



SYC Dinner Menu

Soups & Appetizers

House made Soup

Cup 3.50

Bowl 5.50

- Spinach Artichoke Dip**~ served warm with fried pita chips 10
- Beer-Battered Cheese Curds**~ Gibbville cheese curds, Spotted Cow beer batter, ranch dressing 7.75
- Haystack Onion Rings**~ hand cut, buttermilk breaded, chipotle secret sauce 5
- KC Pork Wild Wings**~ 4oz mini pork shanks tossed in your favorite sauce: buffalo, sweet chili, barbecue, hot garlic, honey garlic or plain, served with coleslaw and celery 2 pc. 8.50
4 pc. 15
- SYC Crispy Chicken Wings**~ breaded wings served with celery and ranch or bleu cheese dip, choice of: buffalo, sweet chili, barbecue, hot garlic, honey garlic or plain 6 pc 9
12 pc 15
- Soft Pretzel Bites**~ 8 bite size Bavarian pretzels with Beer Cheese dip and mustard dip 7.50

Salads

Add: grilled chicken \$5.50 / seared salmon \$12/ grilled shrimp \$10

- Caesar**~ romaine, tomatoes, parmesan, croutons and Caesar dressing 8
- Spinach Salad**~ crumbled bacon, granny smith apples, red onion, dried cranberry, toasted pecans, mustard maple vinaigrette 11
- Baked Goat Cheese Salad**~ fresh herb and panko crusted goat cheese served warm, mixed greens, green beans, tomatoes, lemon vinaigrette 10

Sandwiches

All sandwiches served with kettle chips

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

- Miesfelds Steak Sandwich**~ 6 oz. restaurant steak, sautéed onions, pickle chips served on a Sheboygan hard roll with Dusseldorf mustard on side 9.50
- The "Jib"**~ 1/3 lb. ground chuck burger with roasted garlic butter on a Sheboygan hard roll 7.50
- Roasted Chicken Salad**~ fall spice mayonnaise dressing, granny smith apples, dried cranberries, and celery on a Kaiser roll with lettuce and tomato 10
- Veggie Burger**~ house-made patty, blend of black beans, rice, bell peppers, zucchini, mushrooms, and southwestern spices on a Kaiser roll with lettuce, tomato and roasted bell pepper aioli 10
- Fried Cod Tacos**~ 3 grilled tortillas filled with hand-breaded Schwarz filets, shredded romaine, cumin sour cream, and pico de gallo, served alongside fresh corn tortilla chips and salsa 13
- BBQ Brisket** ~ slow cooked beef brisket with bbq sauce, coleslaw, haystack onions on a hoagie 10



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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
Parmesan Truffle Fries	4.00	7.00	Fresh Fruit		4.00
			Raw Veggies & Ranch		2.50

Entrées

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

Add to Entree: grilled chicken \$5.50 /seared salmon \$12 /grilled shrimp \$10

Pan Seared Bourbon Salmon ~ 6 oz Atlantic bay filet, honey garlic bourbon glaze, herb rice pilaf, seasonal vegetable	26
Chicken Saltimbocca ~ oven roasted boneless chicken breast wrapped in sage, provolone and bacon, creamy parmesan polenta, savory pan jus, seasonal vegetable	17
Grilled Sirloin Filet ~ 8 oz choice center cut, roasted red potatoes, red wine demi glace, crispy fried onions, seasonal vegetable	31
Pork Normandy ~ 8 oz boneless pork chop, creamy apple brandy sauce, buttermilk mash potatoes, seasonal vegetable	22
Chicken Pot Pie ~ roasted chicken, potatoes, peas, celery, carrots, onions, and fresh herbs in a rich cream sauce topped with crispy puff pastry	16.50
Shrimp Scampi Ravioli ~ 6 house-made ravioli filled with spinach and ricotta tossed with sautéed shrimp, fresh tomato and asparagus in a white wine garlic butter sauce	24
Spinach Ravioli ~ 9 house-made ravioli filled with spinach and ricotta tossed with fresh tomato and asparagus in a white wine garlic butter sauce	22

Desserts

Seasonal house-made dessert selections prepared daily