



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

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

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

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

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

Sesame Teriyaki

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

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

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

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

Gluten Free Crusts Available

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

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

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

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

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

Butterflied Grilled Black Oak Sausage, Seasoned with Buffalo 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

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

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

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

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

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

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



THE GUTTER

GREEN BAY

THE GUTTER GREEN BAY

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

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

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

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

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

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

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

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

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

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

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

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

Double- 13.99 Single- 11.99

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

Pepperoni, Spicy Andouille Sausage, & Black Oak Smoked Sausage

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

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

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

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

12"- 12.99

16"- 16.99

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

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

Soups & Sides

Cup: 2.99 Bowl: 3.99

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Vegetable 1.99

Side Salad 2.99

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

Ice Cream Brownie Sundae

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

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

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

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GREEN BAY