

Serving Northwestern Illinois for 9 Years



9426 Wagner Road • Lena, IL 61048 • (815) 369-5330

Appetizers

Mussels

1 lb. in shell Blue Mussels sautéed in a white wine garlic sauce 9.99

Chicken Tender Bits

Beer-battered chicken tenders served with a choice of sauce 4.99

Rafters' Spin-Art Dip

Rafters' classic, creamy spinach and artichoke dip 7.99

Haystack

Rafters' famous deep-fried yellow onions in our beer breading, served with our fabulous Haystack sauce 7.99

Peel 'n Eat Shrimp

12 easy to peel and eat shrimp served over a bed of ice with lemon and cocktail sauce 9.99

Fried Green Beans

Crisp green beans coated in an onion breading, deep-fried and served with our Haystack sauce 5.99

Steak Bites

Tender steak tips sautéed in red wine and garlic au jus, served over a pita 9.99

Wisconsin Cheese Curds

White cheddar filled nuggets deep-fried and served with Ranch dressing 5.99

Idaho Nachos

Crinkle cut fries smothered with our homemade cheese sauce, topped with bacon bits, and served with sour cream 4.99

Fried Pickles

6 deep-fried pickle spears served with Haystack sauce 4.99

Fiesta Poppers

4 breaded red jalapeño peppers stuffed with spicy fiesta cheese 5.99

Rafters' Combo Platter

Have your choice of Brew House Mix, Wisconsin Veggie Mix, or the Deep Fried Tavern Mix. Comes with your choice of sauces 9.99

- ⇒ Tavern Mix™-Cream Cheese Jalapeño Snappers, Battered Mozzarella Sticks, Cheddar Snaps, Onion Rings, Mushrooms, Waffle Cut Fries
- ⇒ Brew House™-Leinenkugel's Beer-Battered Onion Rings, Mozzarella Sticks, Shrimp, Mushrooms, Breaded Cream Cheese Jalapeño Snappers, Lightly Breaded Chicken Strips.
- ⇒ Wisconsin Veggie™-Battered Cauliflower, Broccoli, Mushrooms, Cheddar Snaps, Mozzarella Sticks, Onion Rings



Haystack Onion Loaf



Peel 'n Eat Shrimp



Cheese Curds



Steak Bites

Fish

Pair the delicate taste of fish with a light white wine. Riesling is sweet and light, Pinot Grigio is light, crisp, and dry, and Sauvignon Blanc is a dry white wine with distinctive flavors.

Pretzel Encrusted Catfish



Pretzel Encrusted Catfish

Catfish fillet coated in chopped pretzels, pan-seared, and served with a whole grain mustard tartar 14.99

Alaskan White Fish

Baked Alaskan White fish topped with our lobster cream sauce 15.99

Stuffed Catfish

Pan-seared catfish fillet, stuffed with a seasonal stuffing, and topped with a champagne sauce 15.99

Jumbo Shrimp

9 pieces of breaded shrimp, deep-fried, and served with cocktail sauce 16.99

Salmon

Pan-seared salmon fillet, topped with asparagus, and a white wine butter sauce 17.99

Herb Tilapia

Baked Tilapia fillet with an herb butter sauce 16.99

Salmon



Pasta

Choosing a drink to compliment pasta varies depending on the sauce the dish includes. Chianti and Pinot Noir are classic medium bodied reds to accompany any Italian feast.

Bow-Tie Shrimp



Cheese Tortellini

Herb cheese stuffed tortellini tossed in a light cream sauce served with garlic bread stick 13.99

Rustic Italian Lasagna

Authentic Italian lasagna with creamy Ricotta cheese layered between perfectly cooked pasta with meat sauce. Served with garlic bread stick 13.99

Chicken Broccoli Alfredo

Grilled chicken tossed with steamed broccoli in a creamy homemade Alfredo sauce. Served with garlic bread stick 14.99

Bow-Tie Shrimp

Sautéed shrimp with sun-dried tomato cream sauce served over a bed of bow-tie pasta, and served with garlic bread stick 16.99

Chicken Parmesan

Breaded chicken baked to perfection, topped with Provolone cheese and marinara sauce over fettuccine pasta. Served with garlic bread stick 13.99

Rustic Lasagna



Beef & Pork

While you enjoy your steak, think rich red wine, such as a Cabernet Sauvignon, whiskey or even scotch. For pork dishes, pair with a fancy whiskey with a hint of orange or a sweet Riesling wine.

Filet Mignon

6 oz. choice cut topped with Haystack onions 17.99

Bacon Wrapped Sirloin

8 oz. sirloin wrapped in apple-wood smoked bacon and topped with Haystack onions 16.99

Rib-Eye Steak

Fresh, juicy cut 14 oz. steak cooked just the way you want it and topped with Haystack onions 19.99

Steak Oscar

6 oz. Filet Mignon topped with Maryland Blue Crab, fresh asparagus, and Hollandaise sauce 20.99

Bacon Wrapped Pork Fillets

Two grilled pork fillets wrapped in bacon and served over homemade seasonal stuffing 15.99

Pork Medallions

Three pork medallions coated in our Portuguese Corn Breading and baked. Served with our homemade herb cream sauce 15.99

Smoked Ribs

One pound of slow cooked ribs, smothered in Rafter's barbecue sauce 16.99

Filet Mignon



Pork Medallions



Smoked Ribs



Poultry

Fried chicken and brown ale are a perfect match, and either a red or white wine works well with chicken and mushrooms.

Fried Chicken

4 pc. chicken coated in our signature breading and deep-fried 13.99

Smothered Chicken

2 grilled chicken breasts topped with sautéed mushrooms, onions, red peppers, and Swiss cheese 14.99

Pheasant

Pan-seared pheasant breast served over a wild rice blend 20.99

All dinners (excluding pasta dishes) are served with a choice of: Baked Potato, Parsley-Buttered Reds, Mashed Potatoes with Gravy, Vegetable De Jour, Seasoned Fries, or Mac 'n Cheese

Smothered Chicken



Fried Chicken



Burgers & Sandwiches



Haystack Burger



Grilled Prime Rib

Haystack Burger

Everyone's favorite 1/2 lb. burger topped with Cheddar and Provolone cheeses with our signature Haystack onions 10.99

Rafters Burger

1/2 lb. burger grilled just the way you like it 6.99
Have it topped with bacon, mushrooms, onions, or cheese for an additional .75

Grilled Prime Rib

Served over a hoagie bun and topped with Swiss cheese, mushrooms, and onions. NO TEMPERATURE REQUEST 11.99

Gary's Chicken

Grilled chicken breast served on a Sheyboygan hard roll 6.99
Have it topped with cheese, bacon, mushrooms, or onions for an additional .75

Rafters Salad

A blend of romaine, radicchio, and endive topped with red onion, red pepper, tomato, bacon, egg, Cheddar cheese and your choice of chicken, shrimp, steak, or ham 9.99

Back to the Classics

Endless Pasta

Chef's choice served with garlic bread stick

Fish-Fry

Beer-battered and deep-fried Alaskan whitefish with lemon wedges and tartar sauce

Pork Chops

2 center cut, juicy chops topped with apple sauce

Smoked Ribs

1/2 rack of slow cooked ribs smothered in Rafters' BBQ sauce

No substitutions!
\$5 shared plate fee.
No other discounts apply.

Fried Chicken

4 pieces of deep-fried, juicy chicken

Chicken Tenders

5 hand breaded, deep-fried tenders

Sirloin Filet

6 oz bacon-wrapped sirloin grilled just the way you like it

Your choice, only: 9.99

All meals (excluding the pasta) are served with crinkle cut fries and salad or coleslaw

Other sides available for an additional \$1

The Rafters does not guarantee med-well to well done steaks
Please let our wait staff know if you have any food allergies
18% Gratuity added to parties of 8 or more