

Coachman's Inn

Appetizers

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| SOUP OF THE DAY | CUP...\$3 | BOWL...\$4 | CHEESE CURDS | \$8 |
| the greenskeeper's own recipe made daily | | | lightly-breaded Wisconsin cheese curds, deep fried and served with garlic parmesan ranch sauce | |
| KETTLE CHIPS | | \$3 | CHICKEN TENDERS | \$10 |
| generous portion of house-made kettle potato chips | | | deep fried golden brown, served with choice of BBQ, ranch, buffalo or sweet chili sauce | |
| FRENCH FRIES | | \$4 | WISCONSIN SAMPLER | \$15 |
| basket of crispy, lightly-seasoned, skin-on French fries | | | piled high with onion rings, chicken tenders, Wisconsin cheese curds and French fries, served with ranch and chipotle ranch dipping sauce | |
| SWEETPOTATO FRIES | | \$5 | | |
| sweet alternative, perfect combination of sweet and salty | | | | |
| ONION RING BASKET | | \$6 | | |
| breaded onion rings fried to golden brown | | | | |

Salads

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| 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 blackened chicken.....\$4 |
| | *add charred beef tenderloin.....\$5 |
| | *add garlic herbed shrimp.....\$6 |

Quesadillas

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| | grilled flour tortilla served with lettuce, tomato, green onions, fire-roasted salsa and sour cream |
| FOUR-CHEESE QUESADILLA | \$6 |
| blend of mozzarella, Swiss, cheddar and parmesan cheeses | |
| CHICKEN QUESADILLA | \$8 |
| grilled marinated chicken and four-cheese blend - choose from plain, BBQ or buffalo | |

Burgers-n-

Sandwiches

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| *COACHMAN'S BUILD-A-BURGER | \$8 |
| house-seasoned, third-pound beef patty on toasted brioche bun with lettuce, tomato and onion. Add choice of toppings \$1 each: American cheese, bleu cheese, Swiss cheese, cheddar cheese, pepper jack cheese, bacon, sautéed onions, sautéed mushrooms, roasted red peppers, jalapenos, fried egg, 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 | |

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 breaded, 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, sautéed onions, sautéed mushrooms, roasted red peppers, jalapenos or fried egg, served with house-made kettle chips and pickle spear

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 cheesy garlic herb toasted French bread

***CHICKEN ALFREDO**

\$16

marinated grilled chicken breast on a bed of fettuccine pasta tossed in our rich and creamy Alfredo sauce topped with grated parmesan cheese, served with cheesy garlic herb toasted French bread

***SHRIMP SCAMPI LINGUINI**

\$18

sixpan-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 cheesy garlic herb toasted French bread

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

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!!

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

Pork

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

*TWIN PORK CHOPS

\$18

thick cut pork chops broiled to perfection, topped with Coachman's house steak butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.

Shrimp

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

or salad

*COCONUT SHRIMP

Appetizer 5-piece \$9 Entrée 10-piece \$18

coconut and panko-breaded shrimp, deep fried, served with a curry cream dipping sauce

*BACON-WRAPPED SHRIMP

Appetizer 5-piece \$9 Entrée 10-piece \$18

bacon-wrapped Tiger shrimp, served with bacon honey tartar sauce

*BEER BATTERED SHRIMP

Appetizer 4-piece \$9 Entrée 8-piece \$18

dipped in Coachman's own beer batter, deep fried until golden brown, served with cocktail sauce

*ASIAN BBQ SHRIMP

Appetizer 4-piece \$9 Entrée 8-piece \$18

grilled shrimp with Asian glaze, served with Asian mustard

*HERB GARLIC SHRIMP

Appetizer 4-piece \$9 Entrée 8-piece \$18

pan seared with garlic butter finished with white wine and lemon

*SHRIMP SAMPLER

\$25

five deep fried fantail, five coconut and five bacon-wrapped shrimp, served with dipping sauces

~ SATURDAY PRIME RIB SPECIAL ~

Slow roasted garlic herb prime rib roast served with tarragon au jus and horseradish cream sauce

ENGLISH CUT – 10 oz \$18

QUEEN CUT – 14 oz \$23

KING CUT – 18 oz \$28

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

-Add \$3 for Cajun spiced and bleu cheese crusted

Fish

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

*SEARED SALMON FILLET WITH CITRUS CREAM

\$20

pan seared for a golden crust, served on a bed of citrus cream sauce and topped with herb lemon butter

*ASIAN BBQ GRILLED SALMON

\$20

pan seared with Asian BBQ, served with grilled lemon and topped with crispysesame wontons

*BLACKENED SALMON

\$20

cast-iron seared, blackened-spiced salmon filet, served with citrus butter

Steaks

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

or salad

***NEWYORK STRIP STEAK – 10 oz**

\$25

10-ounce New York strip grilled to your liking, topped with Coachman's steak butter or have it smothered with sautéed onions and mushrooms and Swiss cheese for just **\$3** more

***TENDERLOIN FILET – 10 oz**

\$40

10-ounce filet grilled to your liking, most tender of beef cuts

Automatic gratuity added to parties of 8 or more.
Prices and availability subject to change.