

THE HISTORIC TREMPEALEAU HOTEL

Starters

Walnut Balls *Our famous Walnut Burger rolled into balls and baked to a golden brown accompanied by honey mustard sauce and salsa. 8*

Hotel Nacho Supreme *Tomato, onion, green pepper, Wisconsin Cheddar and Monterey Jack cheese served warm atop a mound of corn tortilla chips. 8*
add black beans +2 add grilled chicken +3

Hotel Quesadillas *Flour tortillas grilled and stuffed with onion, green pepper, Wisconsin Cheddar and Monterey Jack cheese and a side of salsa. 8*
add black beans +2 add grilled chicken +3

Guac *Avocado mashed and lightly seasoned, served with corn tortilla chips. 7*

Bruschetta *Slices of roasted Italian bread with pesto, tomato and Parmesan. 8*

Seared Sesame Ahi Tuna *8oz of exquisite Sushi-grade tuna rolled in black and white sesame seed and seared (rare). Wasabi paste, pickled ginger and tamari on the side. 11*

Soups & Salad

Soup du jour *Please ask your server for today's choices. 3.5/4.5*

Vegetable Stew *A medley of broccoli, mushroom, tomato, potato, carrot, celery, onion and dill in a delicate broth. 4/5*

House Salad *Fresh mixed greens with Melrose tomato and shredded carrot. 7*
add grilled chicken +3

Kid's Menu 12 and under, please

Grilled Cheese *with tortilla chips, salsa and pickle spear 6*

Cheese Tortellini *choice of Alfredo or Marinara sauce 6*

Chicken Logs *with tortilla chips, salsa and pickle spear 6*

Save room for...

Marsala Cheese Tort 4.5 Linda's Signature Guinness Cake 5

Crème Brulee 4.5 Ice Cream Sundae 3.5

Lava Cake 4.5 Cheese Cake 4.5

We proudly serve freshly prepared meals made with responsibly sourced ingredients.

Mains

Served with choice of soup du jour or mixed greens, vegetable, daily starch, whole grain roll and butter.

Mesquite Pork Loin *Tender 8oz filet marinated in savory mesquite seasoning and grilled. BBQ and apple sauce on the side. 15*

Cajun Chicken Breast *Two 6oz chicken breasts dusted with Cajun spices and blackened in a cast iron skillet. Tangy garlic mayo on the side. 16*

All steaks US Choice grade beef, grilled to order and served au jus.

Ribeye *12oz beautifully marbled ribeye 19*

New York Strip *Juicy 12oz, ¾ to one inch thick steak 21*

Tenderloin *8oz melt-in-your-mouth fillet 23*

Ahi Tuna *8oz Sushi-grade tuna grilled or blackened to medium-rare. Wasabi and tamari on the side. 17*

Wild-Caught Sockeye Salmon *8oz fillet, rich in vital omega-3, grilled or blackened. 17*

Canadian Walleye *10oz fillet dipped in cornmeal and pan-fried—a Hotel favorite. 18*

Pasta

Served with choice of soup du jour or mixed greens, whole grain roll and butter.

Spaghetti and Walnut Balls *Al dente spaghetti tossed in fresh homemade marinara sauce with fire-roasted tomato crowned with baked, golden brown Walnut Balls and Parmesan. 13*

Hotel Carbonara *four grilled jumbo Black Tiger shrimp and a sprinkling of lemon zest atop fettuccine tossed with our alfredo sauce, green peas, smoked bacon and fresh ground black pepper. 15*

Burger Dinners

Hand formed, 1/3# beef burgers served on a toasted whole wheat Kaiser. Includes choice of soup or mixed greens, American fries and pickle spear. 12

Cali Burger *romaine, tomato, raw onion and mayo*

Bacon-Blue Cheese Burger *thick cut bacon and crumbled Blue cheese*

Mushroom-Swiss Burger *sauteed shrooms and melted Swiss*

Olive Burger *green and black olives and Wisconsin Muenster*

Bacon-Cheddar Burger *thick cut bacon, Wisconsin Cheddar and BBQ sauce*

Walnut Burger *ground walnuts, breadcrumbs organic eggs, organic tamari, onion, cheese and spices combine to create a delectable meat free burger. Toasted whole wheat Kaiser with mayo, tomato and sprouts.*