

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 1 2

Potato Dumpling

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

Mussels

in shallot, tomato, herb and wine broth 13

soup

Soup du Jour

cup or bowl with bread and butter 4/5.5

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

big

Fish Sandwich

catfish dusted in corn meal and Cajun spice
with lettuce, onion and tomato 9

Chicken Schnitzel Sandwich

lightly breaded chicken breast on Bloedows
bun with cranberry compote 9

BLT

bacon, lettuce, tomato and mayo 6

Grown Up Grilled Cheese

white cheddar with cranberry compote
on Renaissance sourdough 8

Gyro

ground beef, chicken and lamb combined
with greek spices served on pita with tzatziki
sauce (yogurt, garlic, cucumber) and
pickled red onions 11

Greek Salad

grilled gyro meat on mixed greens with
tomato, black olive, pickled red onion, feta,
and tzatziki sauce (yogurt, garlic, cucumber) 12

sides

kettle chips 1

potato wedges 3

cottage cheese 2.5

apple sauce 2.5

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

Trempealeau Hotel

Meals made from scratch, using responsibly sourced and local ingredients

take home

Walnut Burgers To Go

frozen 4-pack for your own creations 11

Stainless Steel Cup

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

Hats and T's

assorted colors, ask your bartender for pricing

Gift Certificates

give your friends 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

Chef:

Gavin Keeling

Line:

Carstin Gittens

Kyra Horaitis

Bryan Meacham

Eric Svendsen

Prep:

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.*