



Dinner Menu

Starters

House Made Soup

cup 5 or bowl 7

Beer Battered Gibbsville Cheese Curds 12

buttermilk ranch dressing

SYC Flatbread of the Week 12

see your staff for our featured weekly flatbread

Truffled Mushroom Risotto 14

cremini mushrooms, Deer Creek “the Wild Boar” truffled cheese

Reuben Roll 11

corned beef, sauerkraut, swiss cheese, fried in a wonton wrapper,
thousand island dressing

Smoked Pork Tacos 12

flour tortilla, pico de gallo, romaine, smoked gouda, cumin sour cream

Salads

add: grilled chicken 9 shrimp 9 salmon 17

Caesar 11

romaine lettuce, SarVecchio parmesan, crouton, Caesar dressing

SYC House 9

mixed greens, heirloom carrot, European cucumber, tomato, scallion, white balsamic vinaigrette

Roasted Pear Salad 12

mixed greens, Deer Creek “Indigo Bunting” bleu cheese, spiced pecan,
vanilla Riesling vinaigrette

Sides

french fries 4 basket 7 / sweet potato fries 6 basket 9 / tater tots 5 basket 7 / onion rings 5 basket 8
grilled asparagus 7 / coleslaw 3 / cottage cheese 3 / fresh fruit 5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Sandwiches

all sandwiches served with kettle chips

SYC Reuben 16

black angus corned beef, bacon braised sauerkraut, swiss cheese,
thousand island dressing, City Bakery rye bread

Jib Cheeseburger 11

1/3 lb angus burger, cheddar cheese, pickle, romaine lettuce, tomato, red onion, herb aioli, Kaiser bun

Miesfelds Steak Sandwich 10

caramelized onions, pickles, Sheboygan hard roll

Grilled Chicken Breast Sandwich 15

spinach, tomato, green Goddess sauce, City Bakery ciabatta bun

BLT 12

double smoked bacon, romaine, tomato, onion, herb aioli, City Bakery 7 grain sourdough

French Dip 16

smoked prime rib, baby swiss, beef porcini au jus, baguette

Entrées

Choice of house made soup or salad

Seared Norwegian Salmon 33

potato gnocchi, butternut squash, pearl onion, spinach, cranberry, almond,
brandy maple stone ground mustard glaze

Prepared Vegetarian 22

Creole Shrimp Pasta 29

roasted poblanos, peppers, sundried tomato, onion, creole cream sauce, cauliflower linguini pasta

Prepared Vegetarian 22

Certified Angus Beef Ribeye 36

roasted fingerling hash with grilled scallions, bell pepper, squash, black garlic butter

Grilled Pork Chop 24

fried potato pancake with “Deer Creek” 5 year cheddar, asparagus, chive crème fraiche,
maple bourbon gastrique

Merlot Braised Short Rib 29

melted leek and lemon risotto, oven roasted heirloom carrot

Little Skippers Menu

8

Choice of side—vegetables, french fries, onion rings, kettle chips, sweet potato fries, tater tots, fruit

Includes small ice cream sundae

Mac & Cheese Chicken Tenders Hamburger Cheeseburger Grilled Cheese Mini Corn Dogs