



THE RAFTERS

RESTAURANT • CATERING • EVENTS

APPETIZERS

HAYSTACK8

ONIONS SOAKED IN LENA BEER & DEEP FRIED, SERVED WITH OUR HAYSTACK SAUCE & RANCH

WISCONSIN CHEESE CURDS.....7

SERVED WITH HOMEMADE RANCH AND HONEY MUSTARD HORSERADISH SAUCE

New

COWBOY CAVIAR 6

DICED ONIONS AND PEPPERS WITH A BLEND OF BEANS, SERVED WITH SEASON TORTILLA CHIPS

FRIED PICKLES..... 7

HAND BREADED KOSHER DILL PICKLE CHIPS SERVED WITH SOUTHWEST RANCH DRESSING

PRETZEL BITES8

BAKED SOFT PRETZEL BITES SERVED WITH LENA BREWING CO. BEER MUSTARD & CHEESE SAUCE

SPINACH & ARTICHOKE DIP10

A BLEND OF SPINACH, ARTICHOKE HEARTS, CREAM CHEESE & A 4 CHEESE BLEND. WITH TOASTED PITA

THIN SKINS 7

POTATO WEDGES WITH CHEESE SAUCE, BACON, CHEDDAR CHEESE, SOUR CREAM & GREEN ONIONS

COMBO PLATTER.....10

HAYSTACK ONIONS, WISCONSIN CHEESE CURDS AND THIN SKINS SERVED WITH HAYSTACK SAUCE & RANCH DRESSING

BBQ NACHOS11

BBQ SEASONED TORTILLA CHIPS, DRIZZLED WITH CHEESE SAUCE, TOMATOES, BLACK OLIVES, GREEN ONIONS, & SOUR CREAM, LOADED WITH A CHOICE OF OUR HOUSE SMOKED BRISKET OR PULLED PORK

New

DYNAMITE SWEET TOTS9

SWEET POTATO TOTS, TOPPED WITH PORK BELLY, CANDIED JALAPENOS, & A SWEET N SPICY SAUCE



STEAKS

LOCALLY RAISED BEEF

FILET MIGNON 22

6OZ. USDA CHOICE BEEF TENDERLOIN FILET

New

CHILI LIME FLANK STEAK..... 19

FLANK STEAK TOPPED WITH GRILLED ONIONS, PEPPERS, AND CHILI LIME BUTTER

RIBEYE31

14OZ. USDA CHOICE BEEF RIBEYE

STEAK BITES17

TENDERLOIN BEEF TIPS SAUTÉED WITH MUSHROOMS, GARLIC, AU JUS, & RED WINE. SERVED OVER A PITA & TOPPED WITH PARMESAN CHEESE

PORK



BBQ RIBS18

ST. LOUIS STYLE RIBS ARE SLOW COOKED IN HOUSE & BRUSHED WITH OUR HOMEMADE BBQ SAUCE

GRILLED PORK CHOPS16

BONE-IN CHAR-GRILLED PORK CHOPS

BBQ COMBO PLATE22

IN-HOUSE SMOKED BRISKET & PULLED PORK PAIRED WITH A CHOICE OF BBQ RIBS OR BBQ CHICKEN



CHICKEN

FRIED CHICKEN17

HAND-BREADED DEEP FRIED 4 PIECE CHICKEN TRY IT MAPLE BOURBON DIPPED FOR \$1

SPIN-ART CHICKEN15

GRILLED CHICKEN BREAST TOPPED WITH OUR SIGNATURE SPINACH & ARTICHOKE DIP AND CRUMBLED APPLE WOOD SMOKED BACON

ALL ENTREES ARE SERVED WITH A HOUSE SALAD OR SOUP & HOMEMADE CORNBREAD

SIDE CHOICES:

BAKED POTATO, HOME-STYLE POTATOES, FRENCH FRIES, LOADED MAC N CHEESE, SWEET POTATO TATER TOTS OR HOMEMADE POTATO CHIPS



PASTA

CHICKEN BROCCOLI ALFREDO16

GRILLED CHICKEN, STEAMED BROCCOLI & FETTUCCHINE NOODLES TOSSED IN A CREAMY ALFREDO SAUCE & SERVED WITH GARLIC BREAD

New

HERB ROASTED RAVIOLI15

MUSHROOM RAVIOLI SERVED WITH HERB-ROASTED MUSHROOMS, TOMATOES, AND SPINACH TOSSED IN GARLIC BUTTER

New

PESTO STEAK19

BEEF TENDERLOIN, CRIMINI MUSHROOMS, RED ONION, & CHERRY TOMATOES SAUTÉED IN RED WINE AU JUS, TOPPED WITH FRESH BASIL PESTO

CHICKEN BACON MAC12

GRILLED CHICKEN, BACON & SCALLIONS TOSSED WITH HOME-MADE WHITE CHEDDAR CHEESE SAUCE



BURGERS

RAFTERS BURGER 10

8OZ. HAND-PATTIED BEEF BURGER.

ADD MUSHROOMS, HAYSTACK OR GRILLED ONIONS \$1 EACH. BACON OR CHEESE \$2 EACH

MAPLE BOURBON BACON12

8OZ. BURGER TOPPED WITH APPLE WOOD SMOKED BACON & DRIZZLED WITH OUR HOUSE MAPLE BOURBON SAUCE. ADD CHEESE FOR \$2 MORE

HAYSTACK BURGER.....12

8OZ. BURGER TOPPED WITH MELTED CHEDDAR & PROVOLONE CHEESE PILED HIGH WITH OUR FAMOUS HAYSTACK ONIONS!

BURGER OF THE MONTH10

EACH MONTH OUR CREATIVE CHEFS BRING YOU A FUN UNIQUE STYLE OF BURGER! ASK YOUR SERVER WHAT WE HAVE THIS MONTH!

- ALL BURGERS ARE SERVED ON A PRETZEL BUN

New

FISH

SANTA FE SEARED SALMON21

PAN-SEARED NORWEGIAN SALMON LIGHTLY SEASONED AND TOPPED WITH COWBOY CAVIAR AND BLOOD ORANGE SALSA

New

SHRIMP POLENTA.....21

SHRIMP SAUTÉED WITH ONIONS, MUSHROOMS AND ROASTED RED PEPPERS IN A CHILI FLAKE CREAM SAUCE OVER POLENTA CAKES



SALADS

RAFTERS SALAD11

ROMAINE & ICEBERG WITH GRILLED CHICKEN, HARD-BOILED EGG, BACON, ROASTED RED PEPPERS, RED ONION, TOMATO AND SHREDDED CHEDDAR CHEESE TRY IT VEGETARIAN OR SUBSTITUTE: STEAK-2; SHRIMP-4; CRISPY CHICKEN -2

New

CILANTRO SHRIMP SALAD.....12

SPRING LETTUCE MIX TOPPED WITH FRESH CILANTRO, CHERRY TOMATOES, RED ONION, BELL PEPPER & SHRIMP WITH A BLOOD ORANGE VINAIGRETTE

GOOD STINKY SALAD7

1/4 HEAD OF ICEBERG WITH CREAMY BLEU CHEESE, BACON & GRAPE TOMATOES

SANDWICHES

New

PORK BELLY TACOS9

(3) PORK BELLY, CILANTRO, RED ONION, LETTUCE, BLOOD ORANGE SALSA, AND COWBOY CAVIAR

SMOKESTACK11

HOUSE SMOKED BRISKET TOPPED WITH CHEDDAR, HAYSTACK ONIONS, & SMOKY BBQ AIOLI

PORK N' SLAW9

HOUSE SMOKED BBQ PULLED PORK SERVED WITH HOME-MADE COLESLAW

CAROLINA CHICKEN10

GRILLED CHICKEN BREAST TOSSED IN TANGY CAROLINA SAUCE AND TOPPED WITH COLESLAW

BEVERAGES

COCA COLA, DIET COCA COLA, SPRITE , DR. PEPPER , BARQ'S ROOT BEER, KIDDIE COCKTAIL, MINUTE MAID LEMONADE, ICED TEA, RASPBERRY ICED TEA MILK

SAVE ROOM FOR DESSERT!!!