



ALE HOUSE FULL MENU

WEDNESDAY - SATURDAY 11A-9P

APPETIZERS

SPINACH ARTICHOKE DIP \$12

SERVED WITH PITA CHIPS AND
ASSORTED VEGGIES

ALE HOUSE RIBS \$11

MUSKY SPIT BRAISED PORK RIBS
BAKED IN ALE HOUSE BBQ SAUCE
AND SERVED WITH HOME MADE
COLE SLAW

BAVARIAN PRETZEL \$7

LIGHTLY SALTED, SERVED WITH
CHIPOTLE CHEESE AND HONEY
MUSTARD DIPPING SAUCES



GASTROPUB



SALADS

LEMON CAPER SALMON \$21

SEARED SALMON / GREENS /
TOASTED WALNUTS / RED ONION /
GORGONZOLA/ KALAMATA OLIVES /
LEMON CAPER DRESSING / CROSTINI

SEASONAL HARVEST \$13

SEASONAL FRUIT / TOASTED
ALMONDS / RED ONION / FETA/
GREENS / RASPBERRY VINAIGRETTE/
CROSTINI

CLASSIC CEASAR \$12

ROMAINE / PARMESAN / TOMATO /
ALE HOUSE CROUTONS TOSSED IN
CAESAR DRESSING

SIDE SALAD \$6

GREENS / TOMATO / ONION /
CARROTS / CROUTONS

* ADD SALMON \$10
* ADD CHICKEN \$7
* ADD BACON \$4

BRICK OVEN PIZZA

SAUSAGE AND PEPPERONI	\$13	B.L.T.	\$14
PEPPERONI / ITALIAN SAUSAGE / RED SAUCE / MOZZARELLA		HERB AOLI / BACON / TOMATO / GREENS / HAVARTI	
PORKETTA	\$13	STEAK HOUSE	\$15
MUSKY SPIT BRAISED PULLED PORK / BACON / GIARDINIERA / MUSHROOMS / CHEDDAR / WHITE SAUCE		SHAVED PRIME RIB / MUSHROOMS / RED ONION / GORGONZOLA / GARLIC HORSERADISH OIL	
ALFREDO	\$14	MEDITERRANEAN	\$14
ROAST CHICKEN BREAST / ALFREDO SAUCE / MUSHROOMS / BROCCOLI / ONION / PARMESAN		PESTO / ARTICHOKE / KALAMATA OLIVES / SUN DRIED TOMATOES / CHICKEN / FETA	
MARGHERITA	\$12	FOUR CHEESE	\$13
RED SAUCE / MOZZARELLA / BASIL / OLIVE OIL		RED SAUCE / FETA / MOZZARELLA / PARMESAN / CHEDDAR	
VEGGIE	\$12		
PESTO/ ONIONS / TOMATO / KALAMATA OLIVES / BROCCOLI / MOZZARELLA			

☀️ ADD TOPPINGS +\$1 EACH ☀️ GLUTEN FREE +\$6



SANDWICHES

WALLEYE SANDWICH	\$20	PRIME RIB	\$18
10 OUNCE LEMON POACHED WALLEYE / CHEDDAR-JACK / GREENS / TOMATO ON A TOASTED HOAGIE		HEARTY PORTION SHAVED PRIME RIB AND MOZZARELLA ON A HOAGIE / SERVED WITH AU JUS ON THE SIDE	
JALAPEÑO CHICKEN BACON	\$16	☀️ CHICAGO STYLE: CHEDDAR & GIARDINIERA +\$1	
ROAST CHICKEN BREAST / BACON / JALAPEÑO / CHEDDAR/ GREENS / TOMATO ON TOASTED SOURDOUGH		BLT SANDWICH	\$15
GOURMET GRILLED CHEESE	\$12	CRISPY BACON / GREENS / TOMATO / HAVARTI / HERBED AIOLI ON TOASTED SOURDOUGH	
CHEDDAR / HAVARTI / MOZZARELLA ON SOURDOUGH		HOUSE PULLED PORK BBQ	\$15
		MUSKY SPIT BRAISED PULLED PORK /HOME MADE SLAW ON BRIOCHE BUN	

☀️ ALL SANDWICHES & WRAPS INCLUDE A PICKLE SPEAR & KETTLE CHIPS ☀️ SUB SIDE SALAD OR SOUP +\$5

WRAPS

CHICKEN CEASAR WRAP

\$14

ROAST CHICKEN / TOMATO /
GREENS / CROUTONS / PARMESAN /
CAESAR DRESSING

MEDITERRANEAN WRAP

\$16

PESTO / CHICKEN / ARTICHOKE /
KALAMATA OLIVES / SUNDRIED
TOMATOES / GREENS / FETA

☀ ALL SANDWICHES & WRAPS INCLUDE A PICKLE SPEAR & KETTLE CHIPS ☀ SUB SIDE SALAD OR SOUP +\$5



SIDES

SOUP OF THE DAY

\$6

KETTLE CHIPS

\$4

COLE SLAW

\$4

SIDE SALAD

\$6

GREENS / TOMATO / ONION /
CARROTS / CROUTONS

KIDS

*12 AND UNDER

CHEESE PIZZA

\$9

RED SAUCE / CHEDDAR /
MOZZARELLA

MAC & CHEESE

\$8

ELBOW MACARONI / CHEDDAR
CHEESE SAUCE / KETTLE CHIPS
AND VEGGIES

CHICKEN STRIPS

\$9

LIGHTLY BREADED, BAKED
TENDERLOIN STRIPS / KETTLE
CHIPS AND VEGGIES



DESSERT

ASK YOUR SERVER FOR TODAY'S
HANDMADE DESSERT SELECTION

☀ REGULAR DESSERTS INCLUDE OUR
CARROT CAKE AND KEY LIME PIE

HOUSE BEER

AQUALAND MUSKY SPIT

\$7

AQUALAND ALE HOUSE BOURBON BARREL BROWN ALE

7.5%

☀ CONSUMING RAW OR UNCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

BEVERAGES

CRAFT SODAS

\$4

BOYLAN'S CREAM, ORANGE, GINGER
ALE AND BLACK CHERRY, SAN
PELLEGRINO SPARKLING WATER

SODA

\$2

COKE, DIET COKE, SPRITE

JUICE

\$3

APPLE JUICE & CRANBERRY JUICE,
MILK

BOTTLED BEERS

\$4

MILLER LITE, BUD LIGHT, BUSH LIGHT,
SPOTTED COW, BLUE MOON, CORONA,
STELLA ARTOIS, MICHELOB ULTRA,
ANGRY ORCHARD CIDER, CRABBIES
GINGER BEER, NA: CLAUSTHALER

★ ASK YOUR SERVER FOR OTHER BEER OPTIONS

HOT CHOCOLATE

\$3

SERVED WITH DAIRY FRESH
WHIPPED CREAM

FRENCH PRESS COFFEE

\$3

REGULAR AND DECAF COFFEE ARE
AVAILABLE.

RISHI HOT TEAS

\$2

RISHI TEAS TO INCLUDE EARL GREY,
CHAMOMILE MEDLEY, GREEN TEA
MINT & JASMINE GREEN TEA



ON TAP

CHECK OUT OUR ON TAP SELECTION IN OUR DRINK MENU

WE CAREFULLY CHOOSE ONLY THE FINEST
LOCAL, REGIONAL, AND IMPORTED BEERS. OUR
TWENTY TAPS ARE ON REGULAR ROTATION SO
SEE WHAT WE HAVE ON TAP TODAY.



WINE

CHECK OUT OUR WINE SELECTION IN OUR DRINK MENU

RED, WHITE, ROSÉ, AND SPARKLING WINES
ARE AVAILABLE TO PAIR WITH YOUR MEAL
OR TO HAVE A WINE TASTING WITH FAMILY
AND FRIENDS. ENJOY ROBUST BLENDS,
COMPLEX UNDERTONES, AND
INTOXICATING AROMAS WITH A SYMPHONY
OF FLAVORS TO SATISFY YOUR SENSES.

BOTTLES & CANS

CHECK OUT OUR BOTTLE & CAN SELECTION IN OUR DRINK MENU

EXPERIENCE A VARIETY OF EXCEPTIONALLY
CRAFTED BOTTLED AND CANNED BEERS.
ORDER YOUR GO TO FAVORITE OR SPICE IT
UP WITH A DIFFERENT CROWD PLEASER.