

starters

Mussels

in shallot, tomato, herb and wine broth 13

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 mayo 9

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

Báhn mi

braised pork garnished with pickled vegetables and chipotle mayo on wheat hoagie 11

Fish Tacos

pan fried catfish with slaw, pineapple salsa and avocado crema in warm white corn taco shells 12

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

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 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.*