

starters

Arepas

Mexican pulled pork and black bean salsa on corn meal biscuit 10

Hummus Platter

with olive tapenade, tomato, feta and pita 10

Walnut Balls

with honey mustard 8

Basil Flat Bread

basil pesto, tomato and parmesan 11

Mussels

in shallot, tomato, herb and wine broth 13

fish

Seafood Stew

mussels, shrimp, fish, chorizo and potato in a tomato broth topped with feta 23

Zander (European Walleye)

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

Shrimp Fettuccine

hand rolled pasta in white wine, cream and parmesan sauce with colossal grilled shrimp 25

Salmon

pan seared with blackening seasoning, dill sauce, wild rice blend and veg of the day 26

Fisherman's Pie

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

meat

served with garlic mash and veg of the day

Ribeye Steak

grilled to order, finished with red wine compound butter 28

Angus Meatloaf

with caramelized onion and smoked bacon gravy 18

Grilled Pork Chop

brined bone in chop, served with cranberry compote 21

veg

Buddha Bowl

roasted broccoli, kale, chick peas, yams, red onion served hot with a tahini and maple syrup dressing 16

Walnut Burger Lasagna

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

burgers

Beef Burger

select from the ingredients below to add to a 7oz beef patty with lettuce and tomato 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 .25
smoked bacon 1.5
jalapeño .50
onion .25
olive .75
mushroom .75

Walnut Burger

vegetarian burger served with mayo, greens and tomato 7.5
add kettle chips +1
add roasted potatoes +3

*add ingredients from list above

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

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

take Trempealeau home

Trempealeau Hotel Marinara Sauce

16 oz of goodness made with Schwertel's Family Farms tomatoes and onions, Tamarack Garlic Farm - well – garlic & Hotel herbs 8
NO preservatives, gluten OR animal products in these jars

Walnut Burger 4-pack

our famous meatless burger, frozen and ready for your kitchen 10

Winter Print

beautiful illustration of Trempealeau Mountain as seen from Brady's Bluff by local artist Ian Kearns for view in the dining room on left arch adjoining the saloon. 20

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Dinner Menu

Trempealeau Hotel

Meals made from scratch, using responsibly sourced ingredients

Chef: Gavin Keeling
Line Carstin Gittens
Prep: Eric Svendsen

Proprietors: Amy Werner & Jörg Droll

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