



Liquor/Beer License Application

(Agenda Item Number)

(Legistar file number)

LICLIB-2020-00342
(License number)

(Alder District #) _____
(Police Sector)
Office Use Only

City of Madison Clerk
210 MLK Jr Blvd, Room 103
Madison, WI 53703

licensing@cityofmadison.com
608-266-4601

- Class A: Beer, Liquor, Cider
 Class B: Beer, Liquor,
 Class C Wine

Section A – Applicant

- List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller’s Permit.
North Central Management, Inc.
- Trade Name (doing business as) DoubleTree Hotel Madison East
- Address to be licensed 4402 E. Washington Ave, Madison, WI 53704
- Mailing address PO Box 620994, Middleton, WI 53562
- Anticipated opening date 9/1/2020
- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 1?
 No Yes (explain)

- Does another alcohol beverage licensee or wholesale permittee have interest in this business? No Yes (explain)

Section B – Premises

- Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and receipts. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.
The premises is a 226 room hotel including meeting facilities, restaurant, bar and lounge. Alcohol will
will be served/sold from the restaurant, bar, meeting facilities and a market in the lobby.
Alcohol will be stored in a locked storage room and the bar area.
Receipts will be stored in the General Manager's office.

9. Applicants for on-premises consumption only. Estimated capacity (patrons and employees):
Indoor: 1,697 Outdoor: N/A

10. Describe existing parking and how parking lot is to be monitored.

284 space surface lot that is monitored by hotel staff 24/7

11. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to CMWI Associates, LLC / Crowne Plaza Madison (name of licensee)

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

12. Name of liquor license agent Lynette Knutson

13. City, state in which agent resides Janesville, WI

14. How long has the agent continuously resided in the State of Wisconsin? since 2007

15. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed 4/11/2020

16. State and date of registration of corporation, nonprofit organization, or LLC.

Wisconsin, 8/26/1981

17. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member.

Title	Name	City and State of Residence
Director	David A. Lenz	Madison, WI
Director	Kris Lenz	Madison, WI
Director	Jonathan D. Bogatay	Fall River, WI

18. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

North Central Group, Inc.

19. Is applicant a subsidiary of any other corporation or LLC?

No Yes (explain) North Central Group, Inc. is the sole owner of North Central Management, Inc.

20. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?

No Yes (explain) See attached statements.

Section D—Business Plan

21. What type of establishment is contemplated?
 Tavern Nightclub Restaurant Liquor Store Grocery Store
 Convenience Store without gas pumps Convenience Store with gas pumps
 Other Hotel
22. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? No Yes
23. Hours of operation: please enter opening and closing times in the table below.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
6 am - 11 pm	6 am - 11 pm	6 am - 11 pm	6 am - 11 pm	6 am - 11 pm	6 am - 11 pm	6 am - 11 pm
<i>(Class B only) Enter below any hours when food service will not be available, if applicable</i>						
11 pm - 6 am	11 pm - 6 am	11 pm - 6 am	11 pm - 6 am	11 pm - 6 am	11 pm - 6 am	11 pm - 6 am

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

24. Indicate any other product/service offered. Lobby market will sell sundries, packaged snacks, etc.
25. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. (Note: Non-alcoholic drinks are classified as "Food.") New establishments estimate percentages: *Does not include room revenues
25 % Alcohol 70 % Food 5 % Other

If applicable, describe "Other": Sundries, etc sold from the lobby market

Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages indicated.

26. Do you plan to have live entertainment? No Yes—what kind? DJ/live music in the
banquet space for private events.

If planned entertainment includes live music (except solo acoustic), a DJ, or a designated dance floor, please also complete an Entertainment License.

Section F—Required Contacts and Filings

27. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
28. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
29. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes

30. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
31. I agree to contact the Deputy Clerk prior to the ALRC meeting. No Yes
32. I agree to contact the neighborhood association representative prior to the ALRC meeting. No Yes
33. I intend to operate under the alcohol license within 90 days of the Common Council granting this license. The license shall be considered surrendered if not issued within 90 days of being granted. No Yes
34. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No Yes
35. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in question 1, above. [phone 608-266-2776] No Yes
36. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? No Yes

Section G—Information for Clerk's Office

37. This application is for the license period ending June 30, 2020.
38. State Seller's Permit 4 5 6 - 0 0 0 0 5 8 2 4 3 - 0 3
39. Federal Employer Identification Number 46-3793484

40. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person Christine Hoebel

Business phone 608-662-3628 Business e-mail address choebel@ncghotels.com

Preferred language English

If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?

- Yes (language: _____)
- No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?

- Sí, lenguaje: _____
- No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.

41. Corporate attorney, if applicable: Name Catherine Gillman
- Phone 608-662-3615 E-mail cgillman@ncghotels.com


NOTICE: Completed application are due by noon of the third Monday (fourth, if the Clerk's office is closed on the third Monday) to get on the agenda for the proceeding months Alcohol License Review Committee. A completed application **must** be accompanied by the following items:

- Copy of State Seller's Permit (Not Business Tax Registration Certificate), Appointment of Agent (if Corp/LLC),
- Member background investigation forms, Articles of Incorporation (if Corp/LLC), Floor Plans,
- Copy of Lease, Business Plan, and Sample Menu (if applying for Class B license)

If required items are missing, the application will not be considered complete and will not be accepted by the Clerk's Office until all requirements are submitted. No exceptions are made.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Penalty for materially false application information: Any person who knowingly provides materially false information on this application may be required to forfeit not more than \$1,000.



(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

6/9/2020

(Date)

Clerk's Office checklist for complete applications

- | | | |
|------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| <input checked="" type="checkbox"/> WI Seller's Permit Certificate
(matching articles of incorporation) | <input checked="" type="checkbox"/> Background investigation form(s)
<input type="checkbox"/> Form for surrender of previous license | <input checked="" type="checkbox"/> Floor Plans
<input type="checkbox"/> Lease |
| <input checked="" type="checkbox"/> FEIN | <input checked="" type="checkbox"/> *Articles of Incorporation | <input type="checkbox"/> Business Plan |
| <input checked="" type="checkbox"/> Written description of premises | <input checked="" type="checkbox"/> *Appointment of Agent
* Corporation/LLC only | <input checked="" type="checkbox"/> **Sample Menu
** Class B only |

Upon Application Submission, the Clerk's Office issued to the application:

- Orange sign Orange business card
- "Applying for a Liquor/Beer License in the City of Madison" brochure with contact information

Date complete application filed with Clerk's Office _____

Date of ALRC meeting _____ Date license granted by Common Council _____

Date provisional issued _____ Date license issued _____

**North Central Management, Inc.
Officers & Directors – 6/1/2020**

North Central Management, Inc. – Directors

- David Lenz
- Kris Lenz
- Jonathan Bogatay

North Central Management, Inc. – Officers

- David Lenz – Founder & Chairman
- Jonathan Bogatay – Chief Executive Officer
- Jeffrey Lenz – President & Chief Development Officer
- Mark Lenerz – Chief Financial Officer
- Catherine Gillman – Vice President & General Council
- Laura Jaggi – Vice President Human Resources & Administration
- Andrew Inman – Vice President of Development
- Shawn Swenson – Vice President Finance & Investor Relations
- Eric Rottier – Regional Vice President of Operations
- Amy Simchak – Regional Vice President of Operations
- Jen Yakimicki-Guimond – Vice President of Revenue
- Katherine Marron – Vice President of Marketing & Communications



Liquor/Beer Agent

City of Madison Clerk
210 MLK Jr Blvd, Room 103
Madison, WI 53703

licensing@cityofmadison.com
608-266-4601

(Agenda Item Number) -if change-

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(License number)

(Alder District # and Name)
Office Use Only

Class A: Beer, Liquor, Cider
Class B: Beer, Liquor,
 Class C Wine

- This application is for Liquor/Beer Agents for new alcohol licenses and for a change of Liquor/Beer Agent to an existing alcohol license.
 - If you are a **new** agent for a **new** license, there is no charge.
 - If this is a **change of agent**, there is a \$10.00 charge.
- Please include a **background check form** and copy of your **picture ID** with this application.
- Please include documentation that you have taken **Beverage Server Training** or have held an **Operator's License** within the last two years.

To be completed by Corporate Officer or Member of LLC

I, David A. Lenz, officer/member for North Central Management, Inc. (Corp/LLC),
doing business as DoubleTree Madison East, authorize and appoint Lynette Knutson
Name
as the liquor/beer agent for the premise located at 4402 E. Washington Ave, Madison, WI 53704.

Penalty for materially false application information: Any person who knowingly provides materially false information on this application may be required to forfeit not more than \$1,000.

, 4/17/2020
Signature of corporate officer/member Date

To be completed by appointed Liquor/Beer Agent

I, Lynette Knutson, appointed liquor/beer agent for North Central Management, Inc. (Corp/LLC),
being first duly sworn, affirm that I have full authority and control of the premise described
in this license, and I am involved in the actual conduct of the business as an employee, or have a direct
financial interest in the business of the licensee. The percent of the business I own is 0 %.

I have included a copy of my photo ID and Beverage Server Training certificate/Operator's license.

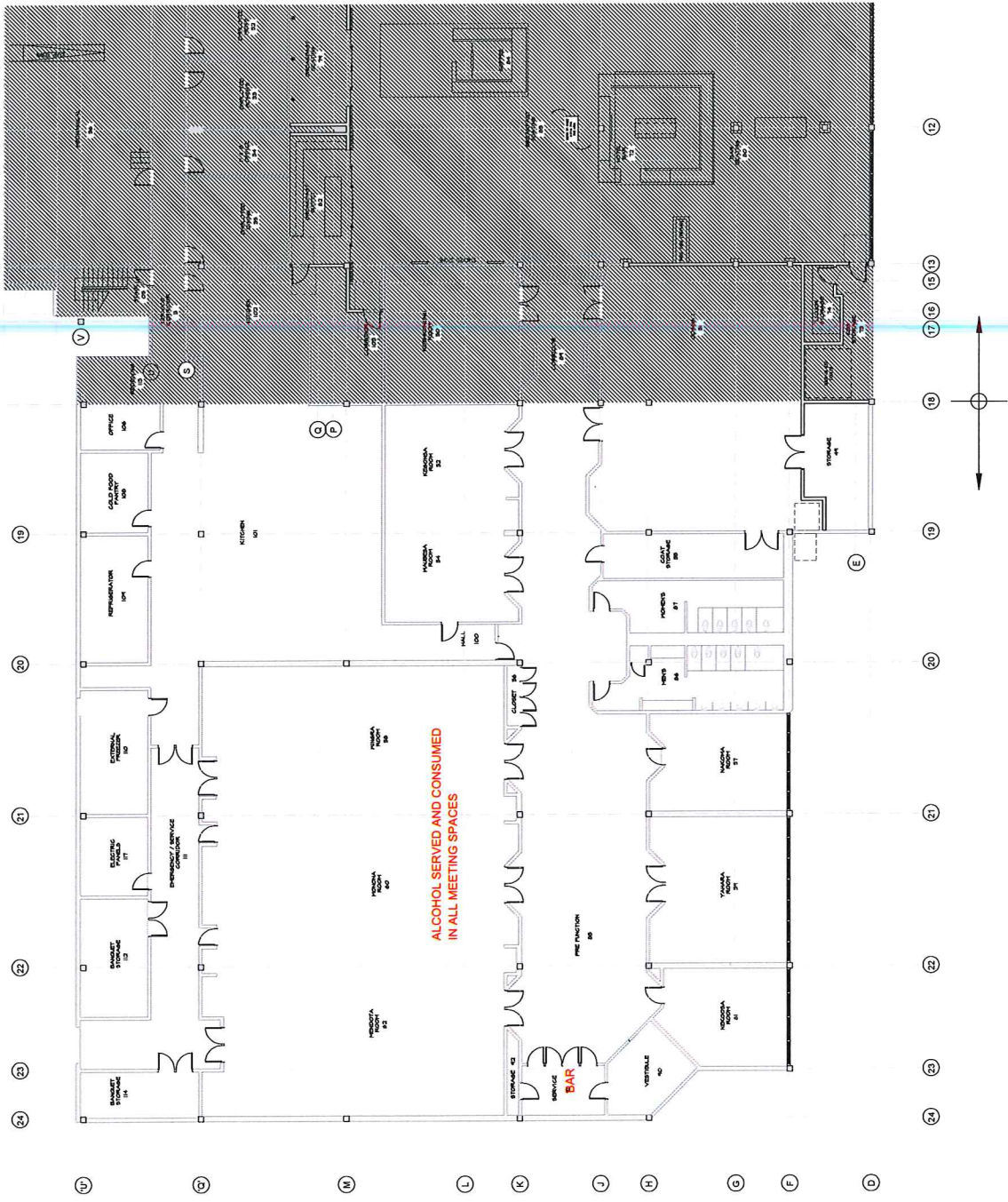
Penalty for materially false application information: Any person who knowingly provides materially false information on this application may be required to forfeit not more than \$1,000.

, 4/28/2020
Signature of corporate Agent Date

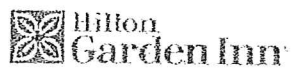
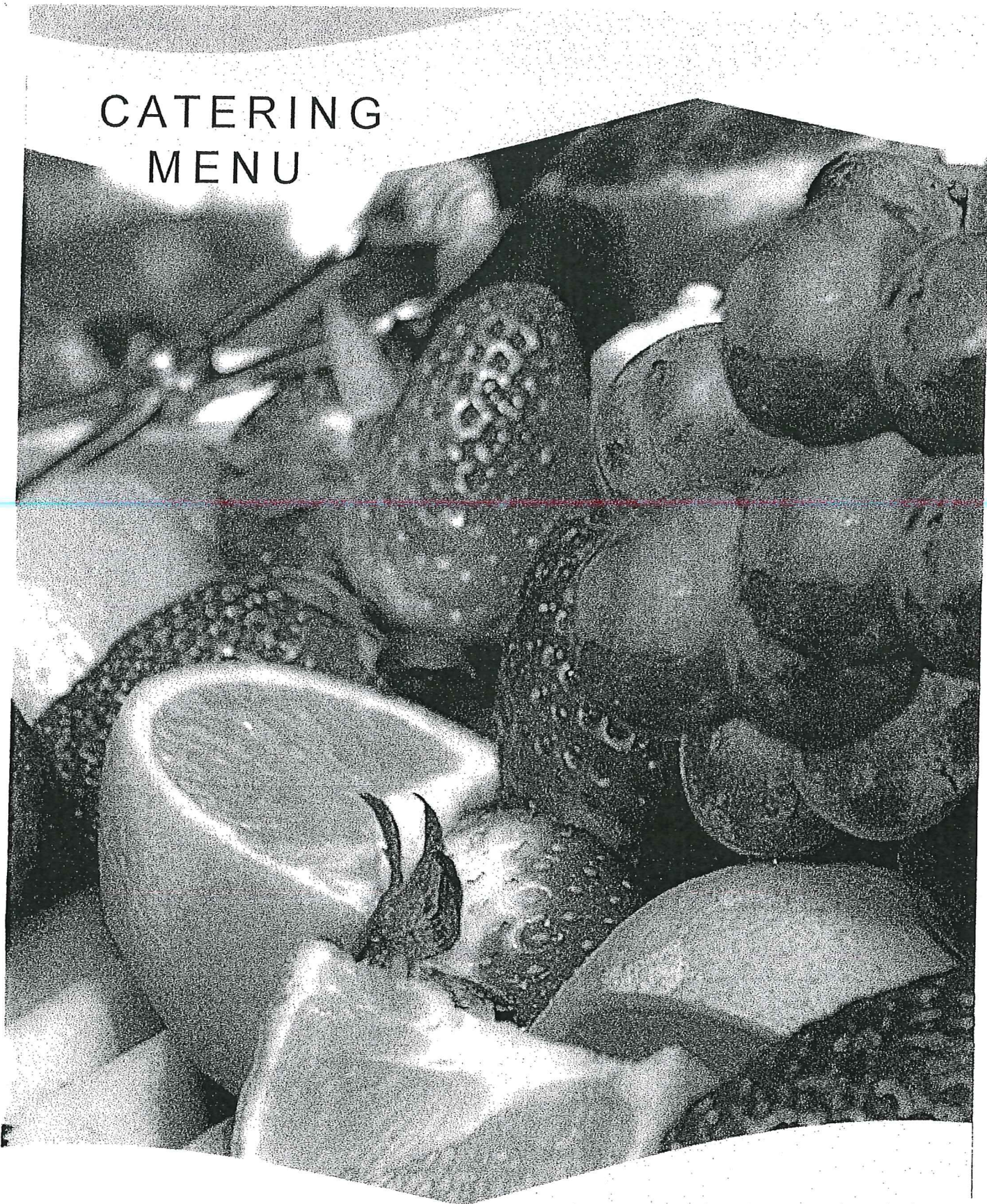


SYMBOL LEGEND	
(S)	FLOOR FINISH (SEE NOTES TO SHEET A9.1 FOR FINISH LEGEND)
(D)	DOOR FINISH (SEE NOTES TO SHEET A9.1 FOR FINISH LEGEND)
(W)	WALL FINISH (SEE NOTES TO SHEET A9.1 FOR FINISH LEGEND)
(C)	CEILING FINISH (SEE NOTES TO SHEET A9.1 FOR FINISH LEGEND)
(F)	FLOOR FINISH (SEE NOTES TO SHEET A9.1 FOR FINISH LEGEND)
(M)	MEASUREMENT (SEE NOTES TO SHEET A9.1 FOR FINISH LEGEND)

GENERAL NOTES	
1.	REFER TO ALL APPLICABLE SCHEDULES AND SPECIFICATIONS FOR MATERIALS, FINISHES, AND CONSTRUCTION METHODS. VERIFY ALL MATERIALS AND FINISHES ARE AVAILABLE AND APPROVED BY THE ARCHITECT PRIOR TO ORDERING.
2.	VERIFY ALL DIMENSIONS AND LOCATIONS OF EXISTING AND PROPOSED ELEMENTS WITH THE FIELD SURVEY AND AS-BUILT RECORDS.
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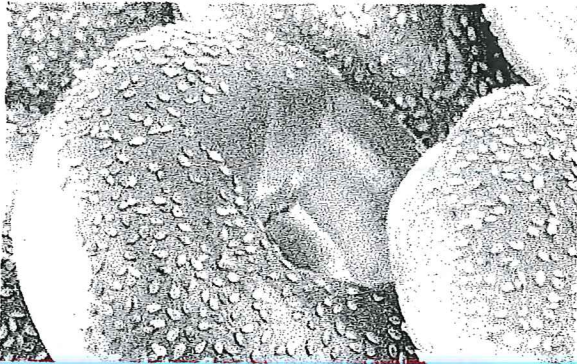


CATERING MENU



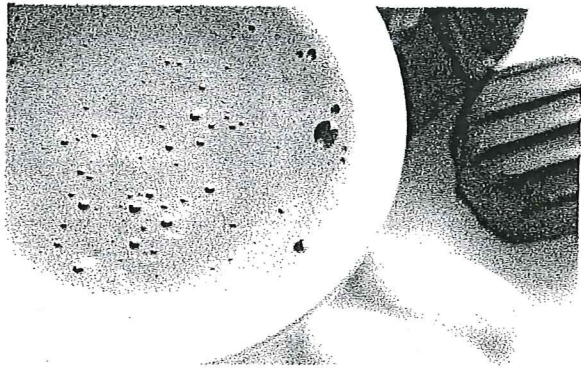
1801 Deming Way • Middleton, WI 53562
1-608-831-2220 • www.madisonwestmiddleton.stayhgi.com

BREAKFAST



The Garden Break \$10 per person
Assorted breakfast pastries, bagels with cream cheese, fresh fruit display, assorted fruit juice, freshly brewed coffee and herbal tea selection

Fitness First Break \$10 per person
Fresh fruit display, assorted granola bars, assorted yogurts, assorted fruit juice, bottled water, regular & decaffeinated coffee and herbal tea selection

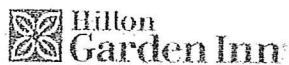


A la Carte Items

Coffee	\$30 per gallon
Iced tea/lemonade	\$15 per gallon
Bottled water	\$2 per bottle
Soft drinks	\$2.50 per can
Assorted juice	\$3.00 per bottle
Hot tea	\$20 per gallon
Iced coffee drinks	\$4 each
Mineral water	\$3 each
Assorted muffins	\$25 per dozen
Assorted pastries	\$25 per dozen
Cinnamon rolls	\$25 per dozen
Bagels with cream cheese	\$25 per dozen
Assorted whole fresh fruit	\$22 per dozen
Granola bars	\$15 per dozen
Hot breakfast sandwiches	\$5 per sandwich



A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



1801 Deming Way • Middleton, WI 53562
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LIGHT LUNCHEONS

Plated Salad Entrees

All plated luncheon salad entrees include a garlic breadstick, choice of dessert, freshly brewed coffee, tea and water.

Asian Chicken Salad \$15 per person
Spring mix lettuce, herb rubbed chicken, red cabbage, cucumbers, carrots and Chow Mein noodles with sesame ginger dressing.

Greek Salad \$14 per person
Romaine lettuce, roasted red peppers, red onion, vine ripe tomatoes, Kalamata olives, feta cheese with Athenian Greek dressing. Add Chicken \$2 per salad

Caesar Salad \$12 per person
Romaine lettuce, croutons, fresh parmesan cheese with Caesar dressing.
Add Chicken \$2 per salad or Salmon \$4 per salad



Plated Sandwich Entrees

All plated luncheon sandwich entrees include French fries or chips, potato salad or pasta salad, choice of dessert, freshly brewed coffee, tea and water

Grilled Chicken Sandwich \$15 per person
Grilled chicken breast, lettuce, tomato, cheddar cheese served on a Kaiser roll.

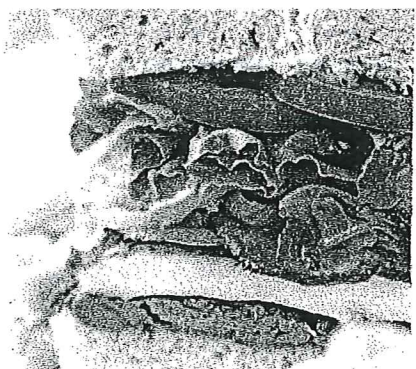
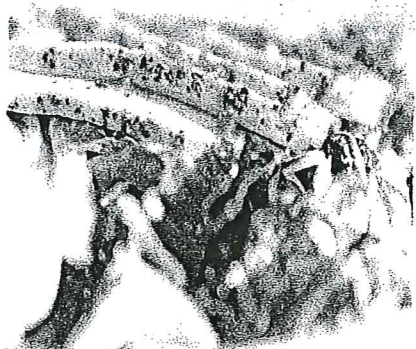
Turkey Club Sandwich \$15 per person
Turkey, smoked bacon, tomato and lettuce served on a croissant

Pulled Pork Sandwich \$15 per person
Shredded pork with BBQ sauce topped with sautéed onions and cheddar cheese and served on a Kaiser bun

Deli Sandwich \$13 per person
Your choice of sliced turkey, ham or roast beef with cheddar cheese served on white, wheat or rye bread with lettuce and tomato. Mayonnaise and mustard to be included on the side

Veggie Wrap \$15 per person
Grilled zucchini, squash, mushrooms and onions wrapped in a spinach tortilla with herb cream cheese spread and lettuce

Spinach and Turkey Wrap \$15 per person
Sliced turkey breast with baby spinach, fresh tomatoes and roasted red pepper aioli wrapped in a tomato basil tortilla

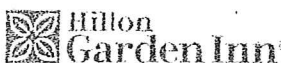


Dessert Options:

Pecan pie, chocolate cake, tiramisu, New York style cheesecake, carrot cake, assorted dessert bars or cookies.

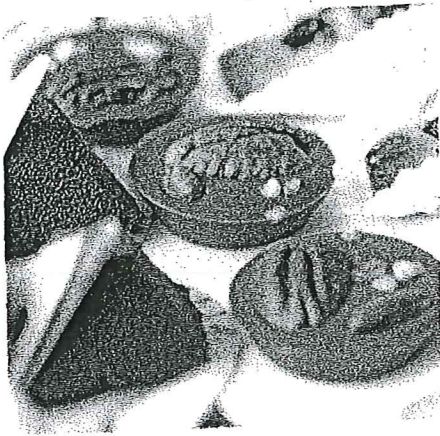
*****Please limit your lunch choices to two different plates with the same side dish and dessert.**

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



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1-608-831-2220 • www.madisonwestmiddleton.stayhgi.com

BREAKS



Wake Up Break (10 person minimum) **\$10** per person
Assorted power bars, mixed nuts, whole fresh fruit and assorted sports drinks

Sweet Treat (10 person minimum) **\$10** per person
Freshly baked fudge brownies, assorted freshly baked cookies and fresh apple & cherry turnovers

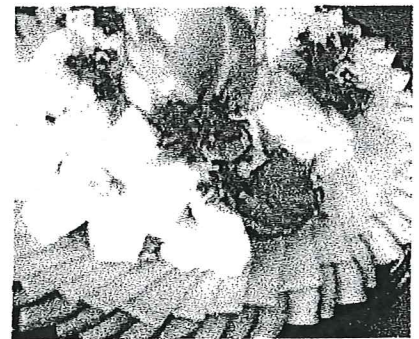
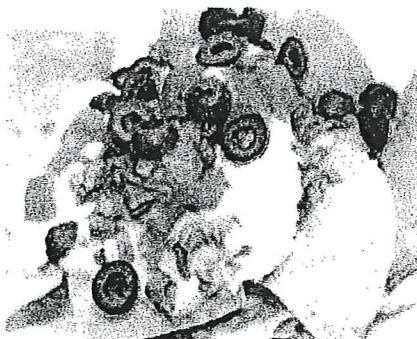
Game Day (15 person minimum) **\$12** per person
Hot & fresh pretzels with mustards and cheese sauce, fresh popcorn, mini hotdogs and mini brats

Healthy Break (10 person minimum) **\$9** per person
Spinach wrap with turkey & herb cream cheese spirals
Fresh prepared hummus with pita chips & fresh vegetables

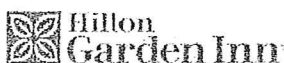
Nacho Bar (15 person minimum) **\$10** per person
Tortilla chips, seasoned ground beef, nacho cheese sauce, onions, tomato, guacamole, black olives, sour cream, jalapenos, salsa and Pico de Gallo

Taste of Wisconsin (15 person minimum) **\$12** per person
A selection of sliced Wisconsin specialty cheeses, fresh cheese curds, sliced summer sausage and assorted crackers

Coffee	\$30 per gallon
Iced tea/lemonade	\$12 per gallon
Bottled water	\$2 per bottle
Soft drinks	\$2.50 per can
Assorted juice	\$3.00 per bottle
Hot tea	\$20 per gallon
Assorted brownies	\$25 per dozen
Assorted cookies	\$25 per dozen
Assorted dessert bars	\$25 per dozen
Assorted ice cream bars	\$3 per bar
Assorted whole fresh fruit	\$25 per dozen
Assorted granola bars	\$15 per dozen
Mixed nuts	\$4 per bag
Pretzels	\$2 per bag
Assorted chips	\$2 per bag
Power Bars	\$3 per bar

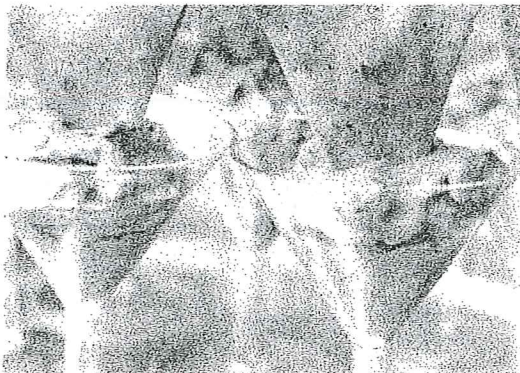
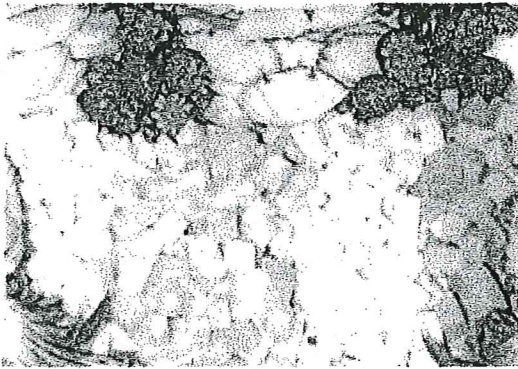
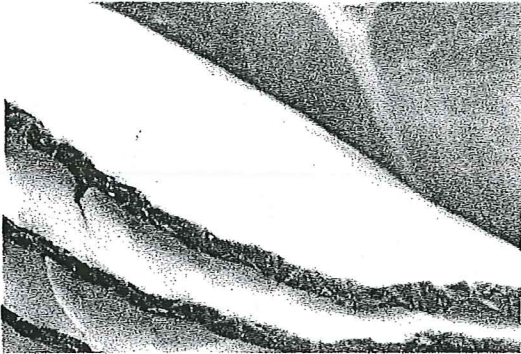


A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



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CARVING STATIONS & DISPLAYS



Appetizer Carving Stations

Prime rib with horseradish sauce & au jus <i>Serves approximately 20 people</i>	\$225
Whole roasted pepper loin served with peppercorn cognac demi or shitake mushroom demi <i>Serves approximately 12 people</i>	\$250
Deep fried turkey breast <i>Serves approximately 30 people</i>	\$130
Bourbon glazed ham <i>Serves approximately 30 people</i>	\$150
Carved duck served with Asian lettuce wraps <i>Per person</i>	\$10

Appetizer Displays

Display trays serve approximately 30 people

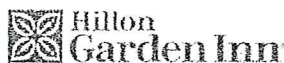
Wisconsin cheese & sausage display	\$150
Seasonal fresh fruit display	\$150
Veggie crudité & dip display	\$100
Whole smoked salmon	\$250

Mini Martini Appetizers

(per 25 glasses)

Guacamole martinis served with tortilla chips	\$100
Salmon mousse martinis served with bagel chips	\$100
Fruit salsa with cinnamon chips	\$100

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DINNER BUFFET

Hearty Dinner Buffet (Minimum of 25 people) \$30 per person

Select two entrees:

Roasted sirloin with mushroom demi glaze
Smoked pit ham with cherry pineapple chutney
Pan fried walleye
Baked cod
Chicken parmesan
Garlic lemon chicken
Chicken with a mushroom demi glaze
Roast Sirloin
Roasted pork tenderloin with an apple brandy demi glaze
Waldorf stuffed pork loin
Sliced Roast Turkey
Pasta Primavera
Cheese Tortellini with alfredo sauce



Select three sides:

Garlic mashed potatoes
Olive oil & rosemary yukon gold potatoes
Oven roasted red potatoes
Scalloped potatoes
Candied mashed sweet potatoes
Rice pilaf
Green beans almandine
California blended vegetables
Corn O'Brien

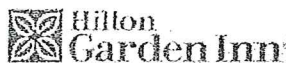
Select one salad:

Caesar salad tossed with parmesan cheese & croutons
Mixed field greens
Mandarin orange walnut salad

Select one dessert:

Chocolate layer cake
Strawberry layer cake
Tiramisu
New York Style cheesecake
Orange layer cake
Pecan pie
Carrot cake

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



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HOUSE SPECIALTIES

STEEL-CUT OATMEAL

Hot Irish oats served with brown sugar and raisins. \$6.95

AVOCADO TOAST *

Grilled French baguettes with avocado, pickled red onion, radish, cilantro and flax seed. Served with two over easy eggs. \$8.95

BAGEL & LOX SANDWICH*

An everything bagel with garlic & caper cream cheese spread, cold smoked salmon, red onion, radish and spinach. \$8.95

EGG WHITE OMELET

An egg white omelet made with mixed grilled vegetables. Served with multigrain toast and seasonal fresh fruit. \$12.95

BUILD YOUR OWN OMELET

A farm-fresh, three egg omelet with your choice of three fillings. Served with toast or an English muffin. \$11.95

Smoked bacon, sausage, hickory smoked ham, chorizo, onions, green peppers, roasted red peppers, broccoli, spinach, tomato, jalapeño peppers, mushrooms, Kalamata olives, Cheddar Jack cheese, Pepper Jack cheese, American cheese, Swiss cheese or Feta.

Additional Fillings - 50¢ each

BREAKFAST BUFFETS

BADGERLAND BREAKFAST BUFFET*

Enjoy our chef's feature, farm-fresh scrambled eggs, breakfast meats, breakfast potatoes, made-to-order eggs and omelets, steel-cut oatmeal, assorted cold cereals, granola, seasonal fruit, freshly baked muffins, local pastries, artisan breads and bagels, assorted low-fat and Greek yogurt, milk, fruit juices, Starbucks® coffee and an assortment of Teavana® herbal teas. \$15.95

CONTINENTAL BREAKFAST BUFFET

Steel-cut oatmeal, seasonal fruit, freshly baked muffins, local pastries, artisan breads and bagels, assorted cold cereals, granola, seasonal fruit, freshly baked muffins, local pastries, artisan breads and bagels, assorted low-fat and Greek yogurt, milk, fruit juices, Starbucks® coffee and an assortment of Teavana® herbal teas. \$11.95

CLASSICS

THE ALL AMERICAN*

Two farm-fresh eggs made to order. Served with hashbrowns and your choice of toast or an English muffin. \$9.95

THE DOUBLETREE CLASSIC

A farm-fresh, three egg omelet with sausage, onions, and Cheddar Jack cheese in a crispy hashbrown crust. Served with seasonal fruit and your choice of toast or an English muffin. \$11.95

TRIPLE STACKED BUTTERMILK PANCAKES

Three buttermilk pancakes served with sweet cream butter and warm Wisconsin maple syrup. \$8.95

TRADITIONAL FRENCH TOAST

Four pieces of brioche bread dipped in our homemade cinnamon French toast batter and grilled. Served with sweet cream butter and warm Wisconsin maple syrup. \$9.95

Add smoked bacon, sausage links or sausage patties \$2.95

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES

All dinner entrées are served with your choice of our homemade soup or a fresh garden salad.

HANGER STEAK*

Grilled 8 oz. USDA Certified Premium Black Angus® beef served with garlic mashed potatoes, seasonal vegetables and a side of chimichurri. \$33.95

PAN SEARED WALLEYE

Panko crusted walleye filet, pan seared and finished with a fresh lemon basil sauce. Served with seasonal vegetables and wild rice pilaf. \$29.95

SOUTHWEST PASTA

Cellentani noodles with sautéed onions, peppers and linguica tossed in a cajun cream sauce. Topped with shaved Parmesan cheese. \$18.95

CEDAR PLANK SALMON*

North Atlantic salmon roasted on a cedar plank and topped with our raspberry reduction glaze. Served with seasonal vegetables and Wisconsin wild rice pilaf. \$29.95

HOMESTYLE MEATLOAF

Homemade meatloaf baked with a brown sugar molasses glaze. Served with garlic mashed potatoes and seasonal vegetables. \$19.95

PASTA PUTTANESCA

Penne pasta served with fresh roasted tomatoes, garlic, capers and Kalamata olives. Topped with Feta cheese, fresh basil and balsamic glaze. \$18.95

SHRIMP & GRITS*

Cajun shrimp sautéed with bacon, onions and peppers. Served on southern-style Cheddar cheese grits. \$21.95

Add grilled chicken \$3.95



BABY BACK RIBS

Full rack of baby back ribs slow-roasted, then grilled and served with our housemade BBQ sauce and crispy French fries. \$26.95

PULLED PORK MAC & CHEESE

Cellentani noodles smothered in our housemade four cheese sauce. Topped with BBQ pulled pork and a baked panko crust. \$17.95

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