



## DINNER

**SPA** Spa cuisine created naturally lower in calories

**LC** Specifically prepared to have low-carbohydrate content

## SOUPS & SALADS

### BEER & CHEESE SOUP

Crafted using only the finest Wisconsin beer & cheeses **4/6**

### SEASONAL SOUP **SPA**

Always fresh, always healthy; please ask your server **4/6**

### PUB GARDEN SALAD **SPA**

Market greens, herb croutons, spring radishes, cherry tomatoes, English cucumber, champagne vinaigrette **8**

### CAESAR SALAD

Romaine lettuce, Wisconsin crafted Parmesan cheese, herb croutons, roasted-garlic dressing **8**

ADD CHICKEN **3** ADD SHRIMP **5**

### WISCONSIN WEDGE SALAD

Crisp bacon, vine-ripened tomatoes, blue cheese, country buttermilk ranch dressing **9**

### BIBB LETTUCE SALAD

cherry tomato, egg, cucumbers, artichoke, radish, lemon herb vinaigrette **8**

### MIDWEST CHICKEN SALAD **SPA LC**

Market greens, Granny Smith apples, walnuts, Wisconsin cheddar & Parmesan cheeses, herb croutons, honey Dijon dressing **12**

## BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO WAFFLE FRIES, FRESH FRUIT OR SMALL PUB SALAD

### PLOW BURGER

Black Angus beef, Wisconsin sharp cheddar, lettuce, tomato & onion served on a handcrafted Stieber bun **12**

### COWBOY BURGER

Two Black Angus beef patties, smoked blue cheese, Newcastle bbq sauce & haystack onion rings served on a handcrafted Stieber bun **18**

### BISON BURGER

Local bison, onion jam, garlic aioli, arugula & melted pepper jack cheese served on a handcrafted Stieber bun **14**

### BLACK BEAN VEGGIE BURGER **SPA**

Topped with avocado purée, salsa verde, lettuce, tomato & cilantro served on a handcrafted Stieber bun **11**

### H&P REUBEN

Warm pastrami, Jarlsberg Swiss cheese, coleslaw & Russian dressing served on thick-cut dark rye **12**

### THE AMERICAN CLUB

Black Forest ham, oven-roasted turkey, bacon, lettuce, tomato, Swiss cheese, & roasted-garlic mayonnaise served on toasted Tuscan bread **13**

### MAINE LOBSTER SALAD ROLL

Fresh Maine lobster salad tossed with lemon & celery dressing served with bibb lettuce on a toasted soft roll **19**

### SHRIMP PO' BOY

Louisiana-spiced fried shrimp served on a toasted hoagie roll with tomato, lettuce, dill pickle & Cajun remoulade **13**

### THAI WRAP **SPA**

Sweet chili-marinated chicken, cabbage, cilantro, cucumber, bibb lettuce, soba noodles, chopped peanuts & citrus-sesame vinaigrette **12**

## SIGNATURE APPETIZERS

### BACON BUFFALO BITES

Doused in house-made buffalo sauce, served with celery root slaw & blue cheese dressing **11**

### BACON HONEY BBQ BITES

Doused in house-made honey barbecue sauce, served with celery root slaw & blue cheese dressing **11**

### BEER-BATTERED GIBBSVILLE CHEESE CURDS

Served with country buttermilk ranch dressing **8**

### HOT CRAB, SPINACH & ARTICHOKE DIP

A creamy blend of blue crab, artichokes, spinach & cheese baked to perfection & served with a toasted baguette **12**

### HORSE & PLOW NACHOS

Topped with melted Wisconsin cheese, black beans, pickled jalapeños, scallions, pico de gallo, cilantro-lime sour cream & fresh avocado. Choice of adobo-braised chicken or cumin-spiced beef **12**

### SOUTHWESTERN CHICKEN QUESADILLA

Featuring fire-braised chicken, caramelized onions, poblano peppers, melted cheddar-jack cheese, pico de gallo & cilantro-lime sour cream **10**

### SHRIMP PESTO FLATBREAD

Basil pesto, sun-dried tomato, Wisconsin parmesan cheese **13**

### HOUSE-MADE PRETZEL BITES

Baked fresh & sprinkled with salt. Served with Wisconsin cheddar dip and stout mustard **6**

### LOADED SIDEWINDERS

A twist on your classic potato skins. Potato wedges, cheddar cheese, bacon, sour cream, scallions **8**

### GARLIC & PARMESAN FRENCH FRIES

Served with red pepper Boursin aioli **5**

### JUMBO CHICKEN WINGS

Choose from H&P Buffalo sauce, Korean Sweet chili glaze or honey barbecue **6 for 10 12 for 18 18 for 26**

## H&P STEAKS

ALL STEAKS SERVED WITH CHEF'S CHOICE OF POTATO & SEASONAL VEGETABLE.

**12 oz CHOICE BLACK ANGUS NY STRIP 27**

**16 oz CHOICE BLACK ANGUS RIB EYE 32**

**8 oz BASEBALL CUT TENDERLOIN 23**

## ENTREES

ADD A SMALL PUB SALAD OR CAESAR SALAD FOR **3.5**

### MAC 'N' BRATS

Cheddar ale-baked pennette topped with seasoned breadcrumbs, served with local bratwurst & broccolini  
WITH ONE BRAT **12** WITH TWO BRATS **16**

### ROASTED AMISH CHICKEN

Herb-marinated half chicken, served with mini baked potatoes & fresh green beans, natural chicken jus **18**

### CHAR BROILED PORK CHOP

12 oz chop served with roasted garlic mashed potatoes, grilled asparagus, cranberry-apple chutney **19**

### GREAT LAKES PERCH FRY

Served with French fries, coleslaw & lemon **18**

### BLACKENED SCOTTISH SALMON **SPA LC**

Lemon spoon bread, garlic-tossed spinach, roasted-tomato vinaigrette **19**