

# Shipwrecks All Day Menu

## Starters

WINGS	10 - \$15	20 - \$29	30 - \$43	BRUSCHETTA <b>v</b>	\$12
				aged balsamic vinegar, tomato, basil, cucumber. olive oil, garlic & parmesan	
				ONION RINGS <b>v</b>	\$13
				w/ ranch	
BASKETS <b>gf, v</b>			\$5	SHRIMP COCKTAIL <b>gf</b>	\$14
fries, sweet potato fries or tater tots				6 shrimp & lemon w/ cocktail sauce	
PRETZEL BITES <b>v</b>			\$10	CHEDDAR CHEESE CURDS <b>v</b>	\$14
w/ beer cheese				w/ ranch	
FRIED PICKLES <b>v</b>			\$11	COMBO BASKET <b>v</b>	\$17
w/ ranch				choose three of the following: cheddar cheese curds, fried pickles, onion rings, buffalo seasoned soft chips, tater tots, fries, sweet potato fries, or fried mushrooms w/ ranch & cajun ranch	
BREADED MUSHROOMS <b>v</b>			\$12		
w/ sriracha aioli					

## Crostini

STEAK & CHIMICHURRI	\$14	STEAK & HORSERADISH CREAM	\$14
chimichurri & chevre		horseradish aioli & chevre	
STEAK & BLUE CHEESE	\$14	STEAK & BRUSCHETTA	\$14
aged balsamic vinegar, mushroom, onion & blue cheese		aged balsamic vinegar, tomato, cucumber, basil, oil, garlic & parmesan	

## Salads

add chicken \$10 / add cocktail or fried shrimp \$12 / steak tips \$15 / add salmon \$15

WEDGE <b>gf, v</b>	\$8	CAJUN FRIED CHICKEN SALAD	\$16
iceberg wedge, onion, tomato, blue cheese crumbles & bacon w/ blue cheese dressing		jalapeno straws, olives, caper, red onion & tomato w/ cajun ranch dressing	
CESAR SALAD	\$10	BLACK & BLUE	\$18
locally sourced romaine, parmesan & crouton w/ caesar dressing		marinated steak tips, locally sourced greens, mushroom, onion, tomato, aged balsamic vinegar & blue cheese crumbles w/ blue cheese dressing	

## Dressings

ranch, cajun ranch, blue cheese, 1000 island, dorothy lynch, honey mustard, raspberry vinaigrette, balsamic vinaigrette & cesar

## Baskets

fried fare served w/ choice of side & pickle spear (premium sides add \$3)

BUTTERFLY SHRIMP	\$15	CHICKEN TENDERS	\$17
eight piece shrimp w/ lemon & cocktail sauce		buffalo, nashville hot honey, b.b.q. or naked w/ ranch	
BREADED FRIED MUSHROOMS <b>v</b>	\$15	FRIED STEAK TIPS <b>gf</b>	\$18
w/ sriracha aioli		w/ horseradish aioli	
BEER BATTERED FISH	\$16	WALLEYE FINGERS <b>gf</b>	\$22
three piece fish w/ lemon & tartar sauce		lemon & tartar sauce	

**gf** - can be prepared gluten free      **v** - can be prepared vegetarian

# Sandwiches

served w/ choice of side & pickle spear. cheese: american, swiss, pepperjack, cheddar, provolone & blue cheese (add \$1 extra)

<b>FISH SANDWICH</b>	<b>\$14</b>	<b>RUBEN</b>	<b>\$17</b>
lettuce & tarter sauce		house-baked corned beef, sauerkraut, 1000 island & swiss on rye bread	
<b>CHEESE BURGER gf</b>	<b>\$15</b>	<b>PHILLY</b>	<b>\$17</b>
beef patty, lettuce, tomato, onion, pickle & choice of cheese		choice of shaved beef or chicken breast w/ bacon, grilled pepper, grilled onion & provolone	
<b>CHICKEN gf</b>	<b>\$15</b>	<b>FRENCH DIP</b>	<b>\$17</b>
grilled or fried chicken breast w/ lettuce, tomato, onion, pickle & choice of cheese.		mushroom, onion, au jus & swiss	
<b>PATTY MELT</b>	<b>\$16</b>	<b>BLACK &amp; BLUE</b>	<b>\$18</b>
beef patty, caramelized onion & swiss on rye		beef patty, bacon, crispy onion straws, steak sauce & blue cheese crumbles	
<b>CHICKEN BACON RANCH gf</b>	<b>\$16</b>	<b>PORK MILANESE</b>	<b>\$18</b>
grilled chicken breast, bacon bits, ranch drizzle		breaded & fried pork tenderloin, prosciutto, sunny side up egg & peppercorn cream gravy	
<b>PULLED PORK</b>	<b>\$16</b>		
coleslaw, pickle & b.b.q. sauce			

# Add-ons Each:

extra sauce & dressings \$.50 / grilled onion, peppers & crispy onion straws \$1  
fried egg & mushrooms \$2 / bacon \$3 / extra patty \$6

# Sides

fries, sweet potato fries, tater tots,  
mashed potatoes, baked potato,  
coleslaw, seasonal vegetables & side salad

# Premium Sides (add \$3)

mac & cheese, loaded baked potato,  
parmesan-garlic fries, fried mushrooms,  
cheddar cheese curds, ceaser salad, onion rings,  
cup of soup & buffalo seasoned soft chips

# Entrees

served w/ seasonal vegetables & soup or side salad (sub cesar salad \$3 or wedge salad \$5)

<b>BRUSCHETTA &amp; PROSCIUTTO CHICKEN gf</b>	<b>\$21</b>	<b>BLACK &amp; BLUE SEARED STEAK TIPS</b>	<b>\$27</b>
grilled chicken breast, crispy prosciutto, tomato, cucumber, basil, olive oil, aged balsamic vinegar, garlic & parmesan w/ baked potato		crispy onion straws, steak sauce & blue cheese crumbles w/ baked potato	
<b>SEARED STEAK TIPS gf</b>	<b>\$24</b>	<b>SALMON FILET gf</b>	<b>\$28</b>
marinated steak tips & horseradish aioli w/ fries		grilled or blackened w/ sweet potato fries	
<b>CHIMICHURRI SEARED STEAK TIPS gf</b>	<b>\$26</b>	<b>WALLEYE FILET gf</b>	<b>\$29</b>
chimichurri & pepper jack cheese w/ buffalo seasoned soft chips		grilled or blackened w/ tartar sauce, lemon & coleslaw	
		<b>PARMESAN ENCRUSTED WALLEYE gf</b>	<b>\$31</b>
		tarter sauce w/ parmesan garlic fries	

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