

LUNCH & DINNER MENU

APPETIZERS

Cheezy Waffle Fries

Thick sliced waffle fries lightly seasoned & finished with melted cheddar & jack cheese, green onions and crumbled bacon. add grilled chicken \$2 or Chili for \$1.50

\$9.00

Grilled Vegetable Hummus & Pita

Homemade hummus (grilled zucchini, yellow squash and red onion). Served on a bed of spring greens with cherry tomatoes, sliced cucumber, bell pepper slices & grilled pita chips.

\$8.00

Mozzarella Marinara

Mozzarella cheese hand rolled in a pesto seasoned wonton wrapper. Served with a side of marinara sauce.

\$8.50

Loaded Tater Tots

Lightly fried tater tots topped with beer cheese sauce, green onions, crumbled bacon. (Jalapenos optional). Served with sour cream. add pulled pork or chicken \$2

\$8.50

Fried Cheese Curds

Deep fried white Cheddar cheese curds served with a side of our homemade smoked paprika aioli dipping sauce.

\$7.50

Cheese Quesadilla

A grilled flour tortilla filled with Cheddar Jack cheese, queso fresco grilled onions and tomatoes. Served with mixed greens, salsa & sour cream. . Add roasted chicken or pulled pork for an extra \$2.

\$8.00

Buffalo Wings

Chicken tenders served with a small side of fries and choice of dipping sauces. (BBQ, Sweet & Sour, or Ranch dressing)

\$10.00

Spinach & Artichoke Dip

A special blend of cheese, artichokes, a hint of jalapeno & spinach served in an edible brad bowl with grilled pita points & tortilla chips.

\$9.00

Reuben Rolls

Sliced corn beef, swiss cheese and sauerkraut, rolled in a crispy fried wonton skin. Served with a side of 1000 dressing

\$8.50

SOUPS & SALADS

Chicken Caesar Salad

Your choice of a grilled chicken breast or spicy cajun chicken strips atop tossed romaine lettuce with red onion, tomatoes, croutons, shredded parmesan cheese & caesar dressing. Substitute grilled shrimp add \$1.

\$12.00

Fresh Mozzarella Caprese Salad

Mixed greens topped with fresh mozzarella cheese, red onions, fresh basil, diced tomatoes and served with our house made balsamic vinaigrette. with Chicken \$12

\$10.00

Soup & Salad Combo

A cup of our homemade soup and your choice of a dinner salad or small Caesar. Served with bread & butter.

\$9.00

Chicken Tortilla Salad

Mixed lettuce & greens, scallions, tomatoes, avocado, cheddar & queso fresco. Topped with spicy grilled chicken & fried tortilla strips.

\$12.00

Avocado Blue Chicken Salad

Mixed greens tossed with cajun spiced chicken breast, crumbled blue cheese, candied pecans, fresh sliced avocado & tomatoes. Served with blue cheese dressing, bread and butter.

\$12.00

FROM THE COOP

All Sandwiches come with choice of sides: Creamy potato salad, french fries, side salad, kettle chips or blue cheese cole slaw. Substitute waffle fries or tots for \$1.

Char-Grilled Chicken

A six ounce skinless grilled chicken breast. Served on a Sciortino's bakery sesame seeded roll and finished with your choice of toppings and condiments.

\$9.50

Bacon Ranch Wrap

Grilled Chicken Breast sliced and served on a rolled flour tortilla with melted Cheddar Jack cheese, lettuce, tomato, bacon and a side of ranch dressing.

\$11.00

Grilled Monterey Chicken

Our Chicken Breast is first char-broiled then placed on grilled sourdough bread with melted mozzarella, cheese, avocado, bacon, tomato and a horseradish mayonnaise.

\$11.00

BLT & A Chicken

Grilled Chicken topped with crisp smoked bacon, & fresh avocado, mayo, lettuce and tomato.

\$11.00

Buffalo Chicken Twister

Fried chicken tenders, tossed in a Buffalo hot sauce and rolled in a flour tortilla with pepper jack cheese, lettuce & tomato. Served with a side of bleu cheese dressing.

\$11.00

SPECIALTY BURGERS

All Sandwiches come with choice of sides: Creamy potato salad, french fries, side salad, kettle chips or blue cheese cole slaw. Substitute waffle fries or tots for \$1.

Note 1: You may have The Buffalo or Garden Burger Prepared The Same As Any Of Our Regular Beef Burger Specials.

Note 2: The government recommends all beef be cooked to at least medium. (At Hooligan's who are we to tell you what to do.)

Substitute Regular Fries with Sweet Potato Park Fries or Sour Cream Chive Fries for a \$2.00 upcharge.

Here's a HEALTHY OPTION... Substitute Regular Fries with our fresh Cucumber, Tomato, Onion, Mozzarella, and Calamata Olive Salad at no additional charge.

Substitute our spicy Black Bean Veggie Patty in any of our Sandwiches for a \$1 upcharge. Try the fully vegetarian Beyond Meat Burger for \$2 uncharge!

Try any of our Sandwiches in a Spinach Flour Tortilla at no additional charge. *Indicates Gluten-Free option with \$2 GF Bun upcharge.

Char-Grilled 100% Black Angus Burger

Freshly ground lean Beef, cooked to your liking with any of your favorite toppings. For .75 cents add cheese.

\$9.50

The Hooli-Burger

Our best selling Burger is topped with melted Cheddar cheese, crisp bacon strips, BBQ sauce, mayonnaise, a mix of olives and lettuce & tomato.

\$11.00

Bacon Avocado Burger

A Burger topped with crisp smoked bacon, and freshly sliced avocado, your choice of cheese andâ cooked to order.

\$11.00

Bacon Cheese Burger

Crisp bacon & your choice of cheese: Cheddar, Jack, Swiss, Provolone, American or Pepper Cheese.

\$11.00

Garden Burger

A special blend of whole grain, low fat cheese, mushrooms, and onions make up this meatless, non-soy Burger.

\$9.00

Beelzaburger

One of our house favorites! Bacon, pepper-jack cheese, jalapenos, lettuce, tomato, and a hot chipotle pepper cheese spread.

\$11.00

Better Butter Burger

Muenster and Cheddar cheese melted on a toasted bun and spread with garlic butter tops this Burger favorite.

\$11.00

Bistro Burger

Bleu cheese crumbles melted on a toasted Ciabatta bun with sauteed onions, bacon and a side of bleu cheese dressing.

\$11.00

Crimini Mushroom & Baby Swiss Burger

Our Burger smothered in sauteed crimini mushrooms & melted Baby Swiss cheese on grilled sourdough.

\$11.00

Bison (Buffalo) Burger

Free range 1/2# bison burger. Rich in protein (48g) & high in iron yet lower in fat (18g), calories (400), carbs (0), & cholesterol (110mg) than chicken or turkey.

\$10.50

The German Pretzel Burger

Caramelized onions, bacon and topped with our homemade beer cheese sauce. Served on a Miller Pretzel Bun.

\$11.00

Cheddar Horsey Melt

Angus burger on grilled rye with cheddar cheese, sauteed onions, an herb-horseradish sauce and red leaf lettuce.

\$11.00

Garden Burger Burrito

Grilled and sliced garden burger wrapped in a grilled flour tortilla with cheddar-jack cheese, sweet corn pico de gallo, avocado ranch sauce, red leaf lettuce and tomato.

\$10.00

DELI SPECIALTIES

All Sandwiches come with choice of sides: Creamy potato salad, french fries, side salad, kettle chips or blue cheese cole slaw. Substitute waffle fries or tots for \$1.

Roasted Turkey & Brie Ciabatta

Sliced oven roasted Turkey, Brie cheese, bacon, sauteed apples, red leaf lettuce & whole grain mustard-mayo on a grilled ciabatta roll.

\$11.00

Monterey Turkey

Sliced oven roasted turkey, bacon, avocado, tomato, melted jack cheese and a horseradish mayo. Served on french bread.

\$11.00

Cheddar Pretzel Mushroom Melt

Our oven roasted corned beef brisket on a Miller Pretzel bun with sauteed mushrooms, Cheddar cheese, red leaf lettuce, tomato and whole grain mustard mayo.

\$11.50

Classic Reuben or Rachel

A stack of house braised corned beef on grilled rye with Baby Swiss cheese, fresh sauerkraut & 1000 Island dressing. Try a Rachel with our oven roasted turkey.

\$11.00

West Coast Veggie Wrap

Fresh sliced crimini mushrooms, avocado, fire roasted red peppers, tomatoes, red onions, cucumbers & pepper jack cheese wrapped in a flour tortilla then grilled. Served with a side of our house made buttermilk ranch dressing.

\$9.00

Beer Braised Beef Brisket

Slow cooked beef brisket braised in beer & apple cider on grilled french bread with caramelized yellow onions, Monterey jack cheese, mixed greens and a house made Guinness stout mustard.

\$11.50

Four Cheese BLT

Cheddar, Provolone, Monterey Jack & brie on grilled

Chipotle Turkey Wrap

Hot sliced oven roasted turkey breast wrapped in a flour tortilla with Cheddar cheese, avocado, red leaf lettuce, tomato and chipotle cream cheese and then grilled.

\$11.00

Irish Dip

Our house braised corned beef brisket served on french bread with Swiss cheese, sauteed onions, a mild gardeniera mix & a side of Guinness au jus.

\$11.50

East Side Milly

A Milwaukee take on the Philly! Our beer braised beef brisket on grilled french bread with sauteed onions & peppers, jalapenos & our beer cheese sauce.

\$11.50

Mozzarella Caprese Melt

Fresh mozzarella cheese, sliced tomatoes, mixed greens, roasted red peppers & fresh basil served on toasted ciabatta bun with balsamic mayonnaise. Add a garden burger for an extra \$2

\$9.00

Vegetable Hummus Wrap

Cucumber, roasted red peppers, tomatoes, red onion, spring mix & our homemade grilled vegetable hummus. Folded in a flour tortilla then grilled.

\$9.00

Bourbon Honey BBQ Pork

House braised pulled pork shoulder on a grilled Ciabatta roll drizzled with homemade bourbon honey BBQ sauce and topped with a creamy cabbage slaw.

\$11.00

sourdough with bacon, red leaf lettuce, a roasted garlic aioli and sliced tomato. Add avocado for another \$1.

\$9.00

SEAFOOD

All Sandwiches come with choice of sides: Creamy potato salad, french fries, side salad, kettle chips or blue cheese cole slaw. Substitute waffle fries or tots for \$1.

All fish sandwiches are served on french bread with your choice of side dish & condiments.

Southwest Shrimp Wrap

Sauteed shrimp, avocado, Pepper Jack cheese, sauteed onions and peppers. With garlic aioli wrapped in a grilled flour tortilla.

\$11.50

Grilled Seafood Tacos

Two flour tortillas filled with your choice of sauteed shrimp, grilled salmon or catfish. Shredded lettuce, tomato, queso fresco, avocado & red pepper sour cream.

\$12.00

Chipotle Catfish

Grilled blackened catfish fillet on french bread with jalapenos, pepper jack cheese, red leaf lettuce, tomatoes & a fiery chipotle cream cheese.

\$11.00

Blackened Salmon BLT

Blackened salmon fillet on a grilled ciabatta bun with cajun remoulade, red leaf lettuce, tomato & crispy bacon. Blackened salmon fillet on a grilled ciabatta bun with cajun remoulade, red leaf lettuce, tomato & crispy bacon.

\$12.00

California Catfish

Fried catfish fillet served on a french roll with melted provolone cheese, avocado, tomato & a spicy chipotle cream cheese.*

\$11.50

Pesto Salmon

Grilled salmon fillet on a buttered Ciabatta bun with sauteed peppers, avocado, spring mix, tomato & pesto mayo.

\$12.00

Po-Boy

Your choice of Fried Catfish or Deep fried Butterflied Shrimp. Served on toasted french bread with remoulade, red leaf lettuce, tomato and sauteed onions.

\$11.00

* indicates items which can prepared gluten free . Consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness

FRIDAY FISH FRY

All fish dinners are served with cole slaw, tartar sauce, marble rye bread and your choice of french fries, fresh fruit or our homemade potato pancakes.

All fish sandwiches are served on french bread with your choice of side dish & condiments.

Cod Dinner

All fish dinners are served with cole slaw, tartar sauce, marble rye bread and your choice of french fries, fresh fruit or our homemade potato pancakes.

\$10.50

Lake Perch Dinner

All fish dinners are served with cole slaw, tartar sauce, marble rye bread and your choice of french fries, fresh fruit or our homemade potato pancakes.

\$12.00

Walleye Dinner

All fish dinners are served with cole slaw, tartar sauce, marble rye bread and your choice of french fries, fresh fruit or our homemade potato pancakes.

\$12.00

Cod Sandwich

All fish sandwiches are served on french bread with your choice of side dish & condiments.

\$9.00

Lake Perch Sandwich

All fish sandwiches are served on french bread with your choice of side dish & condiments.

10.50

Walleye Sandwich

All fish sandwiches are served on french bread with your choice of side dish & condiments.

\$10.50

* Indicates items which can be prepared gluten free. Consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness

