



HOTEL
WINNESHIEK

DRINK • EAT • GATHER

SHAREABLES

ARTICHOKE-SPINACH DIP

ARTICHOKEs, SPINACH, CREAM CHEESE, PROVOLONE
AND BAGUETTE \$12

BRUSCHETTA

TOASTED CROSTINIS, SUN-DRIED TOMATO PESTO,
FRESH BASIL, FRESH MOZZARELLA, BRUSCHETTA TOMATOES
AND BALSAMIC GLAZE \$12

COCONUT SHRIMP

FIVE HOUSE MADE SHRIMP SERVED WITH
BOOM BOOM SAUCE AND PINA COLADA SAUCE \$13

PULLED PORK NACHOS

HOUSE SMOKED BBQ PORK, CHEDDAR CHEESE, GREEN ONION,
AND SOUR CREAM \$12

STEAK CROSTINIS

TOASTED CROSTINIS, GRILLED STEAK, WHIPPED GOAT CHEESE,
BASIL PESTO AND BALSAMIC GLAZE \$14

CHEESE CURDS

LIGHTLY BREADED WHITE CHEESE CURDS SERVED WITH RANCH
DRESSING \$7

FLATBREAD

MARGHERITA

TOMATOES, FRESH MOZZARELLA, FRESH BASIL, CRACKED
BLACK PEPPER AND GARLIC OLIVE OIL \$12

SEAFOOD

SHRIMP, CRAB, SPINACH, TOMATO, PARMESAN, SRIRACHA AND
RANCH \$15

SOUP

SOUP DU JOUR
CUP \$4.50
BOWL \$6

ENTREES

SERVED WITH TWO SIDES: MASHED POTATOES, ROASTED BABY REDS, FRENCH
FRIES, CILANTRO LIME RICE, SEASONAL VEGETABLES, SIDE SALAD
ADD ADDITIONAL SIDES FOR \$3.50

STEAK MEDALLIONS

GRILLED BEEF MEDALLIONS SERVED WITH
MUSHROOM SAUCE \$20

GRILLED CHICKEN BREAST

GRILLED CHICKEN BREAST, BRUSCHETTA TOMATOES, FRESH
MOZZARELLA AND PARMESAN \$17

WALLEYE FINGERS

HAND BREADED WALLEYE FINGERS FRIED, SERVED
WITH TARTAR SAUCE \$20

SANDWICHES

SERVED WITH CHOICE OF SIDE: MASHED POTATOES, ROASTED BABY REDS,
FRENCH FRIES, CILANTRO LIME RICE, SEASONAL VEGETABLES, SIDE SALAD
ADD ADDITIONAL SIDES FOR \$3.50

WINN BURGER

8OZ HEREFORD BEEF, LETTUCE, TOMATO, AND ONION ON A
CIABATTA BUN \$13

ALABAMA CHICKEN SANDWICH

GRILLED CHICKEN BREAST, ALABAMA WHITE SAUCE, LETTUCE,
TOMATO AND ONION ON CIABATTA BUN \$12

PULLED PORK SANDWICH

HOUSE SMOKED PORK SEASONED WITH HOUSE MADE
BBQ SAUCE ON A CIABATTA BUN \$12
ADD-ONS \$1 EACH: CHEESE, MUSHROOMS,
BACON, SAUTÉED ONIONS

SALAD

APPLE CRANBERRY WALNUT SPINACH

SPINACH DRESSED WITH HOUSE-MADE VINAIGRETTE, CANDIED
WALNUTS, FRESH MOZZARELLA