



TRAPPERS TURN

DINNER MENU

SERVED AFTER 5 P.M.

APPETIZERS

PRIME RIB SLIDERS* 15

Pretzel rolls, blackened prime rib, cajun rémoulade, Swiss cheese

FIRECRACKER SHRIMP 18

Crispy shrimp, bang bang sauce, spicy aioli

WISCONSIN CHEESE CURDS 14

Blue cheese, buffalo ranch

CHICKEN WINGS 15

Choose from the following: buffalo, BBQ or house dry rub

HADDOCK CAKES* 15

Cajun remoulade, tartar sauce

NACHOS GRANDE 16

Ground beef, cheddar, jalapeño, black olives, green onion, sour cream, pico de gallo, cheese sauce

SOUPS & SALADS

CRANBERRY CHICKEN SALAD 15

Field greens, grilled chicken, sun-dried cranberries, walnuts, feta cheese, balsamic vinaigrette

CAESAR SALAD 12

Romaine, Parmigiano-Reggiano cheese, garlic croutons
Tossed in a classic Caesar dressing

Chicken Breast 5 | Grilled Salmon 8 | Shrimp 8

COURSE WEDGE 12

Iceberg, applewood bacon, heirloom tomatoes, balsamic reduction, blue cheese dressing and chives

TRAPPERS CLAM CHOWDER

Cup 6 | Bowl 8

TRAPPERS CHILI

Cup 6 | Bowl 8

SALAD BAR 15

(When available)

TRAPPERS GRILL

Served with your choice of side

RIBEYE* (12 OZ) 40

STEAK ENHANCERS

Garlic butter mushrooms 4

Blue cheese melt 4

Three garlic butter shrimp 9

MAIN DISHES

JACKED UP CHICKEN 27

Grilled chicken, asparagus, crispy hash browns, Jack Daniel's cream sauce, Parmigiano-Reggiano cheese

CHICKEN PICATTA 27

Chicken breast, chardonnay, capers, angel hair pasta, Parmigiano-Reggiano cheese

GREAT LAKES WALLEYE 29

Served with asparagus and your choice of side
Choice of preparation:

Cajun blackened

Butter crumb crust

Pan fried with golden citrus butter

SHRIMP TEMPURA 26

Tempura sauce, fresh vegetables, jasmine rice

CLASSIC ALFREDO 22

Fettuccine pasta, basil-garlic cream, broccoli, roasted red peppers, Parmigiano-Reggiano cheese

Chicken 5 | Shrimp 8

BAKED SALMON 33

Whipped goat cheese, dill chimichurri, asparagus, marinated tomato, arugula salad

SIDES 5

jasmine rice, mashed potatoes, loaded mashed potatoes, baked potato, loaded baked potato

DESSERTS

CHOCOLATE TURTLE SUNDAY 9

Vanilla ice cream, caramel, chocolate sauce, toasted pecans, chocolate chips, whipped cream

FRIED ICE CREAM 9

Cinnamon roll crusted vanilla ice cream

TRAPPERS TURN'S FAMOUS SUNDAY BRUNCH

ADULTS 32

CHILDREN 4-10 12

CHILDREN 3 & UNDER FREE

Served year round 10 A.M. to 1 P.M.

FRIDAY NIGHT FISH FRY

Served with seasonal vegetable, your choice of side, soup and salad bar

ICELANDIC HADDOCK 22

Lightly breaded | Beer battered | Broiled

TRAPPERS TURN TRIO 25

Beer battered, broiled & grilled haddock cake

FRIED PERCH 26

Lake Perch, preserved lemon & garlic aioli

FRIDAY & SATURDAY PRIME RIB

Served with seasonal vegetable, your choice of side, soup and salad bar

8 OUNCE 28

10 OUNCE 33

14 OUNCE 43

Featured every Friday & Saturday night; Angus beef carved and served with au jus and horseradish sauce

*Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses.

OLD FASHIONED

BRANDY OLD FASHIONED 10

Trappers Turn/Wollersheim Brandy in Wisconsin's favorite cocktail

MAPLE SYRUP BRANDY OLD FASHIONED 10

Trappers Turn/Wollersheim Brandy, touch of Maple Syrup, a few dashes of bitters, splash of seltzer garnished with a slice of bacon

ROSEMARY BRANDY OLD FASHIONED 10

Trappers Turn/Wollersheim Brandy, rosemary infused simple syrup, a few dashes of bitters, a splash of seltzer garnished with fresh rosemary

WINES

9 GLASS 34 BOTTLE

WHITE RIESLING

Semi-sweet with floral aromas of jasmine and flavors of wild honeysuckle and apricots

BLUSHING ROSE

Semi-sweet with fruit flavors of mango, kiwi and and pineapple

PRAIRIE SUNBURST RED

Stylish fruity red made from locally-grown Foch grapes, bursting with berry fruit flavors

SCARLET FUME

Semi-Dry blend of delicious red grapes with intense aromas of luscious cherries and sun-splashed violets

WINES BY THE GLASS

WHITES

EMMOLO, 12
Sauvignon, Napa Valley, California

VAN DUZER PINOT GRIS, 13
Pinot Gris, 'Vireton', Willamette Valley, Oregon

LAMBERT, 14
Chardonnay, 'Thousand Words'

WOLLERSHEIM PRAIRE FUME, 10
Prairie du Sac, Wisconsin

DESIDERIO JEIO, 13
Brut, Prosecco di Valdobbiadene, 'Jeio', Superiore, Veneto, Italy, 187ml

REDS

SEA SUN, 12
Pinot Noir, California

BONANZA, 12
Cabernet Sauvignon 'Lot 1', California

QUILT, 18
Cabernet Sauvignon, Napa Valley, CA

LAMBERT, 12
Shiraz, 'Black First Chapter'

PORTS

WOLLERSHEIM PORT WINE 11
Made from Foch and Brandy grapes which leave a natural sweetness. Aged in Oak Barrels for thirteen months, served as a 3 oz pour

BEER

DRAUGHT

Miller Lite
Coors Lite
New Glarus Spotted Cow
Seasonal
WBC Badger Club Amber
Guinness Stout
Blue Moon
Toppling Goliath's Psuedo Sue Pale Ale

DOMESTIC/SELTZER

Miller Lite
Coors Light
Bud Light
Michelob Ultra
Miller High Life
MGD 64
White Claw Black Cherry
White Claw Raspberry
Truly Strawberry
Twisted Tea

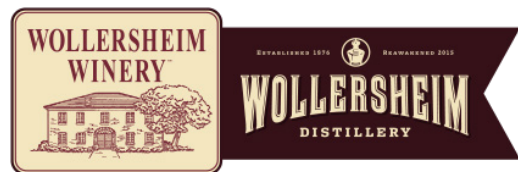
IMPORTED

Corona
Corona Light
Heineken
Stella Artois
Modelo

NON-ALCOHOLIC

Heineken 0.0
Sam Adams Just the Haze IPA

FEATURING WISCONSIN'S OWN



PRAIRIE DU SAC, WI