



LUNCH MENU

~ Appetizers ~

Garlic Tomato Flatbread \$6.99

Fat Louie's Garlic olive oil, Roma tomatoes & fresh basil with aged Mozzarella & Parmesan.

Little Neck Clams \$11.99

Simmered in shallot white wine compound butter, tossed with Roma tomatoes & scallions, served with grilled toast points.

Carolina Pork Slider \$5.99

Slow braised pulled pork with our cherry BBQ & fresh cider slaw on a miniature pretzel roll with a small taste of Wisconsin Curds.

Rainbow Trout Burger \$5.99

Grilled Trout cake topped with cucumber sour cream on a miniature pretzel roll with a small taste of Wisconsin Curds.

Corned Beef Slider \$5.99

Shredded corned beef simmered in citrus kraut accompanied by stone-ground mustard on a mini pretzel roll with a taste of Wisconsin Curds.

Wisconsin Curds \$7.99

Lightly battered & fried, with avocado ranch.

Gorgonzola Bacon Tart \$7.99

Savory bleu cheese cake topped with honeyed walnuts, crisp bacon & sliced apples.

Crispy Kettle Shrimp \$8.99

Flash fried "peel 'n eat" shrimp alongside a creole honey mustard dip.

Fried Pickle Chips \$6.99

Shipwrecked Captain's Copper Ale battered dill pickle slices served with chipotle aioli.

Hummus Boat Crisps \$5.99

Two large potato skins packed with roasted garlic hummus & Monterey Jack cheese. Accented with roasted red pepper coulis & fresh cut scallions.

Spinach & Artichoke Fondue \$9.99

A creamy blend of roasted artichokes, fresh spinach & a blend of five cheeses served with grilled Tuscan flatbread.

~ Seasonal Salads & Soups ~

Soup of the Moment

Homemade in our Kitchen & Changing Often

Cup \$3.99 Bowl \$4.99

House Salad \$4.99

Crisp lettuce, red onion, egg, tomato, cheddar & house made garlic croutons with choice of dressing.

Rustic Caesar \$9.99

Grilled Romaine lettuce, tomato, garlic croutons, Parmesan & classic creamy dressing.

Flatbread & Salad Combo \$10.99

Our Garlic Tomato Flatbread accompanied by a house salad.

Huckleberry Cabbage \$9.99

Fresh chopped cabbage tossed in a sweet berry dressing with red onion, roasted poblano & red pepper, tortilla crisps & sesame seeds.

Strawberry Tilapia Spinach \$11.99

Grilled tilapia, strawberries, red onions, crunchy almond slivers, dried cherries, mandarin oranges, bleu cheese crumbles & raspberry vinaigrette.

Country Chicken Cobb \$10.99

Breaded chicken, tomatoes, hard boiled egg, red onion, smoked peppered bacon & cheddar cheese with honey mustard dressing.

Mediterranean Lemon Chicken \$11.99

Tomatoes, cucumber, red onion, feta, kalamata olives, capers & lemon peppered grilled chicken breast with sundried tomato vinaigrette & sesame seeds.

Southwest Steak \$12.99

Roasted poblano & corn salsa, red onions, avocado, Roma tomatoes & Spanish influenced grilled steak with chipotle ranch dressing.

~ **Inspired Sandwiches** ~

All sandwiches are served with your choice of Hand Cut Fries, Door County Cider Slaw, Fat Louie's Balsamic Pasta Salad, or Sweet Potato Fries (add \$2).

Turkey Avocado Wrap \$9.99

Roasted turkey, peppered bacon, fresh avocado, lettuce, tomato, red onion, garlic aioli, cheddar & Swiss wrapped in a jalapeno cheddar tortilla.

Cooper's Club \$10.99

A trifacta of honey ham, roasted turkey & peppered bacon with crisp lettuce, fresh tomato, red onion & garlic aioli on whole wheat.

Tuna Melt \$10.99

Melted Manchego & Swiss layered with chilled Albacore tuna salad & fresh tomato on whole wheat.

Southern Fried Chicken \$10.99

Our secret nine-spice coated chicken breast topped with cherry BBQ mayo, crisp romaine & fresh tomato on a Sheboygan hard roll.

Raspberry Dijon Chicken \$10.99

Grilled chicken generously lathered with sweet raspberry Dijon puree on a soft ciabatta roll.

Prime Rib French Dip \$10.99

Tender thin sliced beef & onions simmered in Au Jus topped with melted provolone.

Copper Ale Whitefish \$11.99

Locally caught & beer battered, with lemon caper mayo & fresh cider slaw on a Sheboygan hard roll.

Grilled Vegetable Stack \$9.99

Fat Louie's Balsamic marinated Portobello mushroom layered with tomatoes, red onions, spinach, squash, zucchini, bell peppers & roasted garlic hummus finished with Manchego & roasted red pepper coulis.

COOPER'S CORNER FAVORITES

Shrimp & Scallop Po' Boy \$12.99

Cajun seared shrimp & scallops, pepperonata & okra simmered in "Louisiana gumbo" sauce atop crisp lettuce & tomato on a crisp French baguette.

Cuban Pork with Ancho Mustard \$10.99

Slow roasted pork layered with Virginia honey ham & jalapeno habanero cheese topped with crunchy pickles & Ancho mustard on a soft ciabatta roll.

Asian BBQ Duck Burger \$12.99

100% ground duck glazed in Asian five spice BBQ with crisp lettuce & tomato on a Sheboygan hard roll.

Cooper's Burger \$9.99

A half-pound Angus steak burger with crisp lettuce, fresh tomato & red onion on a Sheboygan hard roll.

Roadhouse Burger \$11.99

Our half-pound Angus steak burger smothered in cherry BBQ with jalapeno habanero cheese & onion strings atop fresh cider slaw.

Samurai Burger \$11.99

Smothered in sweet & spicy cream cheese sauce with peppered bacon, caramelized onion, crisp lettuce & fresh tomato.

Sheboygan Burger \$12.99

Topped with a split bratwurst, sautéed onions, citrus kraut & finished with a house made beer mustard sauce.

Manchego Kobe \$13.99

American Kobe beef, raised according to strict Japanese tradition topped with Manchego cheese, caramelized onions, sautéed mushrooms, crisp lettuce & fresh tomato.

Pioneer Kobe \$13.99

American Kobe beef, raised according to strict Japanese topped with peppered bacon & aged cheddar with crisp lettuce & fresh tomato.

~ Pasta ~

Baked Copper Ale Mac \$15.99

Andouille sausage, bacon & Vidalia onion simmered in Shipwrecked Captain's Copper Ale cheese sauce over rotini pasta.

Shrimp & Scallop \$16.99

Pan-seared & deglazed in white wine with bacon, green onions & tomatoes tossed in a light cream sauce over rotini.

Chicken Florentine \$14.99

Grilled chicken, tomatoes, spinach, onions & linguine tossed in herb garlic wine sauce.

~ House Specialties ~

Wild Mushroom Ratatouille \$15.99

Fresh sliced zucchini, squash, spinach & wild exotic mushrooms simmered in peppered tomato bisque accompanied by grilled asparagus, crisp phyllo, rice pilaf & finished with roasted red pepper coulis.

Jambalaya \$14.99

Pan-seared shrimp, Andouille sausage, chicken, pepperonata & Louisiana “dirty” rice simmered in creole tomato broth.

Bourbon Glazed Salmon \$22.99

Grilled Norwegian Salmon glazed with sweet bourbon gastrique with rice pilaf & haricot verts.

Maytag Bleu Steak Tower \$22.99

Beef medallions on a bed of horseradish mashed potatoes with caramelized onions & mushrooms, finished with creamy bleu cheese melt & haricot verts.

French Onion Braised Meatloaf \$16.99

Atop sage stuffing, crowned with horseradish mashed potatoes & crispy onion strings.

~ Sides ~

French Fries

Haricot Vert

Sweet Potato Fries (add \$2.00)

Fat Louie’s Balsamic Pasta Salad

Grilled Asparagus

Fresh Market Vegetables

Door Peninsula Apple Slaw

DINNER MENU

~ Appetizers ~

Garlic Tomato Flatbread \$6.99

Fat Louie's Garlic olive oil, Roma tomatoes & fresh basil with aged Mozzarella & Parmesan.

Little Neck Clams \$11.99

Simmered in shallot white wine compound butter, tossed with Roma tomatoes & scallions, served with grilled toast points.

Carolina Pork Slider \$5.99

Slow braised pulled pork with our cherry BBQ & fresh cider slaw on a miniature pretzel roll with a small taste of Wisconsin Curds.

Rainbow Trout Burger \$5.99

Grilled Trout cake topped with cucumber sour cream on a miniature pretzel roll with a small taste of Wisconsin Curds.

Corned Beef Slider \$5.99

Shredded corned beef simmered in citrus kraut accompanied by stone-ground mustard on a mini pretzel roll with a taste of Wisconsin Curds.

Wisconsin Curds \$7.99

Lightly battered & fried, with avocado ranch.

Gorgonzola Bacon Tart \$7.99

Savory bleu cheese cake topped with honeyed walnuts, crisp bacon & sliced apples.

Crispy Kettle Shrimp \$8.99

Flash fried "peel 'n eat" shrimp alongside a creole honey mustard dip.

Fried Pickle Chips \$6.99

Shipwrecked Captain's Copper Ale battered dill pickle slices served with chipotle aioli.

Hummus Boat Crisps \$5.99

Two large potato skins packed with roasted garlic hummus & Monterey Jack cheese. Accented with roasted red pepper coulis & fresh cut scallions.

Spinach & Artichoke Fondue \$9.99

A creamy blend of roasted artichokes, fresh spinach & a blend of five cheeses served with grilled Tuscan flatbread.

~ Seasonal Salads & Soups ~

Soup of the Moment

Homemade in our Kitchen & Changing Often

Cup \$3.99 Bowl \$4.99

House Salad \$4.99

Crisp lettuce, red onion, egg, tomato, cheddar & house made garlic croutons with choice of dressing.

Soup & Salad Combo \$7.99

A cup of our soup of the moment accompanied by a house salad.

Flatbread & Salad Combo \$10.99

Our Garlic Tomato Flatbread accompanied by a house salad.

Huckleberry Cabbage \$9.99

Fresh chopped cabbage tossed in a sweet berry dressing with red onion, roasted poblano & red peppers, tortilla crisps & sesame seeds.

Strawberry Tilapia Spinach \$11.99

Grilled tilapia, strawberries, red onions, crunchy almond slivers, dried cherries, mandarin oranges, bleu cheese crumbles & raspberry vinaigrette.

Southwest Steak \$12.99

Roasted poblano & corn salsa, red onions, avocado, Roma tomatoes & Spanish influenced grilled steak with chipotle ranch dressing.

~ Exceptional Entrees ~

Bourbon Glazed Salmon \$22.99

Grilled Norwegian Salmon glazed with sweet bourbon gastrique with rice pilaf & haricot verts.

Grilled Tilapia \$17.99

Mild tilapia filet topped with mango orange salsa, grilled asparagus & Creole rice.

Shrimp & Scallop Pasta \$16.99

Pan-seared & deglazed in white wine with bacon, green onions & tomatoes tossed in a light cream sauce over rotini.

Wild Mushroom Ratatouille \$15.99

Fresh sliced zucchini, squash, spinach & wild exotic mushrooms simmered in peppered tomato bisque accompanied by grilled asparagus, crisp phyllo, rice pilaf & finished with roasted red pepper coulis.

Cherry Glazed Ribs \$18.99

Slow roasted baby backs glazed in house made cherry BBQ, with watermelon mango pico de gallo & cheddar mashed potatoes

Butter Poached Lemon Chicken \$15.99

Pan-seared lemon herb breast duo basted in a caper butter cream with Roasted fingerling potatoes, spinach & tomato ragout.

Twice Cooked Duck \$19.99

Slow roasted then crisped with Asian honey soy sauce. Paired with horseradish mashed potatoes & pan seared baby bok choy.

Maytag Bleu Steak Tower \$22.99

Beef medallions on a bed of horseradish mashed potatoes with caramelized onions & mushrooms, finished with creamy bleu cheese melt & haricot verts.

Cooper's Surf & Turf \$26.99

Grilled sirloin topped with a garlic herb butter crust with tempura battered shrimp served with roasted fingerling potatoes & squash succotash.

Delmonico \$24.99

Marbled hand cut Rib-eye steak grilled to your specifications among horseradish mashed potatoes & vegetable succotash.

~ Traditional Favorites ~

Bacon Apple Iowa Chops \$17.99

Peppered bacon & bruleed onion apple compote over tender pork loin chops, sage stuffing & grilled asparagus.

Broiled Lake Michigan Whitefish \$18.99

Parmesan crusted whitefish settled upon pearl & red grain couscous with cherry wine & vegetable succotash.

Jambalaya \$14.99

Pan-seared shrimp, Andouille sausage, chicken, pepperonata & Louisiana “dirty” rice simmered in creole tomato broth.

French Onion Braised Meatloaf \$16.99

Atop sage stuffing, crowned with horseradish mashed potatoes & crispy onion strings.

Baked Copper Ale Mac \$15.99

Andouille sausage, bacon & Vidalia onion simmered in Shipwrecked Captain’s Copper Ale cheese sauce over rotini pasta.

Chicken Florentine \$14.99

Grilled chicken, tomatoes, spinach, onions & linguine tossed in herb garlic wine sauce.

~ The Lighter Side ~

All sandwiches are served with your choice of Hand Cut Fries, Door County Cider Slaw, Fat Louie’s Balsamic Pasta Salad, or Sweet Potato Fries (add \$2)

Cuban Pork with Ancho Mustard \$10.99

Slow roasted pork layered with Virginia honey ham & jalapeno habanero cheese topped with crunchy pickles & Ancho mustard on a soft ciabatta roll.

Southern Fried Chicken \$10.99

Our secret nine-spice coated chicken breast topped with cherry BBQ mayo, crisp romaine & fresh tomato on a Sheboygan hard roll.

Raspberry Dijon Chicken \$10.99

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American Kobe beef, raised according to strict Japanese tradition topped with Manchego cheese, caramelized onions & mushrooms, lettuce & tomato.

Pioneer Kobe \$13.99

American Kobe topped with peppered bacon & aged cheddar with crisp lettuce & fresh tomato.