

BREWERY CREEK SANDWICH PLATTERS

On a toasted German style Clasen's Bakery sesame seed bun.

BURGER PLATTERS

The Brewery Burger with choice of side

Wisconsin Trails called it "Divine." Hand pattied, locally raised black Angus, roasted garlic, bacon, Colby cheese, caramelized onions, sweet red onion and hydroponic tomatoes, lettuce, ketchup, Dijon mustard, and aioli*. \$9.25

Bacon Cheese Burger with choice of side

Locally raised hormone free Angus beef with roasted garlic, lettuce, locally produced Colby cheese & smoked bacon, lettuce, ketchup, Dijon mustard and aioli*. \$8.95

The California Burger with choice of side

Locally raised hormone free Angus beef with roasted garlic, lettuce, locally produced hydroponic tomatoes, red onion, and aioli*. \$8.75

VEGETARIAN PLATTERS

🌿 The Walnut "Burger" with choice of side

The Madison Isthmus called it the "Queen" of veggie burgers. Made entirely from scratch in our kitchen. Topped with locally produced Colby cheese and hydroponic tomatoes, caramelized onions, red onions, lettuce, ketchup, Dijon mustard, and aioli*. \$8.95

🌿 Pesto Portabella Sandwich with choice of side

Char-grilled Portabella cap with our fresh house made walnut pesto, lettuce, hydroponic tomatoes, red onion and aioli*. \$9.25

Grilled Portabella Sandwich with choice of side

Char-grilled Portabella cap with lettuce, locally produced hydroponic tomatoes, red onion and aioli*. \$8.95

CHICKEN PLATTERS

California Chicken with choice of side

Char-grilled chicken breast with lettuce, locally produced hydroponic tomato, red onion and aioli*. \$8.25

Chicken Pesto Sandwich with choice of side

Char-grilled chicken breast with house-made walnut pesto, lettuce, red onions, locally produced hydroponic tomatoes and aioli*. \$8.75

FISH PLATTERS

Crispy Cod Sandwich with choice of side

Crisp beer battered cod filet with locally produced Colby cheese, lettuce, and our house tartar sauce. \$8.95

Grilled Salmon Sandwich with choice of side

Char-grilled Sockeye Salmon filet with lettuce, red onion, locally produced hydroponic tomatoes and our house tartar sauce. \$9.50

BREWERY CREEK ENTRÉE SALADS

Served with New York Flat Breads

CHAR-GRILLED CHICKEN SALADS

Walnut Craisen Chicken Salad

Chicken salad with walnuts and craisens a top a large bed of mixed lettuces with hydroponic tomatoes & red onions \$8.25

Sesame Ginger Chicken Salad

Char-grilled chicken breast topped with our own spicy house made ginger dressing sprinkled with toasted sesame seeds & crispy oriental noodles on a large bed of leafy greens with red onion & locally produced hydroponic tomatoes. \$8.75

Grilled Chicken Salad

Char-grilled chicken breast with locally produced smoked bacon and hydroponic tomatoes, plus your choice of locally produced bleu or cheddar cheese crumbles, on a bed of mixed lettuces & red onion. \$8.75

VEGETARIAN SALADS

🌿 Walnut Craisen Salad

Cranberry raisins, walnuts, red onion and locally produced hydroponic tomatoes on a large bed of mixed lettuces. An excellent combination. \$7.50

🌿 Sesame Ginger Portabella Salad

Char-grilled Portabella cap, sliced and drizzled with our own spicy ginger dressing , sprinkled with toasted sesame seeds and crisply oriental noodles on a large bed of mixed lettuces, local hydroponic tomatoes and red onions. \$8.95

🌿 Grilled Portabella Salad

A sliced char-grilled Portabella cap over a bed of mixed lettuces with locally produced hydroponic tomatoes, red onions and your choice of locally produced cheddar cheese or bleu cheese crumbles. \$8.95

CHAR-GRILLED WILD PACIFIC SOCKEYE SALMON SALADS

Caper Salmon Salad

Char-grilled and flaked salmon, with locally produced bleu cheese crumbles, local hydroponic tomatoes, and red onion on a large bed of mixed lettuces. Drizzled with our own house made caper sauce. \$9.50

Walnut Craisen Salmon Salad

A great combination of char-grilled and flaked salmon with cranberry raisins and walnuts on a large bed of leafy greens with red onion and locally produced hydroponic tomatoes. \$9.50

Sesame Ginger Salmon Salad

Char-grilled and flaked salmon, toasted sesame seeds, crispy Oriental noodles topped with our own spicy ginger dressing on a large bed of leafy greens with local hydroponic tomatoes and red onion. \$9.50

Grilled Salmon Salad

Char-grilled and flaked salmon, with choice of locally produced cheddar or bleu cheese crumbles, locally produced smoked bacon and local hydroponic tomatoes, plus red onion on a large bed of mixed lettuces. \$9.50

BREWERY CREEK STEAK ENTRÉES - DINNER SERVICE

Our steaks are char-grilled 8 oz Center Cut Top Sirloins, cut for us, and served with your choice of our Belgian Fries or Basmati rice. Leafy green side salad and a bread stick.

Kentucky Bourbon Steak

Draped in our intensely flavored, highly reduced, house made Kentucky straight Bourbon and shallot sauce. Dark, sweet & slightly spicy. Perhaps our most acclaimed steak. \$17.25

The Bistro Steak

Rich red wine & shallot compound butter melting over your 8 oz char-grilled top sirloin steak. Choice of Basmati rice or Belgian Fries. Leafy green side salad and a bread stick. Classic French Bistro. \$15.95

Crusted Coffee Steak

Crusted with freshly ground coffee (decaf!) and spices. You won't believe it until you taste it! No coffee flavor, just juicy crusted steak. With horseradish cream. \$17.25

Horseradish Cream Steak

House made Horseradish Cream on the side for dipping \$16.75

The Modena d 'Italia

Aged Balsamic vinegar of Modena Italy enriches and deepens the flavor of the steak. \$15.95

The Naked Steak

Naked! Nude! In the buff! A steak with nothing on! \$15.75

CHICKEN ENTRÉES - DINNER SERVICE

Two char-grilled chicken breasts served with your choice of Belgian Fries or Basmati rice. Leafy green side salad and a bread stick.

Sesame Ginger Chicken

Topped with our wonderful spicy house-made ginger sauce, sprinkled with toasted sesame seeds on crispy oriental noodles. \$11.25

Jamaican Jerk Chicken

Glazed on the grill with our spicy flavorful Jerk sauce. Topped with grilled pineapple. \$11.95

Kentucky Bourbon Chicken

Draped in our highly reduced and flavorful Kentucky straight Bourbon and shallot sauce. Dark, sweet & slightly spicy. \$12.50

BREWERY CREEK SALMON ENTRÉES - DINNER SERVICE

Char-grilled 8 oz filets of wild Pacific Sockeye Salmon with your choice of Belgian fries or Basmati rice. Side salad of leafy green lettuces & a bread stick.

Salmon in Caper Sauce

Drizzled with house caper sauce made with fresh basil, extra virgin olive oil and white Balsamic vinegar. A classic. \$16.75

Red Wine Butter Salmon

Rich red wine & shallot compound butter melting over your salmon filet. .. \$16.50

Sesame Ginger Salmon

Draped with house made spicy ginger sauce and sprinkled with toasted sesame seeds on a bed of crispy fried oriental noodles. \$16.50

PASTA ENTRÉES - DINNER SERVICE

With pasta the noodles are important! We use imported Italian pasta topped with our house made sauces. Served with a side salad of mixed leafy greens and a bread stick.

🌿 Fresh Walnut Pesto

Fresh basil, flat leaf parsley, extra-virgin olive oil, garlic, walnuts, and grated Parmesan cheese. \$10.25

With char-grilled chicken breast \$11.75

🌿 With char-grilled Portabella Cap \$11.95

🌿 Tomato Sage Marinara

Light tomato marinara sauce seasoned with a hint of sage. Sprinkled with grated Parmesan cheese. \$9.95

With char-grilled chicken breast \$11.25

🌿 With char-grilled Portabella cap \$11.50

🌿 Alfredo

Classic Alfredo sauce, made to order with heavy cream, a splash of white wine, Parmesan cheese and grating of fresh nutmeg. \$12.25

With char-grilled chicken breast \$13.75

🌿 With char-grilled Portabella cap \$14.25

🌿 Tomato Pesto Pasta

Combination of our Fresh Walnut Pesto with our Tomato Sage Marinara makes a great pasta sauce. Sprinkled with Parmesan Cheese. \$10.50

With char-grilled chicken breast \$11.95

🌿 With char-grilled Portabella cap \$12.50

BREWERY CREEK STARTERS

Authentic Belgian Fries

Try a side of our Authentic Belgian Fries. \$3.50

Jalapeño Cheese Curds with Raspberry Sauce

Lightly breaded Wisconsin white cheddar cheese curds served with our homemade raspberry sauce. \$5.25

Beer Battered Onion Rings

Thick cut sweet Spanish onions in beer batter. \$5.25

Bread Sticks & Marinara

Crispy bread sticks with a bowl of Tomato Sage marinara for dipping! \$3.95

Wisconsin Cheese Platter

A sampling of locally produced cheeses. Choose three from the following: Sharp Cheddar, Colby, Swiss, Bleu or Brie. With crackers & New York Flat Breads. \$6.25

Pickled Herring

A Wisconsin tavern classic! With crackers and New York Flat Breads. \$4.25

Crispy Chicken Tenders

Ranch or Sweet & Spicy Ginger on the side \$5.25

SIDE DISHES

Authentic Hand Made Belgian Fries

As the Belgians know, there are no short cuts to a good fry. We start with raw Idaho potatoes. We peel them, we cut them, and then we soak them in water. We blanch them in a low temperature peanut oil, let them weep, and then fry them a second time, to order, at high temperature. Just like they do in Belgium. \$3.50

Mixed Greens Side Salad

Side salad of mixed leafy greens, hydroponic tomatoes, and red onions. Choice of dressing served on the side. \$3.25

The Famous Sweet Corn Souffle

Why is this so good? We start with corn, creamed corn, sour cream, butter, eggs & corn meal and then bake it. The result is warm, rich and very good. \$3.50

Home-Made Soup Du Jour

We make our soups from scratch. Served with a New York Flat Bread. Cup or Bowl. . \$3.25/3.75