

SERVED 11AM TO 10PM  
WEEKDAYS

# TAVERN MENU

WEEKENDS  
SERVED 3PM TO 10PM

## Soups

BUCKATABON BOOYAH

WILD RICE CLAM CHOWDER

CUP 4.95 / BOWL 7.95

## Starters

### SMELT CHIPS & WALLEYE CHEEKS - 13.95

Crisp walleye cheeks and butterflied smelt filets in a Central Waters Mudpuppy Porter beer batter, served with creole remoulade and charred lemon

### BLOODY MARY DEVILED EGGS - 9.95

Pickled carrots, petite kosher Milwaukee's dill pickles, tomato powder, celery salt, crispy bacon

### SMOKED BEET TARTARE - 12.95 (V)

Smoked beets, crispy smoked onion petals, horseradish-smoked sour cream, golden beet relish, caraway vinaigrette, whipped goat cheese, with toasted rye

### ONE BALL, THAT'S ALL - 12.95

New description to follow. Rest in piece, you beautiful, absurd entree

### PRIME RIB NACHOS - 15.95

Herb-roasted prime rib\*, triple cheese sauce, fontina and cheddar cheeses, shishito & roasted corn salsa, hot pepper salsa, horseradish-smoked sour cream, charred scallions

### BLACK GARLIC BURRATA - 12.95 (V)

Local BelGioioso burrata cheese, coiled cucumber, fenugreek, butter cashews, radicchio, and frisse served with black garlic olive oil, black garlic crema and rye bread

### MUSH CARGO - 11.95

Baked jumbo mushrooms stuffed with Italian sausage, thyme, parmesan, garlic-whipped cheese, and topped with a pistachio crumble & herb aioli



### Bougie Charcuterie LAZY SUSAN - 20.95 -

Prosciutto, capicola, and salami with Door County cherry liver mousse, bloody mary deviled eggs, aged white cheddar, "everything" Milwaukee pretzels, garlic-whipped cheese, nuts & dried fruits, pickled pear relish, pickle selection

## Buckatabon Curds

Local Decatur Dairy Muenster cheese curds, served breaded and fried. (V)

HALF-POUND - 10.95

ONE POUND - 17.95

### CHOICE OF SAUCES:

Horseradish-Smoked  
Sour Cream

Buffalo Sauce

Blue Cheese

Herbed Ranch

Larry's Triple-Hot  
Horseradish Sauce

Extra Sauce .75

### LOADED BUFFALO CURDS (V)

Tossed in buffalo sauce, topped with shaved celery & chives, and served with a side of blue cheese dressing

12.95

\* May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase risk of foodborne illness

## Salads

### ADD PROTEIN TO ANY SALAD:

- Seared Chicken Breast X.95
- Blackened Shrimp X.95
- Wisconsin Burrata X.95
- Poached Yuppie Hill Egg\* X.95
- Pan-Seared Arctic Char 5.95

### SUPPER CLUB WEDGE FOR ONE - 10.95 (V?)

Roasted tomato, egg, bacon, Wisconsin blue cheese, charred scallion, and honey-sesame crisps with a "Stag-style" dressing trio of blue cheese, sweet garlic vinaigrette, and French dressings

### SPRING GREENS - 11.95 (V)

Spring mix, cucumber coils, smoked beets, orange and red bell peppers, shaved parmesan, golden beet relish, marjoram, house croutons, sherry vinaigrette

### WISCONSIN WILD RICE - 13.95 (V)

Wisconsin wild rice & dried cranberries, candied pecans, smoked red onion, charred broccoli, feta, red cabbage, sweetie drop peppers, arugula, mandarin-ginger vinaigrette

## Sandwiches

*Served with steak fries unless noted. Sub a side house salad or cup of soup for 2.00.*

### SIGNATURE PRIME RIB - 16.95

Slow-roasted, herb-rubbed Prime rib\*, herbed mushrooms, aged white cheddar, caramelized onions, and horseradish-smoked sour cream on a toasted sesame-garlic hoagie

### THE BUCKATANO - 14.95

Thinly-sliced salami, prosciutto & capicola, with burrata, green tomato chow chow, pickled red onions, and lightly-dressed arugula on a soft sesame-garlic hoagie roll

### CAJUN-FRIED LAKE PERCH - 14.95

Creole-seasoned, beer battered lake perch, red cabbage slaw, creole remoulade, and house-made pickles on a toasted sesame-garlic brioche bun

### REBEL IN THE NORTHWOODS

#### BURGER - 14.95 (V?)

Two ¼ lb. smashed burger patties with fried pickled green tomatoes, blistered shishitos, black-pepper bacon, pimento cheese, and creole remoulade on a sesame-garlic brioche bun *SUB IMPOSSIBLE BURGER +X.95*

#### BASIC BUCK BURGER - 12.95 (V?)

Two ¼ lb. smashed burger patties with cheddar, caramelized onions, and pickles on a sesame-garlic brioche bun *SUB IMPOSSIBLE BURGER +X.95*

#### WISCO GRILLED CHEESE - 12.95 (V)

Wisconsin provolone, muenster and crispy manchego, with caramelized onions and black garlic on local Troubadour potato bread, skewered blistered tomatoes

#### PLAY FREEBIRD FRIED CHICKEN - 14.95

Crispy-fried chicken breast, Urfa chili-garlic sauce, red cabbage slaw, house-made pickles, pickled finger hots, sesame-garlic brioche bun and a side of blue cheese sauce  
*GET IT NOT-HOT OR FIRE-HOT UPON REQUEST.*

NOT AVAILABLE  
ON FRIDAYS



### FRANK'S "Deep Pockets"

*You haven't had a sandwich like this before. We start with pillowy, soft, hand-made and locally-baked pita and then stuff them with all sorts of goodness. Served with steak fries.*

*Sub cup of soup or house salad for 2.*

#### GREEN BAY PEPPER (V?)

Seared & sliced Italian sausage, provolone, green and yellow sweet peppers, fennel, wild rice and pepperoncini with a tomato-mushroom ragu

SUB VEGGIE BRAT NO CHARGE  
13.95

#### BBQ PULLED PORK

Tender pulled pork, muenster, smoked onion petals, green tomato chow chow, pickled finger hots, red cabbage slaw, house mustard BBQ & Buckatabon BBQ sauces

13.95

#### SHISHITO "MEATBALL" (V)

Plant-based "meatballs," roasted shishito peppers, caramelized onions, Brussels sprouts, pickled carrots, arugula and basil, with a harissa yogurt sauce

14.95

ADD LARRY'S TRIPLE-HOT HORSERADISH SAUCE TO ANY DISH FOR .75!



STEP 1  
SELECT AN  
ENTREE FOR  
YOURSELF

STEP 2  
SELECT MEAL  
ENHANCERS TO  
SHARE!

SERVED FROM 5PM TO 10PM DAILY  
**SUPPER CLUB MENU**

All entrees served with a house wedge salad. Substitute cup of soup for 2.

ADD  
BLUE CHEESE  
OR BACON  
FOR ONE  
2

MAKE IT  
SHAREABLE  
3

**GARLIC  
FILET MIGNON**

This will be a filet mignon, so here is some copy to make sure we save some space for this new menu item, cooked to your preference

WE HIGHLY SUGGEST  
MEDIUM-RARE  
- 39 -

**PERSIAN LAMB SHANK**  
Braised, Persian spice-rubbed lamb shanks with spice-toasted peanuts and sesame seeds, cilantro, and pickled red onions on a small bed of saffron basmati rice  
- 25 -

**FENNEL POLLEN  
ARCTIC CHAR**  
Arctic Char seasoned with fennel pollen and coriander, served with pickled fennel, crispy artichokes, pickled daikon, toasted pistachio, dill, and pomegranate yogurt  
- 26 -

**FOUR CHEESE  
LASAGNA**  
This will be a lasagna, so here is some copy to make sure we have space for this menu item  
- XX -



TRY OUR **WARM  
POTATO BREAD BOULE**  
WITH HERB-CHIVE BUTTER  
5.95

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**Meal Enhancers**

Complete your meal with these unique sides, designed to be shared at the table.

Mushrooms and Blistered Shishitos with Pistachio Crumble (V+) 7.95

Aleppo & Charred Scallion Cream Corn (V) 6.95

Chili-Lime Caulilini (V+) 7.95

Crispy Smashed Red Skins with Bacon, Cheddar, and Horseradish-Smoked Sour Cream (V?) 6.95

Smoked Bacon Cornbread and Honey Butter 6.95

Mac & Six Cheeses (V) 7.95

Chipotle-Parmesan Brussels Sprout (V) 6.95

Garlic-Herb Charred Broccoli (V+) 7.95

Saffron Basmati Rice with Sesame & Cilantro 6.95

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**THE GRAZER**

Pick any three meal enhancers and the fourth is on Larry.

**BLACKENED  
URFA RIBEYE**

16 oz. bone-in ribeye\* with Turkish Urfa pepper rub and topped with a King Trumpet mushroom, cooked to your preference

WE HIGHLY SUGGEST  
MEDIUM-RARE  
- 39 -

add:  
MELTY BLUE CHEESE / 3  
CARAMELIZED ONION / 2

**HIPSTER  
"MEATBALLS"** (V+)  
Plant-based "meatballs" with whipped tahini, glazed leeks, charred broccolini, roasted brussels sprouts, smoked red beets and pickled fennel, topped with toasted bread crumbs and pomegranate seeds  
- 20 -

**TOSA HOT CHICKEN**  
Crispy fried half-chicken, Urfa chili-garlic sauce, pickled finger hots, red cabbage slaw, side of blue cheese sauce

GET IT NOT-HOT OR FIRE-HOT  
UPON REQUEST  
- 20 -

**NOT AVAILABLE ON  
FRIDAY NIGHTS**

**DOOR COUNTY  
CHERRY PIE** (V)

Wisconsin cranberries & cherries with citrus in a butter crust, vanilla ice cream  
- 7.95 -



**Desserts**

*More bang for your Buck*

Take your receipt to the bar for 25% off of ice cream cocktails after dinner.

**GOOSE'S  
EAU CLAIRE CAKE**

Vanilla pudding, chocolate crunch, graham crackers, chocolate sauce, vanilla whipped cream, macerated strawberries  
- 7.95 -

WHILE SUPPLIES LAST. ALL SPECIALS INCLUDE A HOUSE WEDGE SALAD. SUBSTITUTE CUP OF SOUP FOR \$2.

## WEEKLY SPECIALS

UPGRADE YOUR WEDGE WITH A SHAREABLE SIDE OF BLUE CHEESE CRUMBLES OR CHOPPED BACON FOR \$3.



### Thursday Game Night

Enjoy the bounty of the northwoods' fields and streams with a different wild game, fowl or fish selection every Thursday. Ask your server for the current special.



#### PLUS, GAMES!

Join us starting at 5 p.m. for cribbage and euchre, and more.

**BLUE GILL** - 18

**HADDOCK** - 15

**LAKE PERCH** - 18

**SHRIMP** - 18

**WALLEYE** - 17

*Our walleye is also available blackened or baked*

### Friday Fish Fry

A true Wisconsin tradition. Enjoy Central Waters Mudpuppy Porter beer-battered fish served with potato pancakes, apple sauce, tartar sauce, creamy lemongrass kombucha slaw, rye bread and charred lemon.

#### MAKE IT A BUCKLOAD

A whole pound o' fried Haddock  
- X.95 -



#### PRIME RIB

Our signature, slow-roasted and herb-rubbed Prime rib, served au jus with classic Yorkshire pudding and horseradish-smoked sour cream

Queen Cut 12 oz. — 29

King Cut 16 oz. — 36

Buck Cut 24 oz. — 46

### Friday & Saturday Prime Ribs & Ribs

#### RIB COMBO - 35

8 oz. cut of Prime rib served au jus with classic Yorkshire pudding and a half rack of barbecue ribs served with smoked bacon cornbread, honey butter, creamy lemongrass kombucha slaw, and horseradish-smoked sour cream

#### BUCKATABON BBQ RIBS

Slow-cooked Buckatabon barbecue baby back ribs served with house mustard BBQ & Buckatabon BBQ sauces, smoked bacon cornbread, honey butter, creamy lemongrass kombucha slaw and pickles

Half Rack — 20

Full Rack — 28

STRIP FOR SPECIAL  
*Announcements*