



**GIBRALTAR
GRILL
Winter Menu**



STARTERS

AWARD WINNING CHILI

Cup - 4.00
Bowl - 5.00
Add the works - 1.50
(sour cream, onions and cheese)

CHICKEN TENDERS

Served on a bed of french fries with your choice of honey mustard, ranch or BBQ sauce, 9.50

RENARD CHEESE CURDS

Locally produced cheddar cheese nuggets breaded, fried and served with ranch dressing. 8.50

ONION RING BASKET

Served with ranch dressing. 7.50

ENTREES

FISH FRY

Your choice of perch, walleye or a combination of both served with French fries, cole slaw, rye bread and tarter sauce. 16.50

FEATURED DISH

Comfort food for a cold wintery night. Served with warm bread sticks and butter. Price varies based on offering.

BURGERS AND SANDWICHES

**SERVED WITH YOUR CHOICE OF FRENCH FRIES OR COLE SLAW.
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS FOR 1.50
ADD CHEDDAR OR PEPPERJACK CHEESE FOR 1.00.**

THE CLASSIC

A half pound of Certified Angus Beef® served on a rustic roll with lettuce and tomato. 9.50

THE COWBOY

A half pound of Certified Angus Beef® served with cheddar cheese, bacon and BBQ sauce on a toasted rustic roll. 11.50

THE BLEU MOON

A half pound of Certified Angus Beef® served with crumbled bleu cheese and grilled onions. 10.50

GRILLED CHICKEN

Tender chicken breast served with lettuce and tomato on a toasted roll. 9.50

PULLED PORK

Slow roasted pork on a toasted roll served with a side of Sweet Baby Ray's BBQ sauce. 10.00

VEGGIE BURGER

A patty made of a delicious blend of garden vegetables, black beans, grains and spices topped with lettuce and tomato on a toasted roll. 10.50

Our beef, poultry and seafood are prepared according to federal and state health regulations. Ordering these items raw or under cooked may result in a health risk.

DESSERT

APPLE CRISP ALA MODE

Spiced apple slices with a crumbly crust topped with a scoop of vanilla ice cream.
6.50

S'MORES

We provide all the fixings and you make this traditional treat in our wood burning fireplace.
2.50

TURTLE SUNDAE

Scoops of vanilla ice cream topped with chocolate sauce, caramel sauce, chopped walnuts and whipped cream.
6.50

CHEESECAKE

6.00

BEER AND WINE

DOMESTIC BEER

Bud Light · Miller Lite
3.50

CRAFT BEER

Blue Moon · Fat Tire · Spotted Cow
Two Hearted IPA · Wisconsin Amber
4.00

IMPORTED BEER

Bass Ale · Clausthaler NA
Guinness · Stella Artois
4.50

HOUSE WINES

Cabernet Sauvignon · Chardonnay · Pinot Grigio
6.00 / 22.00

RED FINE WINES

Argento Malbec · Deep Purple Zinfandel
Mark West Pinot Nior · Sebastiani Cabernet
Btl: 26.00 - 30.00

WHITE FINE WINES

Castello Moscato · Firestone Reisling
Overstone Sauvignon Blanc
7.50 / 26.00

Enjoy a hot drink
by our
woodburning
fireplace
and make
S'mores.

BEVERAGES

SOFT DRINKS

Coke · Diet Coke · Sprite · Lemonade
2.50

BAUMEISTER SODA

Root Beer · Cherry · Orange
2.75

ICE TEA

Black · Raspberry
2.50

DOOR COUNTY COFFEE

2.50

TAZO HOT TEA

2.50

FRESH MILK

2.00

SNAPPLE APPLE JUICE

2.75

KID DRINK

Soft drink or milk
1.50

HOT CHOCOLATE

Served with lots of whipped cream.
2.75