

Opening Arguments

Vegetable Bowl	\$15.95
<i>A roasted vegetable mix of brussels sprouts, broccolini, Bell Peppers, mushrooms and tomatoes finished with balsamic vinaigrette glaze</i>	
Wisconsin Cheese Curds	\$13.95
<i>Wisconsin cheese curds deep fried served with a zesty, creamy house made sauce.</i>	
Shrimp Coctel	\$17.95
<i>Cold Boiled Shrimp served with house made cocktail sauce, lettuce, pico de Gallo and Tortilla Chips</i>	
Crispy Fried Avocado	\$15.95
<i>Crispy Avocado Slices Topped with shrimp in a light creamy sauce, pico de gallo, pickled red onions and cilantro</i>	
Stuffed Mushrooms	\$15.95
<i>Mushroom caps stuffed with italian sausage, breadcrumbs, parmesan, fresh herbs, parmesan cheese finished with balsamic glaze.</i>	
Gavel Boneless Wings (6),(12)	11.95, 15.95
<i>Fried chicken wings served with veggie sticks and ranch dressing.</i>	
<i>— Your choice of Lemon Pepper, Tangy BBQ, Garlic Parmesan, Buffalo Sauce.</i>	
Fried Calamari	\$17.95
<i>Italian Herb Crusted Calamari, Fried Crispy. Served with Lemon Slices, Lemon Aioli and Robust Marinara Sauces.</i>	

Lighter Sentence

Classic Caesar Salad	\$8.95
<i>Fresh romaine lettuce hand-tossed in creamy caesar dressing with toasted brioche croutons and freshly shaved parmigiana cheese</i>	
House Salad	\$8.95
<i>Mixed Greens, Tomato, Onion, Cheddar Cheese, Smoked Bacon, Croutons. Your Choice of Dressing; Balsamic, Italian, Ranch, or Bleu Cheese.</i>	
Chicken House or Caesar Salad	\$15.95
Shrimp House or Caesar Salad	\$18.95
Blackened Salmon House or Caesar Salad	\$21.95

For The Innocent

Served with Fries

Grilled Cheese	\$7.95
Corndog Bites	\$9.95
Chicken Tenders	\$10.95

The Judge's Decision

Add a House Salad or Caesar Salad to any entrée for only \$6.95

Angus Beef Ribeye <i>12oz House Cut Ribeye served with Garlic Mashed Yukon Potatoes, Charred Broccolini topped with Garlic Herb Butter</i> — Add Grilled Onions and Mushrooms with Red Wine Demi Glace \$7	\$29.95
Butcher's Pork Chop <i>Bone in pork loin chop, prepared medium, basted with a bourbon maple glaze served with Charred Broccolini and Garlic Mashed Yukon Potatoes</i>	\$24.95
Cajun Pastalaya <i>Shrimp, Chicken, and Sausage, Fettuccine in our house made Marinara Cream Sauce served with Garlic Toast</i>	\$23.95
Chicken or Shrimp Alfredo <i>Grilled sliced chicken breast on a bed of pasta with creamy house made Alfredo sauce.</i>	\$18.95, \$22.95
Fried or Blackened Fish & Shrimp <i>Fried or Blackened Mahi Mahi and Gulf shrimp. Served with french fries, and a side of cocktail & tartar sauce.</i>	\$21.95
Gavel Burger <i>½ lb Grilled angus beef, Lettuce, Tomato, Onion, Pickles on a Brioche Bun</i> — Bacon \$2, Avocado \$2, Add Grilled Onions \$1, Mushrooms \$1.50, Jalapenos \$.85, Add Cheese \$.50	\$14.95
Crispy Fried or Grilled Chicken Sandwich <i>6 oz Chicken Breast Fried Or Grilled to perfection topped with house made spicy pickles, lettuce, tomato and homemade zesty lemon aioli</i> — Add Cheese \$.50, Bacon \$2, Avocado \$2, Jalapenos \$.85	\$14.95
Gavel Fish Tacos <i>Line caught Mahi Mahi (fried or blackened), served in a toasted corn tortilla, topped with a southern style slaw, topped with spicy mayo and finished with cilantro and lime wedges.</i>	\$14.95
Supreme Pizza 14" <i>Shredded Mozzarella, Pepperoni, Sausage, Mushrooms, Bell Peppers, Red Onions, Black Olives, and classic, robust tomato sauce.</i> — add Jalapenos \$.85, Bacon \$2, Ham \$2, Pineapple \$1	\$15.95

Side's

Fettuccine Alfredo	\$7.95
Garlic Mashed Potatoes	\$5.95
Broccolini	\$5.95
Brussels Sprouts	\$5.95
French Fries	\$4.95
Coleslaw	\$3.95

Guilty Pleasures

New York Style Cheesecake \$8.95

Classic homemade cheesecake with a strawberry compote and fresh strawberries.

Turtle Fudge Brownie \$11.95

Double Layer Chocolate Brownie Served Warm, Caramel, Pecans, Chocolate Morsels, Vanilla Ice Cream, Berries

Chocolate Ganache \$8.95

Chocolate cake topped with chocolate syrup, whipped cream and fresh strawberries

Mainstays

Pineapple Jalapeno Mule	\$12
<i>Dulce Vida Pineapple Jalapeno Tequila, Fresh Pineapple Juice, Lime Juice, and Ginger Beer</i>	
Top Shelf Margarita	\$12
<i>El Jimador Reposado, Grand Marnier, Fresh Lime & Lemon Juice, Agave Nectar</i>	
The Blue Jay	\$12
<i>Vanilla Vodka, Coconut Rum, Blue Curacao, House Made Sweet & Sour, and Pineapple Juice</i>	
Irish Jay	\$12
<i>Stiff Pour of Jameson, Lemon, Simple, Served Up</i>	
Classic Mojito	\$12
<i>Bacardi Silver, Simple, Fresh Lime Juice & Mint Leaves, Topped With Club Soda.</i>	
Peach Bellini	\$13
<i>Flor De Cana Rum, El Jimador Reposado Tequila, Peach Puree, Sweet and Sour, Topped with Moscato.</i>	
Cucumber Martini	\$13
<i>Community Vodka, Lime Juice, Simple, Cucumber, Shaken and Served Up.</i>	
Mezcal Old Fashioned	\$14
<i>Ojo de Tigre Mezcal, Nixta, Bitters Garnished with a Luxardo Cherry</i>	
Old Fashioned	\$14
<i>Old Forester Rye, Angusturo Bitters, Orange Bitters, and a splash of Simple Syrup, Served with a Luxardo Cherry</i>	
The Manhattan Project	\$14
<i>Age old classic recipe of the 2-1-2: Woodford Reserve, Bitters, Sweet Vermouth and a Luxardo Cherry. Served up or on a large rock</i>	
Chocolate Martini	\$14
<i>Community Vodka, Creme De Cacao, Baileys, Cream</i>	