

# THE NORTHLAND

## FOOD & DRINK

### APPETIZERS

#### SPINACH & ARTICHOKE DIP

baked spinach & artichoke dip \$12  
served with seasoned pita or corn chips

#### CHEESE CURDS

fried wisconsin white cheddar cheese nuggets \$12  
served with ranch & chipotle aioli

#### ROASTED BEEF POUTINE

shredded slow roasted top round steak, \$15  
beef gravy, fried wisconsin white cheddar  
cheese nuggets, salted french fries

#### TRADITIONAL WINGS 6 WINGS \$10

huli huli marinated chicken wings 12 WINGS \$18  
celery & carrot sticks

side of ranch or bleu cheese  
served naked or sauced

bourbon blueberry bbq, sweet baby ray's bbq,  
buffalo sauce, tangy garlic lime sauce, garlic parm

#### CHICKEN TENDER BASKET 3 PIECE \$8

all white meat breaded chicken tenders 6 PIECE \$14  
served naked or sauced

choice of ranch, bleu cheese, or sweet baby ray's bbq  
celery & carrots +1 fries +2 side salad +3

#### CAULI "WINGS" SMALL \$10

house breaded fried cauliflower bites \$16  
celery & carrot sticks, vegan ranch  
served naked or sauced

#### PRETZEL BREADSTICKS \$16

five fluffy pretzel sticks  
served with beer cheese & grainy mustard

#### QUESADILLA \$10

roasted red pepper, sauteed red onion,  
shredded cheese, flour tortilla, cut into four  
served with pub salsa & sour cream  
seasoned chicken +5 marinated steak +8

#### NORTHLAND NACHOS \$15

house queso & seasoned corn chips, roasted  
corn, roasted red peppers, pub salsa, lime crema  
seasoned chicken +5 seasoned beef +6

#### SOUP DU JOUR CUP \$5

rotating flavors, chef's choice BOWL \$8

## SALAD

-turn any full salad into a wrap-  
add seasoned or sweet potato fries +2

#### CAESAR SIDE \$10

chopped romaine, house croutons, \$18  
shaved gruyere, caesar dressing  
seasoned chicken +6 seared whitefish +10

#### LANDMARK SALAD SIDE \$7

spring greens, roasted pecan, cucumber, \$13  
pickled red onion, grape tomato  
served with choice of dressing  
seasoned chicken +6 seared whitefish +10  
ranch, caesar, bleu cheese, balsamic, lemon poppyseed, greek

#### GREEK SALAD \$14

spring greens, pickled red onion, grape tomato,  
banana peppers, cucumber, crispy spiced garbanzo,  
feta, kalamata olive, greek dressing  
seasoned chicken +6 seared whitefish +10

#### BLACKENED SALMON \$18

cajun grilled salmon, chopped romaine, grape  
tomato, julienne red onion, cucumber, dried cherry,  
toasted almond, lemon poppyseed dressing

#### MARINATED STEAK SALAD \$18

house marinated sliced flank steak, spring  
greens, grape tomato, julienne red onion,  
roasted red pepper, bleu cheese crumble,  
cucumber, balsamic dressing

## BURGERS

-includes choice of seasoned or sweet potato fries-  
sub a salad +2 sub GF bun +2  
sub impossible patty +2 sub vegan pretzel bun +1  
sub vegan sauce and cheese +1

#### HERITAGE BURGER \$19

1/3 lb house mix chuck & brisket smash patty,  
tomato, leaf lettuce, red onion, bread & butter  
pickles, cheddar, garlic herb aioli, brioche bun





#### NOTORIOUS BURGER \$19


1/3 lb house mix chuck & brisket smash patty,  
pickled red onion, bread & butter pickles,  
swiss american, 1000 island, brioche bun

#### BYOB \$20

1/3 lb house mix chuck & brisket smash patty,  
brioche bun, choice of: 3 toppings, cheese, sauce  
tomato, leaf lettuce, red onion, pickled red onion, green onion,  
mushroom, roasted red pepper, banana pepper, jalapeno pepper,  
bread & butter pickles, dill pickles, green olive, fresh basil  
bacon (+1), fried egg (+1), fried onions (+1) additional patty (+5)  
swiss, cheddar, swiss american, pepperjack, mozzarella,  
onion cream cheese, bleu cheese crumbles, feta crumbles  
garlic herb aioli, 1000 island, mayo, sweet baby ray's bbq, buffalo

\*ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked poultry, seafoods, shellfish, or eggs may increase your risk of foodborne illness.

 gluten-free  gluten-free possible  
 vegan  vegan possible

 regional offering

# HANDHELDS



-includes choice of seasoned or sweet potato fries-

sub a salad +2 sub GF bun +2

sub impossible patty +2 sub vegan pretzel bun +1

## REUBEN

choice shaved corned beef, sauerkraut, swiss, 1000 island, toasted marbled rye

\$19

## HEN'S SAKE

choice of grilled or fried chicken breast, tomato, leaf lettuce, cucumber, onion cream cheese, toasted pretzel bun

\$16

## NORTHLAND FISHWICH

choice of beer battered or seared whitefish, creamy coleslaw, red onion, bread & butter pickles, dill pickle remoulade, toasted brioche bun

\$20

## CLASSIC BLT

four slices of thick cut bacon, leaf lettuce, tomato, mayo, toasted white bread

\$14

## GARDEN MELT

tomato, roasted red pepper, fresh basil, onion cream cheese, swiss american, cheddar, toasted white bread  
seasoned chicken +6 thick cut bacon +3

\$14

## CHICKEN SALAD WRAP

shredded chicken breast, almond, celery, grape, green onion, dried cherry, mayo, leaf lettuce, flour wrap

\$16

## CLUB PUB WRAP

choice of grilled or fried chicken breast, thick cut bacon, leaf lettuce, tomato, red onion, cheddar, cranmayo, flour wrap

\$16

# BEVERAGES



## FOUNTAIN

coke, sprite, rootbeer, lemonade, ice tea, club soda, ginger ale, cranberry juice

\$3

## DEAD RIVER COFFEE

brazil light roast  
decaf

DRIP \$3

FRENCH PRESS \$9

## HOT TEA

rotating flavors

\$4

## MILK OR JUICE

white milk, chocolate milk, pineapple juice, orange juice

\$4

# BIG PLATES



-available starting at 4pm -

## LEMON BASIL LINGUINI

linguini, roasted grape tomatoes, shaved gruyere, fresh cut basil, lemon cream sauce  
grilled chicken +6 seared whitefish +10

\$18

## WHITEFISH DINNER

beer batter fried or butter seared whitefish, choice of fries, creamy slaw, dill pickle remoulade  
sub choice of side salad instead of fries +2

\$24

## SALMON

grilled salmon fillet, pan seared & seasoned broccolini, fried garlic rosemary red potatoes  
served with hollandaise sauce

\$26

# A LA CARTE



## SAUTEED BROCCOLINI

pan seared & seasoned broccolini

\$5

## GRUYERE BAKED POTATO

shaved gruyere baked potato  
served with sour cream

\$5

## SEASONED RED'S

fried garlic rosemary red potatoes

\$4

## OMA'S COLESLAW

creamy coleslaw made fresh in house

\$4

## CHIPS N' DIP

seasoned corn chips  
choice of pub salsa or house queso

\$6

## SEASONED FRIES

house seasoned

SMALL \$3

## SWEET POTATO FRIES

served with cinnamon yogurt dip

LARGE \$7

# DESSERTS



## CHEESECAKE

rotating flavors, chef's choice

\$7

## FLOURLESS TORTE

made with callebaut dark chocolate  
served with fresh berries & powdered sugar

\$7



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