

## CHILDREN'S MENU

**Grilled Chicken Strips** With American fries, BBQ sauce, and pickle. 5.99

**Grilled Cheese** With tortilla chips, salsa, pickle. 4.99

**Mac 'n' Cheese** A true classic and kid favorite. 4.99

## CONDIMENTS

*If you would like extra condiments, the following selections are available for .75 per portion:*

**Max's Barbecue Sauce, Our Garlic Mayonnaise, Our Honey Mustard, Our Ranch Dressing, Our Homemade Tartar Sauce, Mayonnaise, Salsa, Sour Cream, and Sliced Jalapeños**

## BEVERAGES

**Juice** Orange, Grapefruit, Pineapple, Cranberry, Tomato 2.00

**Lemonade** (one free refill) 2.00

**Iced Tea** (one free refill) 2.00

**Milk (2%)** 2.00

**1919 Draft Root Beer** Naturally made from pure cane sugar 1.75

**Root Beer Float** 2.75

**Soft Drinks** (one free refill) 2.00

**Fair Trade Coffee** Regular or decaf (bottomless cup) 2.00

**Tea** Black, green, white, orange, berry, chamomile, mint 2.00

**Bottled Water** 2.00

**Lemon La Croix Water** 2.00

**San Pellegrino** Italian natural sparkling mineral water (20-ounce) 3.00

## DESSERTS

*We offer a tasty variety of delicious treats guaranteed to satisfy the sweet tooth in all of us! Please refer to our dessert menu, or ask your server, for details.*

*The Trempealeau Hotel staff strives to give our guests the best in service to ensure a pleasant dining experience.*

*"Why does our food taste so good? We're proud to say that it's because we use the freshest ingredients and focus on preparation from scratch."*

CHEF MAXIMILLIAN

*We are proud to follow in the historic tradition of the Trempealeau Hotel by providing truly homemade foods for our welcomed guests.—Jim & Linda*

## THE HISTORIC TREMPEALEAU HOTEL

150 Main Street, Trempealeau, WI 54661 • 608-534-6898

## APPETIZERS

**Walnut Balls** Try a sampling of our famous Walnut Burger rolled into eight balls, baked golden brown and served with our honey mustard sauce and salsa. 6.99

**Hotel Nacho Supreme** Corn tortilla chips topped with tomatoes, onion, green pepper, and melted Wisconsin Cheddar and Monterey Jack cheese. 8.50

**Grilled Coconut Shrimp** Six jumbo Black Tiger shrimp marinated in coconut milk and lime juice, sprinkled with coconut flakes, grilled and served with a sweet marmalade and tangy mustard dipping sauce. 8.99

**Max's Crawfish Cakes** Three crispy crawfish cakes made from crawfish tails, peppers, onions, celery, breadcrumbs, and egg. Served with our own crawdad dip. 9.99

**Guacamole** Fresh avocado dip served with corn tortilla chips. 6.99

**Hotel Quesadillas** Grilled flour tortillas stuffed with onion, green pepper, and melted Wisconsin Cheddar and Monterey Jack cheese. Served with salsa. 7.99  
With diced grilled chicken add 2.00

**Bruschetta** Four slices of grilled French bread with pesto, tomatoes, and Parmesan. 7.99

**Spicy Bean Dip** Our seasoned bean dip topped with Wisconsin Cheddar and Monterey Jack cheese and served with corn tortilla chips. 6.99

**Sesame Seared Ahi Tuna** Eight ounces of Sushi-grade ahi tuna coated with sesame seeds and quickly seared. Served with wasabi paste and soy sauce. 9.99

## SOUPS

**Soup of the Day** Ask your server for today's choices. Cup 3.29 Bowl 4.29

**Vegetable Stew** A colorful combination of broccoli, mushrooms, tomatoes, potatoes, carrots, celery, onions, and dill in a delicate burgundy broth. Cup 3.59 Bowl 4.59

## SALADS

**House Salad** Tossed garden greens with grape tomatoes, black olives, and shredded carrots. 6.59  
With diced grilled chicken add 3.00

**Hotel Caesar** Tossed romaine in Caesar dressing with olives, artichoke hearts, Parmesan, and croutons. 7.59  
With diced grilled chicken add 3.00

## 🍷 HOTEL FAVORITES 🍷

Served with a choice of soup of the day or mixed greens salad, vegetable, potato of the day, and bread basket.

**BBQ Pork Ribs** Slow-roasted meaty pork ribs served with Max's BBQ sauce. Half rack 14.99 Full rack 19.99  
*Pairs with Red Zinfandel or Reisling*

**Mesquite Pork Loin** 8-ounce tender filet of "the other white meat," marinated in a savory mesquite seasoning and grilled. Served with Max's BBQ sauce and apple sauce on the side. 14.99  
*Pairs with White Zinfandel*

**Garlic-Oregano Chicken** Grilled chicken that has been marinated in olive oil, fresh oregano, and garlic. 14.99  
*Pairs with Chardonnay*

**Grilled Coconut Shrimp** Six jumbo Black Tiger shrimp marinated in coconut milk and lime juice, sprinkled with coconut flakes, grilled and served with a sweet marmalade and tangy mustard dipping sauce. 15.99  
*Pairs with Reisling or Pinot Noir*

**Walnut Burger Dinner** Our very own flavorful fried patty of ground walnuts, breadcrumbs, organic eggs, organic tamari, onion, cheese, and spices, served on a toasted whole wheat Kaiser with mayonnaise, tomato, and sprouts, served with American fries and your choice of homemade soup or mixed greens salad. 12.99

*By popular demand, our Walnut Burgers are now available to take home in a frozen 4-pack for \$7.59, or order online at [www.walnutburger.com](http://www.walnutburger.com).*

## 🍷 PASTAS 🍷

All entrées served with Parmesan cheese, bread basket, your choice of soup or salad of mixed garden greens.

**Max's Shrimp and Andouille Sausage Penne** Shrimp and Andouille sausage sautéed with fresh garden vegetables in pesto sauce, then tossed with chili pepper penne pasta. Spicy! 15.99  
*Pairs with Merlot*

**Spinach and Walnut Lasagna** The Hotel's famous recipe. A generous slice of layered pasta, spinach, seasoned walnut burger, cheeses, and fresh homemade marinara sauce. 13.99  
*Pairs with Chianti or Red Zinfandel*

**Walnut Balls and Spaghetti** Our Walnut Balls baked golden brown and topped with fresh homemade marinara sauce with fire-roasted tomatoes, served over spaghetti. 12.99  
*Pairs with Chianti or Red Zinfandel*

**Garlic and Herb Cheese Tortellini** Tortellini pasta filled with a mixture of five cheeses, garlic, and herbs, served with your choice of marinara or alfredo sauce. 13.99  
*Marinara pairs with Chianti  
Alfredo pairs with Pinot Noir*

**Chicken Parmesan Fettuccine** Breaded chicken breast served on fettuccine and topped with mozzarella cheese. Your choice of marinara or alfredo sauce. 14.99  
*Pairs with Chardonnay*

**Grilled Shrimp Linguini** Sautéed tomatoes, artichoke hearts, and kalamata olives, with fresh basil and grilled shrimp served over linguini. 14.99  
*Pairs with Riesling*

## 🍷 STEAK ENTRÉES 🍷

Served with a choice of soup of the day or mixed greens salad, vegetable, potato of the day, and bread basket.

**New York Strip** Generous 12-ounce U.S. Choice grade New York strip grilled to order. Served au jus. 19.99  
*Pairs with Merlot or Cabernet*

**Tenderloin** 8-ounce U.S. Choice grade tenderloin filet grilled to order. Served au jus. 21.99  
*Pairs with Merlot or Cabernet*

**Ribeye** Juicy 12-ounce U.S. Choice grade ribeye grilled to order. Served au jus. 18.99  
*Pairs with Merlot or Cabernet*

## 🍷 LAND & SEA 🍷

Served with a choice of soup of the day or mixed greens salad, vegetable, potato of the day, and bread basket.

**Tenderloin & Lobster** 8-ounce U.S. Choice grade tenderloin fillet grilled to order, served with au jus and a 6-ounce cold water lobster tail served with melted butter. 26.99  
*Pairs with Merlot or Chardonnay*

## 🍷 FISH ENTRÉES 🍷

Served with a choice of soup of the day or mixed greens salad, vegetable, potato of the day, and bread basket.

**Ahi Tuna** 10 ounces of sushi-grade ahi tuna, grilled or blackened, served medium-rare. Served with wasabi on the side. 15.99  
*Pairs with Chardonnay*

**Mahi Mahi** 8-ounce tender fillet, flaky and mild, grilled or blackened. 15.99  
*Pairs with Chardonnay*

**Wild-Caught Sockeye Salmon** 8-ounce fillet, rich in omega-3, grilled or blackened. 15.99  
*Pairs with Pinot Noir*

**Bluegill** 10-ounce plate of Canadian sunfish coated in light cornmeal and pan-fried. 15.99  
*Pairs with Chardonnay*

**Canadian Walleye** A house favorite. 10-ounce fillet dipped in light cornmeal and pan-fried. Also available blackened. 16.99  
*Pairs with Chardonnay*

**Catfish** 10-ounce portion of pond-raised catfish fillets, blackened (highly recommended) or pan-fried. 14.99  
*Pairs with Chardonnay*

## 🍷 MEXICAN DINNER SPECIALTIES 🍷

Served with homemade soup or mixed greens salad and bread basket.

**Fish Taco** Grilled Mahi Mahi with avocado, fresh vegetables, and cilantro, wrapped in a grande soft flour tortilla and served with our Spanish rice, fresh lime, cabbage, and ranch dressing. 15.99  
*Pairs with Cerveza*

**Southwest Chicken Fajita** Spicy grilled chicken with onions, green peppers, corn, and black beans, wrapped in a grande soft flour tortilla and served with salsa, sour cream, and our Spanish rice. 13.99  
*Pairs with Cerveza*

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