



Dinner Menu

Starters

House Made Soup

cup 3.50 bowl 5.50

Neuske's Candied Bacon with Pecan

red onion compote 12.50

Chipotle Hummus Dip

corn relish, fried chick peas, grilled pita, vegetable crudite 7.50

Beer Battered Gibbsville Cheese Curds

buttermilk ranch dressing 8.50

KC Pork Wild Wings

sauce - buffalo, sweet chili, hot garlic, honey garlic, maple bourbon barbeque

slaw, ranch or bleu cheese dressing

half pound 8.50 pound 15

Local Wisconsin Cheese Flight

three Chef selected Wisconsin artisanal cheeses, tomato jam, house made lavosh 17

Creamy Mussels

roasted fennel, leek, saffron cream, focaccia crisp 13

Salads

add: grilled chicken 6 salmon 12 shrimp 13

Caesar

romaine lettuce, SarVecchio parmesan, crouton, Caesar dressing 9

Tomato Caprese

mixed greens, heirloom tomato, SYC basil, burrata, European cucumber, balsamic vinaigrette 12

SYC House

mixed greens, heirloom carrot, European cucumber, tomato, scallion, white balsamic vinaigrette 8

Asian

bibb, romaine, avocado, orange, pickled ginger, scallion, almond, red pepper, lemon soy vinaigrette 12

Sandwiches

all sandwiches served with kettle chips

Miesfelds Steak Sandwich

caramelized onions, pickle chips, Sheboygan hard roll 9.50

Jib Burger

half pound angus burger, vine ripened tomato, bibb lettuce, pickle, onion, stone ground mustard aioli, kaiser roll 10

Hawaiian Barbequed Pulled Pork Sandwich

citrus soy barbeque sauce, grilled pineapple salsa, brioche bun 11

Shaved Slow Roasted NY Strip Sandwich

caramelized onion, roasted crimini mushroom, stone ground mustard, bourbon au jus, hoagie 14

Neuske's Bacon BLT

heirloom tomato, red onion, bibb lettuce, chipotle hummus, 9 grain bread 13

Grilled Chicken Caprese Sandwich

heirloom tomato, citrus creamy basil pesto, citrus balsamic reduction,

SYC basil, mozzarella, focaccia bread 11.50

Sides

french fries 2 basket 4 / sweet potato fries 3 basket 5 / onion rings 3 basket 5

coleslaw 2.50 / cottage cheese 3 / fresh fruit 4 / raw veggies & ranch 3



Dinner Menu

Entrée's

Choice of house made soup or salad

Shrimp Scampi

linguini, tomato, summer squash, pearl onion, asparagus, SarVecchio parmesan, lemon basil pesto 28

Potato Crusted Walleye

shrimp mouseline, fennel tomato salad, capers, pernod beurre blanc 29

Seared Norwegian Salmon

jasmine rice, corn chow chow, charred romanesco cauliflower, lime cilantro beurre blanc 28

Summer Vegetable Ratatouille

tomato, eggplant, summer squash, onion, mushroom, cavatappi pasta, burrata, SYC basil 18

Grilled Smoked Pork Chop

caramelized onion, bacon and Stag cheddar croquette, grilled broccolini, maple bourbon barbeque sauce 22

Grilled Cornish Game Hen

smashed new potato with parmesan and lemon, grilled asparagus, smoked tomato butter 24

Korean Braised Beef Short Rib

fried rice, grilled baby bok choy, kimchi napa cabbage slaw 27

Grilled NY Strip Loin

summer vegetable and potato hash, béarnaise sauce 32

Little Skippers Menu

10

Choice of side— french fries, onion rings, kettle chips, raw vegetable

Includes small ice cream sundae

Mac & Cheese

Chicken Tenders

Choice of barbecue, honey mustard or ranch

Kids Burger

Kids Cheeseburger

Grilled Chicken Breast

Grilled Cheese

Dessert

house made dessert selections