

starters

Chili Hummus Platter

hatch green chilis, piñon, black olives, olive oil,
baked pita chips, tomato, cotija cheese 12

Walnut Balls

with honey mustard 9

Flat Bread

garden basil pesto, house bruschetta,
Wisconsin parmesan, balsamic reduction 12

Potato Dumpling

homemade crouton filling, seasoned bread
crumbs, house sauerkraut and demi glace 13

Mussels

in shallot, tomato, herb and wine broth 13

fish and pasta

Salmon en crouete

Alaskan sockeye, dijon, spinach wrapped
in puff pastry, served with lemon and scallion
orzotto 27

Zander (European Walleye)

baked in herb and breadcrumb crust
OR fresh herbs and lemon
with wild rice blend and veg 24

Seafood Stew

mussels, shrimp, fish, chorizo and potato
in a tomato broth topped with cotija 24

Gnocchi with Shrimp

grilled Texas prawns, garden basil pesto, cherry
tomato, garlic cream, Wisconsin parmesan 29

Walnut Burger Lasagna

hand rolled pasta layered with spinach,
ricotta, basil and marinara 20

Round for the Chefs

If you care to show your chefs some love,
a round of beverages after closing is always
appreciated. Simply let your server know
and it will be added to your bill. 12

pies

Chicken Pot Pie

peas, carrots and onion in cream sauce
under buttermilk biscuit top 18

Fisherman's Pie

poached cod with carrots, peas, onions and
spinach in bechamel sauce under a mashed
potato top 19

Shepherd's Pie

ground lamb, onion, carrot, corn, mashed
potato, Wisconsin parmesan 21

Vegan Pot Pie

roasted local farm vegetables, vegetable stock,
tomato paste, garden herbs, lentil mash 16

meat

Filet Medallion

pecan and herb crusted terres major, daily veg,
seasonal squash puree, demi glace 30

Pork Chop

poached ecker's farm apple, cheesy grits,
daily veg, bourbon reduction 24

Chicken Schnitzel

pounded and pan fried chicken breast served
with Inge's potato salad, Bavarian red cabbage
and cranberry compote 18

Angus Meatloaf

with caramelized onion and smoked
bacon gravy on mash and veg 19

kids

12 and under

includes 6 ounce glass of milk or juice

Mac 'n Cheese

elbow macaroni with Wisconsin cheddar,
butter and parmesan 7

Kid's Burger

5 ounce beef patty with lettuce, tomato, chips
and pickle spear 7

Grilled Cheese

white cheddar cheese on toasted bread 6

Schnitzel Strips

breaded chicken breast with mash and
carrot sticks 8

FOOD • DRINK • SHELTER • MUSIC

Consuming raw or undercooked meats or seafood may be harmful to your health – but we think it tastes better.

burgers

Beef Burger

select from the ingredients below to add to a 7 ounce beef patty with lettuce, tomato and pickle spear 6

add kettle chips	+1
add roasted potato wedges	+3
white cheddar, swiss or pepper jack	.75
egg over hard	1.5
bleu cheese or goat cheese	1.5
mayo	.50
smoked bacon	1.5
jalapeño	.50
onion	.50
olive	.75
mushroom	.75
hummus	.75

Walnut Burger

vegetarian burger served with mayo, greens, tomato and pickle spear 7.5

add ingredients from list above

add kettle chips	+1
add roasted potatoes	+3

take home

Walnut Burgers To Go

frozen 4-pack for your own creations 11

Stainless Steel Cup

16 ounce Trempealeau Hotel branded souvenir cup – take them wherever you enjoy an ice cold beverage 5

Hats and T's

assorted colors, ask your bartender for pricing

Gift Certificates

give to your friends for a Hotel experience

Round for the Chefs

If you care to show your chefs some love, a round of beverages after closing is always appreciated. Simply let your server know and it will be added to your bill. 12

*A 20% gratuity is added to parties of 8 or more.
No separate checks for parties of 8 or more.*

Trempealeau Hotel

Meals made from scratch, using responsibly sourced and local ingredients

Chef:

Gavin Keeling

Line:

Carstin Gittens

Kyra Horaitis

Bryan Meacham

Eric Svendsen

Prep:

Proprietors:

Amy Werner & Jörg Droll