

Appetizers

the following selections are available exclusively in the lounge

CHICKEN WINGS | \$15

serving of ten wings in your choice of buffalo, teriyaki, jack daniels barbeque or caribbean jerk flavors served with celery, carrots, fries & blue cheese dressing

FRIED CHEESE CURDS & MOZARELLA | \$12

fried wisconsin cheese curds & mozzarella served with house made marinara

TRUFFLE HUMMUS | \$10

pureed white beans, truffle oil & roasted garlic served with house made flatbread

TRUFFLE POMMES FRITES | \$10

topped with white truffle oil, parmesan & parsley

HEIRLOOM TOMATO BRUSCHETTA | \$12

black currants, toasted pine nuts, red onions, basil & blackberry balsamic reduction

CRAB CAKES | \$12

Blue crab, pickled jalapeño slaw, chipotle mayonnaise & cilantro vinaigrette

BAJA NACHOS | \$13

tri-colored tortilla chips, fresh jalapeño peppers, onions, tomatoes, cheddar cheese, black olives, avocado, cilantro, sour cream, guacamole & salsa mexicana

CHICKEN \$15 | GROUND BEEF \$16

CRAB & ARTICHOKE DIP | \$13

blend of cream cheese, parmesan, garlic, roasted artichoke hearts & crab accompanied with artisan bread

WISCONSIN ARTISAN CHEESE PLATE | \$14

variety of three local artisan wisconsin cheeses with fig & blackberry jam, artisan bread, mixed berries & mustards

SHRIMP COCKTAIL | \$15

served with spicy cocktail sauce

Lighter Fare

GRILLED CHEESE | \$10

swiss, goat & aged cheddar cheeses with pesto, bacon & tomatoes on sourdough bread

TORTILLA BOWL | \$12

housemade tortilla bowl filled with fresh spring greens, grilled cumin chicken, black olives, cucumber, pico de gallo, sour cream, shredded cheddar & guacamole inspired by our executive sous chef's family recipe from león, mexico

CAESAR SALAD | \$10

baby romaine, shaved parmesan, croutons & creamy caesar dressing

GRILLED CHICKEN \$14 | SEARED SALMON \$15

Gourmet Prime Burgers & Sliders

served with house made zucchini pickle & choice of pommes frites or sweet potato waffle fries

AMBASSADOR BURGER* | \$10

choice of certified angus or turkey with iceberg lettuce, tomato & choice of cheese on a brioche bun

CHEESES | cheddar, swiss, havarti, blue or pepper jack

TOPPINGS | + \$1 EACH

sautéed onion, bbq sauce, sautéed mushrooms, avocado, bacon, fried egg

MARQUETTE BLUE & GOLD BURGER* | \$12

blue cheese, crispy applewood smoked bacon, crispy tobacco onions & heirloom tomatoes on a brioche bun

CAPRESE BURGER* | \$11

heirloom tomatoes, fresh mozzarella, basil, aged balsamic & house made balsamic ketchup on a brioche bun

SURF & TURF BURGER* | \$13

lobster, bacon, havarti cheese & roasted garlic cream sauce on a brioche bun

BARBEQUE PORK SLIDERS | \$11

asian bbq pulled pork, scallions, cilantro, mixed cabbage slaw, bbq sauce & crispy tobacco onions on brioche buns

CRAB CAKE SLIDERS | \$13

pickled jalapeño slaw, cilantro vinaigrette & chipotle mayonnaise on brioche buns

CLASSIC SLIDERS* | \$10

three certified angus beef sliders with cheddar cheese on brioche buns

Artisan Flatbread Pizzas

TRADITIONAL PEPPERONI | \$12

pepperoni, green peppers, black olives, tomato sauce & mozzarella cheese

PIZZA O'DIOS MIO! | \$13

prosciutto, pancetta, copa, oyster mushrooms, four cheeses & truffle oil

BUFFALO CHICKEN | \$12

creamy ranch, buffalo sauce spread, grilled chicken breast, mozzarella, blue cheese crumbles & smoked bacon

Dessert

CRÈME BRULÉE | \$8

classic vanilla crème brulée

FLOURLESS CHOCOLATE CAKE | \$9

topped with raspberry sauce, fresh raspberries & fresh whipped cream

WILD BERRY SORBET | \$6

with mixed berries & fresh whipped cream

CHEESECAKE | \$8

classic cheesecake with whipped cream & caramel sauce

*Consuming raw or undercooked foods can increase the risk of food borne illness

