

— COACHMAN'S INN —

Appetizers

SOUP OF THE DAY	CUP...\$3	BOWL...\$4	COACHMAN'S DELUXE CHIPS	\$6
the greenskeeper's own recipe made daily			house-made kettle chips topped with bacon, cheddar cheese, diced tomatoes and green onions, served with ranch dip	
KETTLE CHIPS		\$3	CHICKEN WINGS	\$10
generous portion of house-made kettle potato chips			unbreaded chicken wings, charbroiled and then tossed in your favorite sauce - garlic parmesan ranch, BBQ, buffalo or sweet chili sauce	
FRENCH FRIES		\$4	CHICKEN TENDERS	\$10
basket of crispy, lightly-seasoned, skin-on French fries			deep fried golden brown, served with choice of BBQ, ranch, buffalo or sweet chili sauce	
SWEET POTATO FRIES		\$5	WISCONSIN SAMPLER	\$15
sweet alternative, perfect combination of sweet and salty			piled high with onion rings, chicken tenders, Wisconsin cheese curds and French fries, served with ranch and chipotle ranch dipping sauce	
ONION RING BASKET		\$6		
breaded onion rings fried to golden brown				
CHEESE CURDS		\$8		
lightly-breaded Wisconsin cheese curds, deep fried and served with garlic parmesan ranch sauce				
SPINACH ARTICHOKE DIP		\$8		
warm, rich cheese sauce, spinach and tender artichokes, served with pita chips				

Salads & Wraps

CHICKEN CAESAR WRAP	\$9
fresh romaine and iceberg tossed with house croutons, shaved parmesan, rich Caesar dressing, tomatoes and grilled chicken, served with house-made kettle chips and pickle spear	
BUFFALO CHICKEN WRAP	\$9
fresh romaine and iceberg, buffalo-spiced grilled chicken, cheddar cheese, diced tomatoes with a buffalo mayonnaise, served with house-made kettle chips and pickle spear	
ASIAN CHICKEN SALAD	\$13
fresh romaine and iceberg tossed with Asian-cut vegetables, topped with sweet chili soy-glazed grilled chicken and sesame wontons, almonds, and mandarin oranges served with roasted sesame dressing	
STEAKHOUSE SALAD	\$14
fresh romaine and iceberg tossed with garden vegetables, topped with hard-boiled egg, bacon, bleu cheese and charred beef tenderloin, served with choice of dressing	
CAESAR SALAD	\$9
fresh romaine and iceberg tossed with house croutons, shaved parmesan, rich Caesar dressing and topped with sliced sweet red onion, hard-boiled egg and cherry tomatoes	
	add grilled chicken.....\$4 add charred beef tenderloin.....\$5 add garlic herbed shrimp.....\$6

Quesadillas

- grilled flour tortilla served with lettuce, tomato, green onions, fire-roasted salsa and sour cream

FOUR-CHEESE QUESADILLA	\$6
blend of mozzarella, provolone, cheddar and parmesan cheeses	
CHICKEN QUESADILLA	\$8
grilled marinated chicken and four-cheese blend - choose from plain, BBQ or buffalo	
BLACK N BLEU QUESADILLA	\$9
shaved roast beef, bleu cheese, caramelized onions, roasted red peppers and four-cheese blend	
BBQ PULLED PORK QUESADILLA	\$9
tender BBQ pulled pork, caramelized onions, roasted red peppers and four-cheese blend	

Burgers

(Add an extra 1/3-pound patty for \$4)

Substitute French fries, side garden salad or soup \$1, onion rings or sweet potato fries \$2, or Caesar salad or cheese curds \$3

COACHMAN'S BURGER	\$8
third-pound, house-seasoned beef patty and cheddar cheese on toasted brioche bun with lettuce, tomato and onion, served with house-made kettle chips and pickle spear	
WISCONSIN BURGER	\$12
third-pound, house-seasoned beef patty on toasted brioche bun with bacon, cheddar cheese, fried egg and cheese curds, served with house-made kettle chips and pickle spear	
FIRECRACKER BURGER WRAP	\$13
crushed red pepper-spiced beef patty with jalapenos, bacon, American and pepper jack cheeses and chipotle mayonnaise wrapped in a grilled flour tortilla, served with house-made kettle chips and pickle spear	
PATTY MELT	\$13
house-seasoned beef patty smothered in caramelized onions on grilled rye bread with cheddar and Swiss cheese, served with house-made kettle chips and pickle spear	

Sandwiches

Substitute French fries, side garden salad or soup \$1, onion rings or sweet potato fries \$2, or Caesar salad or cheese curds \$3

BUILD-YOUR-OWN CHICKEN SANDWICH

\$7

choose from either deep-fried chicken breast or grilled herb chicken breast on toasted brioche bun with lettuce, tomato and onion. Add choice of toppings for \$1 each: American cheese, bleu cheese, Swiss cheese, cheddar cheese, pepper jack cheese, bacon, ham, sautéed onions, sautéed mushrooms, roasted red peppers, jalapenos or fried egg, served with house-made kettle chips and pickle spear

REUBEN

\$12

tender corned beef piled high with sauerkraut, thousand island dressing and aged Swiss cheese on toasted marble rye, served with house-made kettle chips and pickle spear

FRENCH DIP

\$12

sliced prime rib, sautéed onions and Swiss cheese on toasted ciabatta bun with sides of au jus and horseradish ranch, served with house-made kettle chips and pickle spear

STEAK SANDWICH

\$16

7-ounce strip steak, charbroiled on toasted French hoagie roll, served with sides of au jus and horseradish ranch sauce, served with house-made kettle chips and pickle spear

(Have it smothered with sautéed onions and mushrooms and Swiss cheese for just \$3 more.)

FRIDAY FISH FRY

Served with fresh-baked rolls, vegetable of the day,
choice of potato or rice, and choice of soup or salad or coleslaw

BEER BATTERED COD \$14

Coachman's own beer batter recipe, two pieces deep fried and served up with tartar sauce

OVEN BAKED COD \$14

two large cod loins seasoned and baked until tender and flaky, served with drawn butter

CITRUS CRUSTED COD \$15

Atlantic cod filet topped with a citrus panko crust and served with citrus herb butter

FRIED YELLOW PERCH \$16

six lightly dusted fillets fried golden brown, served with lemon and tartar sauce

SEAFOOD PLATTER \$32

broiled lobster tail, fried cod, baked cod, fried perch, and deep fried beer-battered shrimp

Add an extra piece of fried or baked cod for just \$2!

BRANDY OLD FASHIONED SPECIAL!!

Pasta

- served with fresh-baked rolls and choice of soup or salad

CHICKEN PARMESAN

\$16

Italian-breaded chicken breast encrusted with mozzarella & parmesan set on top of linguini pasta with a rich basil marinara sauce, served with garlic herb toasted French bread

CHICKEN WITH SPINACH AND ARTICHOKE

\$16

marinated grilled chicken breast in a rich Swiss cheese, spinach and artichoke cream sauce tossed with bow tie pasta and topped with green onions and herbed tomatoes, served with garlic herb toasted French bread

SHRIMP SCAMPI LINGUINI

\$18

six pan-seared garlic herb shrimp in a rich white wine, lemon cream sauce tossed with linguini pasta and topped with green onions and herbed tomatoes, served with garlic herb toasted French bread

Chicken

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and choice of soup or salad

FRIED CHICKEN

\$16

two pieces of chicken dipped in Coachman's own beer batter recipe

BLACKENED CHICKEN

\$16

two blackened-spiced chicken breasts seared in cast iron pan for a crisp charred crust

ASIAN BBQ GRILLED CHICKEN

\$16

charbroiled with Asian BBQ, topped with crispy sesame wontons

Our products may contain wheat, egg, dairy, soy or fish **allergens**.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.

Shrimp & Lobster

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and soup or salad

COCONUT SHRIMP coconut and panko-breaded shrimp, deep fried, served with a curry cream dipping sauce	Appetizer 5-piece \$9	Entrée 10-piece \$18
BACON-WRAPPED SHRIMP bacon-wrapped Tiger shrimp, served with bacon honey tartar sauce	Appetizer 5-piece \$9	Entrée 10-piece \$18
BEER BATTERED SHRIMP dipped in Coachman's own beer batter, deep fried until golden brown, served with cocktail sauce	Appetizer 4-piece \$9	Entrée 8-piece \$18
ASIAN BBQ SHRIMP grilled shrimp with Asian glaze, served with Asian mustard	Appetizer 4-piece \$9	Entrée 8-piece \$18
HERB GARLIC SHRIMP pan seared with garlic butter finished with white wine and lemon	Appetizer 4-piece \$9	Entrée 8-piece \$18
BROILED LOBSTER TAIL 5 OZ served with drawn butter and lemon		\$25
TWIN BROILED LOBSTER make it a pair with drawn butter and lemon		\$38
	ADD A LOBSTER TO ANY ENTRÉE	\$15

~ SATURDAY PRIME RIB SPECIALS ~

SLOW ROASTED GARLIC HERB PRIME RIB ROAST

Served with tarragon au jus and horseradish cream sauce - Add \$3 for Cajun spiced and bleu cheese crusted

ENGLISH CUT – 10 oz \$18

QUEEN CUT – 14 oz \$23

KING CUT – 18 oz \$28

PRIME RIB BUFFET \$26

All you can eat buffet featuring a salad bar, prime rib, BBQ ribs, chicken, pasta, desserts and more!

Pork

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and choice of soup or salad

TWIN PORK CHOPS thick cut pork chops broiled to perfection, topped with Coachman's house steak butter	\$18
BACON WRAPPED PORK TENDERLOIN two tender pork medallions, broiled to perfection, served with a light mustard cream sauce	\$18

Fish

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and choice of soup or salad

PRETZEL CRUSTED EURO-WALLEYE dipped in Coachman's own beer batter then pressed in a pretzel panko breading, deep fried until golden, then oven finished for a tender flaky fillet, served with a grilled lemon half and bacon honey tartar	\$20
SEARED SALMON FILLET WITH CITRUS CREAM pan seared for a golden crust, served on a bed of citrus cream sauce and topped with herb lemon butter	\$20
ASIAN BBQ GRILLED SALMON pan seared with Asian BBQ, served with grilled lemon and topped with crispy sesame wontons	\$20
BLACKENED SALMON cast-iron seared, blackened-spiced salmon fillet, served with citrus butter	\$20

Steaks

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and choice of soup or salad

SMOTHERED NEW YORK STRIP STEAK – 10 oz 10-ounce New York strip grilled to your liking, topped with onions, mushrooms, and Swiss cheese	\$25
RIBEYE – 14 oz 14-oz ribeye grilled to your liking, topped with Coachman's house steak butter	\$32
NEW YORK STRIP – 16 oz 16-oz New York strip charbroiled to perfection, topped with Coachman's steak butter and haystack onion rings	\$34
TENDERLOIN FILET – 10 oz 10-ounce filet grilled to your liking, most tender of beef cuts	\$40