



Homemade Hummus with Pomegranate, Lime Grilled Vegetables. (Asparagus, Mushrooms, Scallions, Zucchini, Sweet Potato Planks & Tomato) 8.99

Upon Request: Available with Raw Vegetables (Carrots, Celery and Zucchini)

Hummus

Buffalo Nachos

Tri Colored Tortilla Chips, Piled High with Spicy Buffalo Chicken, Flame Roasted Corn, Fresh Jalapenos, Topped with Creamy Cilantro Pesto 9.99

Upside Down Bloody Mary

Seasoned Fried Pickle Chips Served Piping Hot and Accompanied with our Homemade Blood Mary Dipping Sauce 6.99

The Wisconsin Eggroll

Gooey Mozzarella, Wrapped in a Battered Wonton. Served with a Tomato Basil Dipping Sauce 7.99

The Gutter Boneless Wings

Boneless Wings Served with Celery Sticks and Ranch or Blue Cheese. Favorites Available: 7.99

Honey BBQ

BBQ

Buffalo (Mild, Medium or Hot)

Sesame Teriyaki

Gutter Nachos

Tri Colored Tortilla Chips, Zesty Nacho Cheese Sauce, Topped with Cilantro Lime Infused Beef, Fresh Tomato, Scallion, Jalapenos, Olives, Wisconsin Cheddar Cheese, Sour Cream and Guacamole 9.99

Wisconsin Curds

The Best White Cheddar Curds in Wisconsin, Fried and Served with Our Signature Chipotle Ranch 7.99

Spinach Artichoke Dip

Artichoke Hearts, Three Cheeses, and Fresh Spinach Served with Fresh Made Pita Chips 6.99

Truffle Fries

Fresh Cut Fries Tossed in Truffle Oil, Parmesan Cheese, Parsley, and Served with a Side of our Homemade Alfredo Sauce. Perfect for Dipping! 5.99

Santa Fe Grilled Chicken Tostada

Flame Roasted Corn, Black Beans, Topped with our Chipotle Pesto and Accompanied with Shaved Lettuce, Tomato, Scallions and Fresh Cilantro. 7.99

Salads

All Salads are Served with a Warm, Soft Breadstick or a Warm Gluten Free Roll

*Add Grilled Chicken 2.00

Dressings: Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, French, Italian, Blue Cheese, Caesar

Wisconsin Cherry

Rocket & Spinach, Dried Wisconsin Cherries, Tomatoes, Candied Nuts and Savory Bacon, Montrachet Cheese, Topped with a Splash of Raspberry Vinaigrette 9.99

Classic Caesar Salad

Tossed in our Famous Caesar Dressing, with Parmesan, and Garlic Butter Crouton 8.99

Herbaceous Pecan & Berry Salad

Tender Greens, Dominated by Highly Spiced Pecans, Foiled by Sweet yet Tart Dried Berries & Drizzled with our Raspberry Vinaigrette 9.99

Signature Flatbreads

Gluten Free Crusts Available

Forest Floor Flat Bread

Crimini, Shiitake, Oyster, and Portabella Mushrooms Roasted with Basil Infused Extra Virgin Olive Oil, Garlic Pesto, Finished with Rocket Leaves and Montrachet Goat Cheese to Round out the Earthly Flavors 8.99

The Greek Flat Bread

The Big One

Sautéed Spinach, Black Olives, Onions, Exotic Mushrooms, Sundried Tomatoes and Topped with Feta Cheese. And Finished with a Splash of Balsamic Reduction 8.99

Sandwiches

All Sandwiches include One of the Following Sides: The Gutter Loaded Mash, Vegetable of the Day, Home-style Fries, Creamy Coleslaw, Tater Tots, or Cheesy Mac & Cheese

Cheese Options: Provolone, Blue Cheese, Swiss, American, Pepper Jack, & Cheddar

*Upgrade to a Pretzel Roll for \$1.00 or upgrade any Sandwich to a Soup or Side Salad for \$1.00

Gluten Free Buns are Also Available

This One Didn't Get Away! 10 oz Beer Battered Cod Fillet, Fried Crispy and Served on Buttered Grilled French Bread with Crispy Lettuce and Sliced Juicy Tomatoes. A Cup of Chipotle Tartar and a Hearty Portion of our Creamy Coleslaw come with Every Catch! 10.99

The Chicken Cordon New

Grilled Chicken Breast, Flame Roasted, with Marinated Grilled Asparagus, Swiss Cheese, on a Grilled Brioche Bun, Served with a Side of Roasted Garlic Mayo 8.99

Monster Sausage Sub

Butternied Grilled Black Oak Sausage, Seasoned with Bunalo Seasoning on a Grilled Sub Roll. All Topped with Melted Provolone Cheese and our Creamy Coleslaw. (You may need a knife for this one!) 8.99

The Gutter Burger Brulee

Juicy Course Ground USDA Choice Beef. Caramelized with our Gutter Spice, Chipotle Bacon Rashers & Smothered with our Homemade Alfredo. Brulee'd then Topped with Crispy Parmesan 8.99

Black & Blue Burger

Cajun Spice Just Like They Make in the Bayou, Rubbed all Over the Patty then Blackened, Topped with a Slice of Marbled Blue Cheese and Buffalo Bacon, Roasted Pepper Mayo on the Side with our Crispy Lettuce and Juicy Tomato 8.99

Triple Bypass Burger

A Golden Brown Grill Cheese Sandwich Topped with our ½ lb. Burger, then Bacon on Top of That and then- you Guessed it- Another Grilled Cheese to Finish! 8.99

Justgimmeahamburger

The Classic Burger Dry Rubbed with Gutter Spice, Lettuce, Tomato and Pickles. We Can Add Cheese.. This is Wisconsin After All 7.99

Beef Steak Sandwich

Yes We Actually Use Real USDA CHOICE BLACK ANGUS Beef Steaks, No Bits and Pieces in Ours. Seasoned and Grilled with Drunken Onions, Melted Provolone and Horseradish Mayo on a Butter Grilled Hoagie. 8.99

Gluten Free Option or Can Be Prepared Gluten Free

Pastas

All Pastas are Served with a Warm, Soft Breadstick or a Warm Gluten Free Roll

*Add Grilled Chicken 2.00

Classic Fettuccini Alfredo

Classic Alfredo made the Traditional Way with Fresh Cream, Real Butter and Grated Parmesan 9.99

Gourmet Mac N Cheese

Flame Roasted Sweet peppers and Onions are Tossed with Creamy Cheddar and Toasted Parmesan Crumble 9.99

Spicy Pasta Toss

Pan Seared Sausage Tortellini, Chopped Andouille Sausage, Flame Roasted Sweet Peppers, Onions, Roasted Garlic and Tomato Pesto with Basil Infused Extra Virgin Olive Oil and Parmesan Cheese. 12.99

Wild Mushroom Ravioli

Stuffed Mushroom Ravioli, Tossed with Sautéed Wild Mushrooms and Spinach, Topped with our Signature Roasted Tomato & Garlic Cream Sauce 14.99

Lobster Ravioli

Real Lobster Meat Stuffed into Large Ravioli Shells Tossed in our Light Roasted Red Pepper Cream Sauce 16.99

Entrees

All Entrees Include a House Salad & One of the Following Sides: The Gutter Loaded Mash, Vegetable of the Day, Home-Style Fries, Creamy Coleslaw, Tater Tots or Cheesy Mac N Cheese

Cherry Chipotle Pork Chop

A Thick Bone in Chop Grilled to Perfection and Topped with a Cherry Chipotle Chutney 14.99

Guava BBQ Salmon

Fusing the Northwest, Southeast and the Tropics. This amazing Combo was Meant to be Together 12.99

Pecan & Parmesan Crusted Chicken V

Chargrilled Chicken Breast, Dredged in a Mixture of Ground Pecan, Parmesan Cheese, Pan Seared and Topped with our Sauce Supreme 11.99

Black Oak Sausage & Gourmet Mac N Cheese

Pan Seared Black Oak Sausage with Roasted Pepper and Onion Cheesy Cheddar Mac 10.99

Classic Wisconsin Beef Tenderloin Tips

Caramelized Garlic, Onions, and Button Mushrooms with Thick Tender Pieces of Tenderloin Tips all Lightly Thickened in a Madeira Wine Sauce 9.99

Friday Fish Fry

The Gutter Fish Friday Offers Up Perch Plates Served with your Choice of: The Gutter Loaded Mash, Vegetable of the Day, Home-Style Fries, Creamy Coleslaw, Tater Tots or Cheesy Mac N Cheese. Upgrade to a Cup of Soup for 1.00

PERCH

Double- 13.99 Single- 11.99

Signature Pizzas (Also Available as a Flatbread)

Gluten Free Crusts Available

Mexican 12" 13.99

Zesty Nacho Cheese Sauce, Topped with Cilantro Lime Infused Beef, Fresh Tomato, Shredded Lettuce, Scallion, Jalapenos, Olives, Wisconsin Cheddar Cheese, Sour Cream and Guacamole Topped with Tri Colored Tortilla Chips

Meat Lovers 12" 13.99

Pepperoni, Spicy Andouille Sausage, & Black Oak Smoked Sausage

Buffalo Chicken 12" 13.99

Celery, Blue Cheese, Ranch, Cheddar, and Mozzarella Cheese

Bistro Chicken

12" 13.99

Topped with Dijon Alfredo, Asparagus Tips, Wild Mushrooms, & Flame Roasted Chicken Breast

Herbivore

12" 13.99

12" 13.99

Roasted Garlic Tomato Pesto, Roasted Vegetables, Onions, Sweet peppers, Basil and Fresh Mozzarella

Shade Grown Pizza

Mountains of Crimini, Shiitake, Oyster, and Portabella Mushrooms Roasted with Basil Infused Extra Virgin Oil, Garlic Pesto and Fresh Wisconsin Mozzarella Balls. A splash of Dry Sherry Adds a Smoky Hint to this Magnificent Concoction

Build Your Own Pizza

12"- 12.99

16"- 16.99

All Pizzas are Covered with Tangy Pizza Sauce and Cheese with your choice of TWO Toppings

Toppings:

Pepperoni, Sausage, Bacon, Ham, Mushrooms, Onions, Jalapenos, Green Peppers, Tomatoes, Black Olives

Additional Toppings: \$.99

Soups & Sides

Three Cheese Chicken & Broccoli Coleslaw 1.99 Home-style Fries 1.99

Cup: 2.99 Bowl: 3.99

Soup of the Day Vegetable 1.99

Loaded Mashed Potato 1.99

Cup: 2.99 Bowl: 3.99

Tater Tots 1.99

French Fries 1.99

Side Salad 2.99

Dressings: Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, French, Italian, Blue Cheese, Caesar

Dessert

Ice Cream Brownie Sundae

Peanut Butter Bad Boy Brownies topped with Vanilla Ice Cream, Chocolate Sauce, and Whipped Cream 3.99

Strawberry Shortcake 3.99

Gluten Free Option or Can Be Prepared Gluten Free

Although we take care to avoid cross-contamination, please be advised that our products may contain or have come in contact with <u>peanuts, tree nuts, wheat, eggs, soy, milk, fish, shell fish, or other allergens.</u>

Also, consuming raw or undercooked foods of animal origin may increase risk for foodborne illness, especially for people with certain medical conditions.