

## starters

### Bo Ssam

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

### Mussels

in shallot, tomato, herb and wine broth 13

### 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

## salad

### Berry Salad

onion, pecan, berry, feta tossed with white  
balsamic vinaigrette 11  
add grilled chicken 16

## meat

served with soup or mixed green salad  
and fresh baked bread

### Flat Iron Steak

marinated in bourbon and served with garlic  
mashed potatoes and chimichuri 27

### Grilled Pork Chop

brined bone in chop on pumpkin puree, served  
with cranberry, apple and bacon chutney 21

### Angus Meatloaf

with caramlized onion and  
smoked bacon gravy 18

## seafood

served with soup or mixed green salad  
and fresh baked bread

### Fisherman's Pie

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

### Shrimp Fettuccine

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

### Zander (European Walleye)

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

### Spicy Thai Salmon

wild caught Atlantic salmon, glazed in chili garlic  
sauce, pan seared and served with herb rice  
and daily veg 26

## vegetarian

### Vegan Stew

local pureed pumpkin with carrots, peas,  
potato, ginger, garlic and chili flakes 16  
add shrimp +10

### 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

## sides

kettle chips 1  
potato wedges 3  
cottage cheese 2.5  
apple sauce 2.5

# kids

12 and under, please

## Chicken Schnitzel Strips

pan fried breaded chicken served with carrot sticks and mashed potatoes 8

## Grilled Cheese

Wisconsin cheddar on toasted wheat 6

## Kid's Burger

5oz beef patty with lettuce, tomato, chips and a pickle 7

## Mac 'n Cheese

elbow macaroni with Wisconsin cheddar, parmesan and butter 7

## 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

## Dinner

# Trempealeau Hotel

Meals made from scratch, using responsibly sourced ingredients

Chef: Gavin Keeling  
Line: Thomas Buege  
Alex Burton  
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.*