



SYC Dinner Menu

Soups & Appetizers

House made Soup	Cup 3.50	Bowl 5.50	
Housemade Hummus Dip ~ hummus with pita chips, fresh vegetables			7.00
Beer-Battered Cheese Curds ~ Gibbssville cheese curds, Spotted Cow beer batter, ranch dressing			7.75
Tex Mex Sampler ~ mini tacos, quesadilla eggrolls, jalapeno poppers, salsa			14.00
Add sour cream: .75			
KC Pork Wild Wings ~ 4oz mini pork shanks tossed in your favorite sauce			3 pc. 8.00
buffalo, sweet chili, barbecue, hot garlic, honey garlic or plain			6pc. 14.00
SYC Crispy Chicken Wings ~ crispy breaded chicken wings with choice of buffalo, sweet chili, barbecue, hot garlic or plain - served with celery and ranch or bleu cheese dressing			6 pc. 8.00
			12 pc. 14.00
Soft Pretzel Bites ~ 8 bite size Bavarian pretzels with Beer Cheese dip and mustard dip			7.50

Salads

Add: grilled chicken \$5 / seared salmon \$12/ grilled shrimp \$10 / flank steak \$8

Caesar ~ romaine, tomatoes, parmesan, croutons and Caesar dressing	8.00
Berry Salad ~ fresh berries, mixed greens, Feta cheese crumbles, berry vinaigrette, toasted pecans	11.00
Baked Goat Cheese Salad ~ goat cheese & fresh herbs breaded with panko bread crumbs tossed with mixed greens and frisee, green beans, tomatoes, lemon vinaigrette	10.00

Sandwiches

All sandwiches served with kettle chips

Add \$1.25: cheese (provolone, cheddar, American, pepper jack, bleu, swiss) / bacon

Miesfelds Steak Sandwich ~ 6 oz. restaurant steak, sautéed onions, pickle chips served on a Sheboygan hard roll	9.50
The "Jib" ~ 1/3 lb. ground chuck burger with roasted garlic butter on a Sheboygan hard roll	8.50
Housemade Chicken Salad ~ pulled chicken salad with a mayonnaise dressing, red grapes, mixed herbs, celery on a Kaiser roll with lettuce & tomato	9.00
Chicken Parmesan ~ grilled chicken, parmesan, provolone, marinara on a Telara roll with pepperoncini's	12.00
Flank Steak Tacos ~ Chimichurri marinated flank steak, pico de gallo, Romaine, sour cream on side served with fresh made corn tortilla chips and salsa	13.00
BBQ Brisket ~ slow cooked beef brisket with bbq sauce, coleslaw, haystack onions on a hoagie	10.00

Sides

<u>Add to sandwich</u>	<u>Basket</u>		
French Fries	1.75	3.00	House Salad 4.00
Sweet Potato Fries	2.50	4.00	Cole Slaw 2.50
Battered Onion Rings	3.00	5.00	Cottage Cheese 3.00
			Fresh Fruit 4.00
			Raw Veggies & Ranch 2.50
			Seasonal Vegetable 4.00



Entrées

All entrée's include choice of house-made soup or side salad with choice of dressing

Add to Entree: grilled chicken \$5 /seared salmon \$12/grilled shrimp \$10 / flank steak \$8

Pan Seared Orange Salmon ~ Atlantic Bay salmon, soy orange glaze, jasmine rice, seasonal vegetable	24
Chicken Marsala ~ pan seared chicken breast, marsala mushroom sauce, whipped potatoes, seasonal vegetables	18.00
Tenderloin Filet ~ 8 oz Choice center cut tenderloin filet, red wine demi glace, roasted baby red potatoes, seasonal vegetable	31
Flat Iron Steak ~ 8 oz Choice Flat Iron Steak, sautéed mushrooms & onions, buttered baked potato, seasonal vegetable	22.00
Chicken Pot Pie ~ pulled chicken, peas, onions, celery, potatoes, carrots, herbs in a creamy sauce over puff pastry	17.50
Grilled Shrimp Pasta ~ saffron marinated grilled shrimp skewer on fettucine tossed with tomatoes, asparagus, peas and a white wine garlic cream sauce	24
Tagine ~ a vegetable stew with chick peas, carrots, celery, onions, sautéed kale, red potatoes in a tomato broth and a hint of curry	17

Lil' Skippers Menu

(16 years of age and under)

9.00

All entrée's include choice of steamed vegetables, french fries, onion rings, raw vegetables with ranch dip or potato chips and a small ice cream sundae

Macaroni & Cheese ~ elbow macaroni tossed in a cheese sauce

Chicken Tenders ~ served with choice of honey mustard, bbq or ranch for dipping

Mini Corn Dogs ~honey battered and lightly fried

Kids Hamburger ~ on a Sheboygan hard roll

Kids Cheeseburger ~ topped with cheddar on a Sheboygan hard roll

Grilled Chicken Breast ~ herb marinated and grilled

Grilled Cheese ~ cheddar & American cheeses grilled on sourdough

Desserts

Seasonal house-made dessert selections prepared daily