

starters

Hummus Platter
with olive tapenade, tomato, feta and pita 11

Walnut Balls
with honey mustard 9

Bo Ssam
Korean pulled pork with ginger-scallion
sauce on cabbage leaf 9

Broccoli Tots
chopped florets with scallion, garlic, parmesan
and egg baked and served with chipotle ranch 9

Mussels
in shallot, tomato, herb and wine broth 13

fish

Catfish Etoufee
baked filet of catfish in a roux based cajun
stew with bell peppers, red onion, celery and
New Awlins seasoning over rice 22

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 feta 24

Orange Glazed Salmon
wild caught Alaskan, pan seared on a bed of
fried rice 26

veg

Buddha Bowl
roasted broccoli, kale, chick peas, squash and
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

meat

Rib Eye Steak
grilled then finished with red wine compound
butter with mash and veg 29

Pork Chop
brined and grilled bone-in, served with poached
pear, cheesy grits and bourbon glaze 24

Jerk Chicken Breast
served with grilled pineapple salsa, jerk
sauce, coconut rice & peas 20

burgers

Beef Burger
select from the ingredients below to
add to a 7oz 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

kids

12 and under

includes 6oz glass of milk or juice

Mac 'n Cheese

elbow macaroni with Wisconsin cheddar, butter and parmesan 7

Kid's Burger

5oz 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

take home

Walnut Burgers To Go

frozen 4-pack for your own creations 11

Stainless Steel Cup

16oz 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 your friends to have 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

Trempealeau Hotel

Meals made from scratch, using responsibly sourced and local ingredients

Chef: Gavin Keeling
Line: Carstin Gittens
Kyra Horaitis
Prep: Eric Svendsen

Proprietors: Amy Werner & Jörg Droll

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