

STARTERS

11am-9pm Daily

POKE AND CHIPS GF
AHI TUNA, GINGER SOY, SCALLIONS,
TOASTED SESAME SEEDS AND
HOUSE MADE CORN TORTILLA CHIPS
13

**ROASTED SWEET PEPPER
AND GARLIC HUMMUS** GF-VG
LEMON ZEST, EXTRA VIRGIN OLIVE OIL AND
RICED CAULIFLOWER CHIPS
11

PANKO ONION RINGS VG
MARINARA AND ROASTED GARLIC AIOLI
10

ASIAGO TOMATO FRITTER
BASIL CRÈME FRAICHE AND BALSAMIC REDUCTION
11

CRAB CAKES
GALENA CANNING COMPANY VIDALIA ONION PEACH
HOT SAUCE AND CILANTRO LIME AIOLI
13

WINGS
TRADITIONAL OR BONELESS
-CHOICE OF SAUCES (PICK UP TO 2)-

GIANT BAVARIAN PRETZEL VG
DUSSELDORF MUSTARD AND HIGHWAY 20
BREWING COMPANY IPA GOUDA BÉCHAMEL
12

BUFFALO · BLAUM BROS. BOURBON BBQ
GALENA CANNING CO. SESAME THAI SRIRACHA
OUR SIGNATURE JERK
SMALL (8CT) 11 · LARGE (12CT) 16
EAGLE WINGS (5CT) 12

FEATURING SHULLSBURG CREAMERY CHEESE

SIGNATURE BRICK OVEN PIZZAS

MEDIUM 19 LARGE 22 GF CAULIFLOWER CRUST 20 MEDIUM

MARGHERITA
TOMATOES, GARLIC,
BASIL, OLIVE OIL AND
FRESH MOZZARELLA

MEAT AMORE
HERB TOMATO SAUCE, SAUSAGE,
PEPPERONI, GROUND BEEF,
BACON AND FRESH MOZZARELLA

WILD MUSHROOM
CREMINI, SHIITAKE AND PORTOBELLO
WITH GARLIC SPREAD, BOURSIN CHEESE,
FRESH HERBS AND FRESH MOZZARELLA

BUILD YOUR OWN PIZZA

MEDIUM 17 · LARGE 19 · GF CAULIFLOWER CRUST 18 MEDIUM ONLY

SAUCE: BASIL PESTO · GARLIC SPREAD · HERB TOMATO SAUCE

CHOICE OF INGREDIENTS: 1.25 EACH

CHEESES: BOURSIN, FETA, BLEU, EXTRA CHEESE

MEATS: SAUSAGE, BACON, CANADIAN BACON, GROUND BEEF, PEPPERONI, CHICKEN

VEGGIES: TOMATOES, SPINACH, ARTICHOKE, ZUCCHINI, YELLOW SQUASH, PEPPERS, ONIONS, MUSHROOMS

SOUP & SALAD

SOUP OF THE DAY
CHEF'S CHOICE
6

THE HIGHLANDER
MIXED GREENS, PECAN SMOKED SHOULDER BACON,
FRESH MOZZARELLA, BOILED EGG, FRIED LEEKS,
ARTICHOKE AND ROASTED TOMATO WITH
RED PEPPER VINAIGRETTE
14

CHICKEN TORTILLA SOUP
6

THE SILO GF VG
BABY GREENS, SUNDRIED TOMATOES, DRIED
CRANBERRIES, GOAT CHEESE, TOASTED ALMONDS,
AVOCADO, PEAR & SIGNATURE LEMON FIG DRESSING
12

CHICKEN CAESAR SALAD
FRESH ROMAINE HEARTS, PARMESAN CHEESE,
GRAPE TOMATOES, CROUTONS AND CREAMY
CAESAR DRESSING
14

COBB SALAD

HOUSE MIXED GREEN, TOMATOES, HARD BOILED EGG, BACON, GRILLED CHICKEN BREAST
BLEU CHEESE, BLACK OLIVES, AND AVOCADO WITH YOUR CHOICE OF DRESSING

SANDWICHES

SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES,
SWEET POTATO FRIES, KETTLE COOKED CHIPS OR FRESH FRUIT

THE SHULLS-BURGER

HALF POUND BLACK ANGUS PATTY ON BRIOCHE
CHOICE OF SHULLSBURG CREAMERY CHEESES:
JACK N DILL, SRIRACHA CHEDDAR OR GARLIC &
HERB JACK 13

ADDITIONAL TOPPINGS: 1 EACH
BACON, MUSHROOMS, GRILLED ONIONS

THE ROYAL SCONNIE

A TIP OF THE CAP TO OUR NORTHERN NEIGHBORS!
HAVARTI, AMERICAN AND SHULLSBURG CREAMERY
SALSA CHEDDAR ON PARMESAN
CRUSTED SOURDOUGH
13

ADDITIONAL TOPPINGS: 1 EACH

ITALIAN SAUSAGE

FOOT LONG ITALIAN SAUSAGE, HOT PEPPERS AND
ONIONS ON A TOASTED HOAGIE
13

BUFFALO CHICKEN WRAP

BREADED CHICKEN TENDERLOIN, ICEBERG LETTUCE,
DICED TOMATO, AND RANCH DRESSING ON A
SPINACH TORTILLA (BUFFALO SAUCE OR PLAIN)
12

CLUB-UP

TRIPLE-STACKED TEXAS TOAST, HICKORY SMOKED
TURKEY BREAST, PECAN WOOD-SMOKED SHOULDER
BACON, LEAF LETTUCE, TOMATOES
AND CHIPOTLE MAYONNAISE
14

BOURBON BURNT ENDS

SMOKED BRISKET, BLAUM BROTHERS
BOURBON BBQ, AND SHULLSBURG CREAMERY
CHEDDAR ON BRIOCHE
15

REUBEN

CORNERED BEEF, SAUERKRAUT, SWISS CHEESE
AND THOUSAND ISLAND DRESSING ON GRILLED
MARBLE RYE
12

ENTREES

AVAILABLE AFTER 4PM
SERVED WITH CHOICE OF SOUP OR SALAD

CABERNET BRAISED BEEF POT ROAST GF

HORSERADISH MASHED POTATOES, ONIONS, CARROTS,
CELERY AND RED WINE DEMI-GLACE
23

LES HARBER'S LAKE GALENA SHORE LUNCH

HAND BATTERED GREAT LAKES YELLOW PERCH,
FRENCH FRIES AND SLAW
19

CAV AND CHEESE VG

CAVATAPPI PASTA, BOURSIN, SHULLSBURG
CREAMERY SHARP CHEDDAR, MONTEREY JACK,
AGED PARMESAN CHEESE AND TOASTED GARLIC BREAD
16

+BACON 1 +GRILLED CHICKEN 3 +SHRIMP 5

CAULIFLOWER STEAK GF·VG MEDITERRANEAN VEGAN RISOTTO

WILD MUSHROOMS, ASPARAGUS, ARTICHOKE,
TOASTED PISTACHIOS, AND ROASTED TOMATO
INFUSED ARBORIO RICE WITH SHAVED ASIAGO
17

SPIKES BBQ BABY BACK RIBS GF

BLAUM BROS BOURBON BBQ SAUCE, SWEET POTATO
FRIES AND CHEF'S CHOICE OF VEGETABLE
HALF 19 FULL 25

PANCETTA PRAWNS TUSCANO GF

SWEET PEPPERS, SPINACH, ROASTED FENNEL, WILD
MUSHROOM, LONG GRAIN RICE
AND SUN-DRIED TOMATO CREAM
27

CHICKEN MARSALA

GOLDEN PAN FRIED CHICKEN CUTLETS,
CREMINI MUSHROOMS, MARSALA WINE SAUCE
AND CREAMY POLENTA
22

MK'S BLACKENED GROUPER

COCONUT CASHEW JASMINE RICE AND
CHEF'S CHOICE OF VEGETABLE
27

16 OUNCE RIBEYE DELMONICO *

ASPARAGUS, DUCHESS POTATOES,
AND GARLIC ROSEMARY BUTTER
38



THANKS TO OUR LOCAL BUSINESS PARTNERS

For pick-up and reservations-815-776-5252



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.