Dinner Menu



Starters

House Made Soup cup 5 or bowl 7

Beer Battered Gibbsville Cheese Curds 13

buttermilk ranch dressing

SYC Flatbread of the Week 13

see your staff for our featured weekly flatbread

Cod Cakes 12

lemon chive pesto, tartar sauce, petite greens

Calamari Fries 12

old bay cracker crusted calamari, dill remoulade, cocktail sauce

Smoked Pork Tacos 13

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

Salads

add: grilled chicken 10 shrimp 9 salmon 18

Caesar 12

romaine lettuce, SarVecchio parmesan, crouton, Caesar dressing

SYC House 10

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

Asian Salad 13

romaine, cabbage, orange, carrot, cucumber, scallions, pea shoots, almond, sesame ginger vinaigrette

Mom's Apples Salad 13

mixed greens, compressed rum apple, spiced walnut, Stag cheddar cheese, maple vinaigrette

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

Sandwiches

all sandwiches served with kettle chips

Smoked Beef Brisket Melt 16

pepperjack cheese, pickled pepper and red onion, City Bakery 7 grain sourdough

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

mixed greens, pear and onion jam, muenster cheese, City Bakery ciabatta bread

BLT 13

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

Philly Cheesesteak 16

smoked prime rib, sautéed onion and bell pepper, spiced pickled mushroom, smoked provolone, baguette

Chicken Salad Sandwich 12

roasted chicken, walnuts, grapes, honey mustard dressing, cranberry walnut bread

Sides

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

Entrées

choice of house made soup or salad

Seared Norwegian Salmon 33

sweet chili stir fry with brussel sprouts, zucchini, squash, broccoli, miso butter glaze, steamed basmati rice

Tuscan Shrimp Gnocchi 29

creamy pesto gnocchi, tomato, artichoke, grilled onion, zucchini, squash, basil *Prepared Vegetarian 23**

Grilled Pork Chop 25

butter poached marble potatoes, sautéed broccoli, cremini mushroom cream sauce

Herb Roasted Chicken Breast 24

broccoli lemon risotto, chicken jus lie

Grilled Surf and Turf 36

bistro beef tenderloin, jumbo shrimp, "winter potato pancake" made with butternut squash, celery root, sweet potato, stag cheddar, smoked tomato beurre blanc