

SOUPS

House soup is Chicken Noodle, cooked fresh daily.

TODAY'S SOUP: Cup | 4 • Bowl | 5

Monday: Chicken Noodle

Tuesday: Baked Potato

Wednesday: Corn Chowder

Thursday: Chef's Choice

Friday: Clam Chowder

Saturday: Cream of Chicken with Rice

Sunday: Beef Barley

HOMEMADE CHILI: Cup | 5 • Crock | 6

Made with pork and beef, served with cheddar jack cheese, chopped white onion, and a side of sour cream.

APPETIZERS

SPINACH & ARTICHOKE DIP | 10

Homemade Spinach and artichoke hearts combined with cream and a cheddar, romano, and parmesan cheese blend with a hint of garlic, served with fried pita chips.

CALAMARI | 12

Lightly seasoned, floured, and deep fried calamari, served with homemade marinara sauce.

CHICKEN WINGS

10 Wings - 12 | 20 Wings - 20 | 30 Wings - 28

Spicy Thai, BBQ, Buffalo, Tropical Habanero, Roasted Garlic Parmesan
Deep fried jumbo chicken wings tossed in your choice of sauce or served plain with a side of ranch dipping sauce.

BONELESS WINGS

1/2 LB | 10 • 1 LB | 14

Spicy Thai, BBQ, Buffalo, Tropical Habanero, Roasted Garlic Parmesan
Breaded, deep fried boneless chicken wings tossed in your choice of sauce or served plain with a side of ranch dipping sauce.

NEW BUFFALO CHICKEN DIP | 10

Pulled chicken, buffalo sauce, cream cheese, shredded colby-monterey jack cheese, and bleu cheese crumbles, served warm with fried pita chips, carrots and celery.

WISCONSIN CHEESE CURDS | 10

Lightly battered and deep fried Wisconsin white cheddar cheese curds, served with a chipotle ranch dipping sauce.

G POTATO SKINS | 10

Crispy potato skins loaded with cheddar jack cheese, bacon, green onion, and sour cream on the side.

GIANT BAVARIAN PRETZEL | 7

Served with homemade cheese sauce.

FILET SLIDERS | 13

Two 3oz. filet medallions cooked to order, topped with bleu cheese and grilled onions.

G CHIPS, GUACAMOLE & SALSA | 11

Handmade corn tortilla chips, deep fried, served with fresh guacamole and salsa.

G NACHOS | 12

Add: Pot Roast | 3 • Fresh Guacamole | 3

Handmade corn tortilla chips, deep fried, topped with two cheeses, jalapeños, black olives, tomatoes, sour cream, salsa, and your choice of ground beef or chicken.

CHEESE QUESADILLA | 8

Add: Chicken | 3 • BBQ Pork | 3 • Steak | 6

Side of Fresh Guacamole | 3

Blend of monterey jack and cheddar cheeses folded into a tomato tortilla and grilled, served with sour cream and salsa.

SALADS

G Peppercorn Ranch | G Aged Bleu Cheese | G Creamy Garlic | G Fat Free Balsamic Vinaigrette | French | G Thousand Island | Honey Mustard | G Raspberry Vinaigrette

HOUSE SALAD | 4

SIDE CAESAR SALAD | 5

CAESAR | 10

Add: Chicken | 3 • Salmon | 4 • Steak | 6

Tender hearts of romaine and country bread croutons, topped with parmesan cheese. Tossed with caesar dressing.

*Make as a wrap and pick your favorite classic side.

NEW G CAPRESE SALAD | 10

Vine-ripened tomatoes, basil and fresh mozzarella cheese, topped with balsamic glaze.

NEW G LITE STACK | 9

Low fat cottage cheese, served with fresh seasonal fruit.

G STUFFED AVOCADO | 12

Fresh avocado stuffed with your choice of tuna salad or chicken salad, garnished with fruit salad.

CHOPPED | 13

Mixed greens, chicken, avocado, hard boiled egg, bacon, tomatoes, sweet peas, and cucumbers with pasta and bleu cheese crumbles. Tossed with balsamic vinaigrette.

G THE WEDGE | 10

Lettuce wedge with chopped tomato, bacon, and bleu cheese crumbles. Topped with ranch dressing.

NEW G SUMMER SALAD | 11

Arugula, spinach, fresh strawberries, blueberries, candied walnuts and bleu cheese crumbles. Tossed with raspberry vinaigrette dressing.

NEW CHICKEN PITA SALAD | 12

Grilled chicken breast, spring mix, red onion, cucumber, diced tomatoes, and feta cheese. Tossed with feta vinaigrette dressing and served with pita bread.

*Make as a wrap and pick your favorite classic side.

G SALMON & SPINACH | 14

Grilled or blackened farm-raised salmon prepared medium rare, baby spinach, onions, mushrooms, hard boiled egg, and tomatoes. Tossed with creamy garlic dressing.

TACO SALAD | 14

Add: Fresh Guacamole | 3

Iceberg lettuce, seasoned ground beef or chicken, topped with tomatoes, black olives, jalapeños, and cheddar jack cheese, served in a crispy homemade tortilla shell with sour cream and salsa on the side.

HALF STACK

LUNCH SPECIAL AVAILABLE DAILY FROM 11:00-3:00pm

Half stack special includes half sandwich with cup of soup or house salad.

REUBEN | 10

Homemade corned beef with sauerkraut and swiss cheese on grilled marble rye with a side of thousand island dressing.

PULLED BBQ PORK | 10

Homemade slow smoked pork shoulder and BBQ sauce on a golden bun.

MALIBU CHICKEN | 10

Grilled chicken, swiss cheese, ham, and honey mustard, served on a pretzel bun.

TUNA MELT | 10

Tuna melt on multigrain bread with american cheese.

CLUB | 10

Multigrain bread with turkey, honey ham, swiss cheese, bacon, lettuce, tomato, and roasted garlic aioli.

ADULT GRILLED CHEESE | 10

American cheese, honey ham, tomato, and bacon on grilled white bread.

WHEATSTACK

A MIDWESTERN EATERY & TAP

DAILY SPECIALS

Dine-in only. No sharing on all-you-can-eat specials and \$3 split-plate charge when sharing any other dine-in special. No substitutions on sides.

MONDAY

1/2 PRICE STEAK BURGER | 5.5

Certified Angus Beef burger with homemade chips or fries.

(Separate checks not available on Mondays)



TUESDAY

FULL SLAB OF RIBS FOR 1/2 SLAB PRICE | 15

With coleslaw and baked beans.

WEDNESDAY

CHICKEN WINGS | 69¢ per wing

With your favorite sauce - 5 wing minimum.

THURSDAY

SALISBURY STEAK | 14

With macaroni and cheese.

FRIDAY

ALL-YOU-CAN-EAT BEER BATTERED COD | 14

With choice of homemade fries or chips and soup or salad from 4:00-9:00pm.

SATURDAY

PRIME RIB DINNER | 22

12oz. Certified Angus Beef prime rib served with baked potato, vegetables, and soup or salad from 4:00-9:00pm.



SUNDAY

ONE FREE KID'S MEAL PER ADULT MEAL

Excludes appetizers and half stacks.

BURGERS

All burgers served with lettuce, tomato, onion, dill pickle, and choice of classic side. Add \$1 for premium side.

STEAK BURGER | 11
Half Price on Monday (Dine-In Only)
Certified Angus Beef burger.



BISON BURGER | 14
Half pound 100% lean buffalo burger.

NEW PATTY MELT | 12
Certified Angus Beef burger on toasted rye bread, topped with American cheese and grilled onions.



SALMON BURGER | 14
Fresh salmon and lump crab meat blended with bread crumbs and spices, topped with fresh spinach, dill mayo, and a tomato jam on a whole wheat and oat bun.

TURKEY BURGER | 12
Ground turkey topped with swiss cheese, bacon, and garlic aioli.

VEGGIE BURGER | 12
Veggie burger with provolone cheese and garlic aioli on a whole wheat and oat bun.
(Veggie burger ingredients include cooked brown rice, mushroom, onions, rolled oats, mozzarella cheese, cheddar cheese, milk, and spices.)

ADDITIONAL TOPPINGS

- Cheese | 1
- Fried Egg | 1.5
- Mushrooms | 1
- Gluten Free Bun | 2
- Bacon | 1
- Pretzel Bun | 2
- Grilled Onions | 1
- Avocado | 3
- Jalapeños | 1
- Fresh Guacamole | 3

SIDES

CLASSIC SIDES | 4

- Cup of Soup
- Baked Beans
- Side Salad
- Buttered Corn
- Chips
- Coleslaw
- Fries
- Cottage Cheese
- Tater Tots
- Yukon Gold Mashed Potatoes

PREMIUM SIDES | 5

- Side Caesar Salad
- Grilled Asparagus
- Fresh Fruit
- Seasonal Vegetables
- Onion Rings
- Homemade Mac & Cheese
- Sweet Potato Fries
- Baked Potato - *Make it loaded with our homemade cheese sauce and bacon for \$2 more!*

SANDWICHES

All sandwiches served with choice of classic side. Add \$1 for premium side.

NEW ITALIAN BEEF | 13
Add: Mozzarella Cheese | 1
Thinly sliced Italian beef on french bread with hot or mild giardiniera.

NEW STEAK SANDWICH | 16
6oz. Certified Angus Beef flat iron steak cooked medium, topped with mozzarella cheese, sautéed mushrooms, grilled onions and a horseradish cream sauce on a ciabatta bun.



G SANTA FE FISH TACOS | 12
Soft corn tortillas with blackened cod, shredded cabbage, black bean and corn relish, tomato, cilantro, and an avocado chipotle ranch dressing, served with tortilla chips and salsa.

REUBEN | 12
Homemade corned beef with sauerkraut and swiss cheese on grilled marble rye with a side of thousand island dressing. *(Option to substitute turkey)*

ADULT GRILLED CHEESE | 10
American cheese, honey ham, tomato, and bacon on grilled white bread.

CLUB | 10
Multigrain bread with turkey, honey ham, swiss cheese, bacon, lettuce, tomato, and roasted garlic aioli.

TUNA MELT | 10
Tuna melt on multigrain bread with american cheese.

BEER BRAT | 9
Beer brat with grilled onion and spicy brown mustard on a pretzel bun.

ENTRÉES

All entrées served with your choice of house salad or cup of soup.

MOTHER'S POT ROAST | 17
Our "house specialty" lightly seasoned, topped with mushroom gravy, served with carrots, celery, and yukon gold mashed potatoes.

NEW CRUSTLESS CHICKEN POT PIE | 16
Pulled chicken in a homemade chicken gravy with peas, carrots, corn, and celery, served over yukon gold mashed potatoes.

G FILET MEDALLIONS | 20
Two 3oz. filet medallions, served with baked potato and grilled asparagus.

G KANSAS CITY BABY BACK RIBS FULL SLAB | 22 • HALF SLAB | 15
Spice rubbed baby back ribs slowly roasted, topped with BBQ sauce, served with coleslaw and baked beans.

BEEF STROGANOFF | 17
Sliced ribeye slow cooked with mushrooms and onions, served over egg noodles.

STACK SLIDERS | 12
PICK 3 - BBQ pork, cheeseburger, inferno burger, sloppy joe, or buffalo chicken.

PULLED BBQ PORK | 10
Homemade slow smoked pork shoulder and BBQ sauce on a golden bun.

NEW CHICKEN SALAD | 10
Homemade chicken salad and romaine lettuce, served on a ciabatta bun.

BUFFALO CHICKEN WRAP | 11
Buffalo chicken, mixed greens, tomato, cucumber, bleu cheese crumbles, and ranch dressing wrapped in a tomato tortilla.

CALIFORNIA CHICKEN WRAP | 14
Blackened chicken breast, shredded cabbage, tomato, bacon, pepperjack cheese, and guacamole wrapped in a tomato tortilla.

MALIBU CHICKEN | 13
Grilled chicken, swiss cheese, ham, and honey mustard, served on a pretzel bun.

GRILLED CHICKEN SANDWICH | 10
Grilled chicken, lettuce, tomato, and mayo on a brioche bun.

CHICKEN TENDER BASKET | 12
Five deep fried chicken tenders, served with fries and a side of honey mustard.

G GRILLED SALMON | 19
Farm-raised grilled salmon prepared medium rare, topped with citrus butter, served with yukon gold mashed potatoes and seasonal vegetables.

NEW FRIED SHRIMP BASKET | 16
Eight fried shrimp in our homemade beer batter, served with french fries or chips and cocktail sauce.

FRIED FISH BASKET | 14
Crispy beer battered cod, served with coleslaw and your choice of chips or fries.

ASPARAGUS PASTA | 13
Add: Chicken | 3
Fresh grilled asparagus and ditalini pasta, tossed in garlic white wine sauce, topped with parmesan cheese.

NEW BAKED ITALIAN SAUSAGE PASTA | 16
Penne pasta in our homemade marinara sauce with tomato, spinach, oregano, ricotta cheese, and Italian sausage, topped with parmesan and mozzarella cheese and baked to a golden brown.

NEW HERB ROASTED CHICKEN | 16
Boneless chicken breast baked in our homemade seasonings and herbs, served with a baked potato and seasonal vegetables.

KIDS MENU

FOR KIDS AGE 10 & UNDER

KIDS EAT FREE - ALL DAY EVERY SUNDAY! Children 10 & under eat free with the purchase of an adult meal! Limit one free kid's meal per adult meal. Kids beverages and desserts are not included. Excludes appetizers and half stacks. Cannot be combined with any other specials, offers, or coupons.

HOT DOG & CHIPS | 6

GRILLED CHEESE & FRIES | 6

CHEESEBURGER & FRIES | 6

CHICKEN TENDERS & FRIES | 6

PENNE PASTA | 6
With marinara or butter sauce.

FISH & CHIPS | 7

HOMEMADE MACARONI & CHEESE | 7

GIANT BAVARIAN PRETZEL | 7
With cheese sauce.

BEVERAGES

FOUNTAIN DRINKS | FREE REFILLS

- Pepsi
- Diet Pepsi
- Dr. Pepper
- Sierra Mist
- Ginger Ale
- Lemonade
- Brisk Unsweetened Tea
- Brisk Raspberry Iced Tea

OTHER BEVERAGES

- Bottled Water
- Coffee
- Tea
- Hot Chocolate
- Milk
- Chocolate Milk
- Cranberry Juice
- Apple Juice
- Orange Juice
- Pineapple Juice
- Tomato Juice
- Red Bull
- I.B.C. Root Beer *(by the bottle)*

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may cause serious illness | 20% service charge added for parties of 8 or more | We will no longer be able to accommodate separate checks on Mondays

G GLUTEN FREE ITEM

While we offer gluten free menu options, we are not a gluten free kitchen. Cross-contamination could occur, and our restaurant is unable to guarantee that any item can be completely free of allergens. Please notify us if you have gluten allergies.

WE ACCEPT



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