

APPETIZERS



Prime Spears

Thin sliced Prime Rib of Beef with a four cheese filling wrapped around four fresh asparagus spears served with a tangy bistro & bearnaise sauce 9.99

Shrimp Cocktail

Five premium jumbo shrimp served chilled with Hoffman House cocktail sauce and fresh lemon 8.99

Wisconsin Cheese Curds

White cheddar cheese curds, golden fried and served with our homemade ranch dressing 8.99

Breaded Duck Strips

Tenderloin duck strips lightly seasoned with breadcrumbs and deep fried to perfection served with honey dijon mustard 9.99

Escargot Bourguignonne

Tender and sweet, crusted with garlic butter topping, oven baked and served with torn sourdough bread 9.99
| Bleu cheese encrusted add 2.99

Spinach Artichoke Dip

A hot creamy blend of artichokes, cream cheese, spinach and pepper jack cheese & served with torn sourdough bread 8.99

Chicken Fritters

Hand battered, crispy fried chicken tenderloins served with ranch dressing 8.99

Baked French Onion Soup

Hearty and delicious, crusted croutons topped with melted mozzarella and parmesan cheese 4.99

Soup & Salad Well

"A meal in itself." Over 40 fresh salad items, featuring Hoffman House's own bleu cheese dressing and hot bacon dressing. Featuring an array of homemade salads. Enjoy a cup of our fresh soup made from scratch daily
All served with our famous fried bread with honey butter. 14.99

DINNER ENTREES

All dinners include soup & salad well, fried bread with honey butter and your choice of: twice baked potato, au gratin, french fries, whipped or baked potato, sweet potato bake or vegetable

Sensational Seafood

Butterflied Prawns

A hearty portion of our famous shrimp butterflied and broiled in the shell, served with drawn butter 29.99

Golden Fried Shrimp

Jumbo gulf shrimp batter fried, served with Hoffman House cocktail sauce and fresh lemon 27.99

North Atlantic Salmon

A fresh hand cut North Atlantic salmon fillet, broiled and topped with lemon butter 27.99

Shrimp de Jonghe

Jumbo shrimp baked with white wine and lemon, topped with garlic butter breadcrumbs 26.99

Twin Lobster Tails

Two 5-6 oz cold water lobster tails from Nova Scotia broiled to perfection served with drawn butter 59.99

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
No separate checks please. 110222

DINNER ENTREES

All dinners include soup & salad well, fried bread with honey butter and your choice of: twice baked potato, au gratin, french fries, whipped or baked potato, sweet potato bake or vegetable

Naturally Aged Meats

Prime Rib of Beef

Our famous award winning USDA choice prime rib is aged a minimum of 30 days, carefully hand seasoned and roasted to perfection daily. It is a longtime favorite. The availability is limited; we apologize if we run out 1 lb. 49.99 | 8 oz. 34.99

Filet Mignon

Tender premium aged beef, hand cut and grilled to your request 7 oz. 39.99

Vineyard Filet

Filet of beef tenderloin broiled with a sun dried tomato pistachio pesto and topped with crumbled Wisconsin goat cheese served over a tawny port wine reduction 45.99

USDA Choice Ribeye

Our USDA choice ribeye hand-cut and aged to a minimum of 40 days and broiled to perfection 20 oz. 59.99 | 12 oz. 39.99

Combinations

Filet & Jumbo Fried Shrimp

Naturally aged tenderloin served with golden fried shrimp 43.99

Filet & Butterflied Prawns

Naturally aged tenderloin and a generous portion of our shrimp butterflied in the shell, served with drawn butter 47.99

Prime Rib & Butterflied Prawns

Oven roasted prime rib and a generous portion of our shrimp butterflied in the shell, served with drawn butter 43.99

Traditional Favorites

Roast Wisconsin Duck

Oven roasted with a sage dressing and served with an orange cognac sauce & brandy cherry sauce 29.99

Chicken Cordon Bleu

Chicken breast filled with Nueske's local applewood smoked ham and Wisconsin Swiss cheese served atop Wisconsin rice and finished with a traditional bearnaise sauce 27.99

Chicken Oscar

Tender chicken breast topped with king crab meat, asparagus spears and crowned with a traditional bearnaise sauce 31.99

Rack of Lamb

New Zealand french cut rack of lamb finished with a port wine demi glace 39.99

BBQ Baby Back Pork Ribs

Dry rubbed and slow roasted until tender, glazed with our sweet bbq sauce 29.99

Fried Chicken

Specially seasoned and hand breaded then fried to a crispy golden brown 24.99

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DINNER ENTREES



All dinners include soup & salad well, fried bread with honey butter and your choice of: twice baked potato, au gratin, french fries, whipped or baked potato, sweet potato bake or vegetable

Naturally Aged Meats

Prime Rib of Beef

Our famous USDA choice prime rib is aged a minimum of 30 days, carefully hand seasoned and roasted to perfection daily. It is a longtime favorite. The availability is limited; we apologize if we run out 8 oz. 32.99 1 lb. 45.99

Filet Mignon

Tender premium aged beef, hand cut and grilled to your request 7 oz. 36.99
Bleu cheese encrusted add 2.99

We are not responsible for the appearance or flavor of medium well or well done steaks

Combinations

Prime Rib & Butterflied Prawns

1/2 pound of our slow roasted prime rib and a generous portion of our shrimp butterflied in the shell, served with drawn butter 38.99

Filet & Jumbo Fried Shrimp

Naturally aged tenderloin served with golden fried shrimp 39.99

Filet & Butterflied Prawns

Naturally aged tenderloin and a generous portion of our shrimp butterflied in the shell, served with drawn butter 42.99

Sensational Seafood

Golden Fried Shrimp

Jumbo gulf shrimp batter fried, served with Hoffman House cocktail sauce and fresh lemon 24.99

Tuscan Salmon

A fresh hand cut North Atlantic salmon fillet, broiled with a tuscan olive oil rub 27.99

Butterflied Prawns

A hearty portion of our famous shrimp butterflied and broiled in the shell, served with drawn butter 27.99

Shrimp de Jonghe

Jumbo shrimp baked with white wine and lemon, topped with garlic butter breadcrumbs 25.99

Traditional Favorites

Roast Wisconsin Duck

Oven roasted with a sage dressing and served with an orange cognac sauce & brandy cherry sauce 29.99

Chicken Cordon Bleu

Chicken breast filled with Nueske's local applewood smoked ham and Wisconsin Swiss cheese served atop Wisconsin rice and finished with a traditional bearnaise sauce 26.99

Sides

Add \$2.99 to any size upgrade

Button Mushrooms	Sauteed Onions	Port Wine Demi
Bleu Cheese Encrusted	Bearnaise Sauce	

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Please communicate any food allergy to your server & your server will communicate that with our Certified Food Safety Manager on duty. No separate checks please. 050621