



Appetizers

Dipping Sauces: BBQ, southwest ranch, bleu cheese, ranch, bistro sauce, honey mustard or raspberry chipotle

ONION RINGS

Thick cut onions, battered and fried to a golden brown | **10**

PORTABELLA MUSHROOM STRIPS

Sliced portabella mushroom, hand breaded and deep-fried | **10**

CRAB CAKES

Three homemade crab cakes, served with our lime cilantro ranch sauce | **15**

CHEESE CURDS

Half-naked (lightly breaded) white cheese curds
Half order | **6** Full | **10**

CHICKEN TENDERS

Brakebush Brothers Chicken Tenderloins breaded and deep fried to a golden brown and served with your choice of sauce | **11**

GRILLED SHRIMP

Six jumbo shrimp grilled with shell on or chilled served with our homemade cocktail sauce or melted butter | **16**

Soup & Salads

Salads include cup of soup.

FRENCH ONION SOUP

Homemade, baked French onion soup topped with croutons and mozzarella cheese.

Cup | **4** Bowl | **5**

SOUP OF THE DAY

Please ask your server.

Cup | **4** Bowl | **5**

HONEY MUSTARD SALAD

Chicken or shrimp with spring mix topped with bacon, tomatoes, red onion, cucumber and shredded colby jack. Served with our honey mustard dressing.

Chicken | **13** Shrimp | **15**

HARVEST SALAD

Curry-spiced chicken breast or salmon drizzled with sweet chili sauce on a bed of spring mix topped with bacon, tomatoes, red onion, cucumber and raisins. Served with apple cider vinaigrette on the side. Garnished with seasonal fruit.

Chicken | **15** Salmon | **18**

CEASAR SALAD

Chopped romaine, parmesan cheese, caesar dressing and croutons | **9**

Add grilled chicken | **13**

Add two crab cakes | **15**

Add salmon | **17**

Add 6oz medallions | **19**

Sandwiches

Served with french fries or home-style chips.

Substitute cup of soup or salad | **1**

Add bacon | **2**

GRILLED CHICKEN SANDWICH

Grilled chicken breast with lettuce, tomato and mayo. Served on a ciabatta roll | **11**

REUBEN

Classic corned beef, sauerkraut and Swiss cheese on marble rye with 1000 Island dressing on the side | **15**

HADDOCK SANDWICH

Your choice of deep-fried or broiled haddock served on a ciabatta roll with lettuce, tomato, and tartar sauce on the side | **13**

Add cheese | **1**

PRIME RIB DIP

Slow-roasted thinly-sliced prime rib, topped with mozzarella cheese on a ciabatta roll. Served with a side of au jus | **14**

Add onions & mushrooms | **2**

Burgers

Served with french fries or home-style chips.

Substitute cup of soup or salad | **1**

Add bacon | **2**

BLEU CHEESE BURGER*

Bleu cheese crumbles melted over an 8 oz certified Angus beef burger with bacon on a ciabatta roll | **15**

PATTY MELT*

8 oz certified angus beef burger topped with swiss cheese and caramelized onions. Served on marble rye | **14**

BISTRO BURGER*

8 oz. certified angus beef burger topped with bacon, colby jack cheese, onion rings. Served on a ciabatta roll with our Bistro Sauce on the side | **15**

PORTABELLA MUSHROOM BURGER*

No meat here! A marinated and grilled portabella topped with mozzarella cheese, served with lettuce, tomato and lime-cilantro sauce on a ciabatta roll | **12**

Pastabilities

FETTUCCHINI ALFREDO

Our own homemade creamy Alfredo sauce with a hint of bacon over fettuccini pasta | **15**

Add chicken | **20**

Add 6oz medallions | **22**

Add shrimp or scallops or combo | **24**

CHICKEN PARMESAN

Breaded and pan-fried chicken breast served with homemade marinara sauce over fettuccini pasta and topped with mozzarella cheese | **20**



Butcher Block

All entrées come with choice of potato. Steaks cooked to your liking. Not responsible for "well done" steaks.

RIBEYE*

Aged to perfection and grilled. *Au Jus* upon request.

12 oz | **26**

16 oz | **32**

TENDERLOIN*

8 oz center cut filet, tender and juicy, the way you like it.

Au Jus upon request | **29**

BLEU CHEESE TENDERLOIN*

8 oz center cut filet prepared to your liking and smothered with our bleu cheese and bacon sauce. Topped with bleu cheese crumbles | **32**

STUFFED TENDERLOIN*

8 oz center cut filet stuffed with caramelized onions, mushrooms, bacon and mozzarella cheese | **32**

ULTIMATE TENDERLOIN*

8 oz center cut filet smothered in our creamy garlic parmesan cheese sauce and sautéed shrimp | **33**

PRIME RIB*

Saturday only.

Aged to perfection, slowly roasted. Served with a side of *Au Jus*.

12 oz | **26**

16 oz | **32**

LIVER AND ONIONS*

Lightly seasoned and grilled, then topped with onions and bacon | **16**

**Consuming raw or undercooked meats may increase your risk of food-borne illness*

Seafood

All entrées come with choice of potato.

CEDAR PLANK SALMON

Served on a cedar plank with choice of lemon dill, teriyaki or raspberry chipotle | **21**

HADDOCK OSCAR

Broiled haddock topped with crab meat, asparagus, and hollandaise sauce | **21**

GROUPEL

Lightly breaded in our seasoned bread crumbs and pan-fried or broiled with lemon pepper, cajun, almandine or original | **19**

Chicken

PECAN CRUSTED CHICKEN

Pecan encrusted chicken breast served with a side of asparagus spears and angel hair pasta topped with our homemade alfredo sauce | **19**

ASPARAGUS CHICKEN

Grilled chicken breast topped with asparagus and Alfredo sauce. Served on a bed of wild rice blend | **18**

BROASTED CHICKEN

Our own marinated four-piece dinner. Served with your choice of potato | **13**

All white meat add | **2**

(30 minute wait time can be expected)

OFF THE WOLF MEDALLIONS*

Exclusive to O.T.W. The tenderloin medallions are full of flavor and done to your liking. Includes choice of potato and vegetable of the day.

6 oz | **19**

9 oz | **22**

12 oz | **25**

BABY BACK RIBS*

Dry-rubbed with our own rub, then slow roasted to falling-off-the-bone and basted with BBQ sauce

Half rack | **22**

Full rack | **29**

PORK RIBEYE*

Grilled 8 oz pork ribeye served with your choice of sauce: BBQ, raspberry chipotle, rosemary garlic or roasted garlic parmesan | **18**

IOWA CHOP*

Your choice of 1 or 2 boneless pork chops grilled. Choice of BBQ, rosemary garlic or raspberry chipotle.

One chop | **15**

Two chops | **19**

ADD ON TO ANY DINNER

Three jumbo shrimp | **11**

Three scallops | **11**

Oscar style | **6**

Onions and mushrooms | **3**

Blackened | **3**

Ultimate style | **7**

SHRIMP OR SCALLOP

Shrimp or scallops broiled with your choice of lemon pepper, cajun, original or Key West seasoning (lemon, basil, and thyme) or lightly breaded and deep fried.

Shrimp | **23**

Scallops | **27**

HADDOCK DINNER

Broiled with your choice of original, cajun, almondine, lemon pepper or lightly dusted with our own breading and deep-fried.

Small | **13**

Large | **18**

Dressings: Bleu cheese, honey mustard, golden Italian, ranch, toasted sesame, parmesan peppercorn, french, fat-free ranch, 1000 Island, fat free raspberry vinaigrette, balsamic vinaigrette or oil & vinegar.

Add Caesar dressing | **1**

Add bleu cheese crumbles or hot bacon | **1**

Choice of potato: Baked, baby reds, french fries, American fries, red garlic mashed, wild rice blend or vegetable of the day.

Add twice-baked potato (Friday and Saturday only) | **2**

Add side Caesar salad | **1**

Split-plate charge | **7**