



STARTERS

Wisconsin Cheese Curds (V)

Local Sassy Cow breaded cheese curds served with marinara sauce \$9

Nachos

Cheese, tomatoes, onions, olives, fresh jalapeno and shredded lettuce served with salsa and sour cream \$9

Grilled seasoned chicken, \$13

Steak \$15

Add guacamole \$1

Wings (GF)

Choice of BBQ, Asian or Buffalo \$9

Blue Crab Dip

Artichoke hearts, cream cheese, parmesan cheese baked \$15

Wisconsin Cheese Plate (V)

Chef selection of three local artisanal cheeses accompanied with dried fruits, & crackers \$15

Tuna Tartare*

Ahi tuna, capers, peppers, onions, and lemon served with bagel chips \$13

SANDWICHES

Choice of fries, sweet potato waffle fries, fruit cup, chips or side house salad except with the Quesadilla

Heartland Burger*

Wisconsin cheddar cheese & Jones Dairy Farm bacon \$12

Badger Burger*

Guinness-Porter cheddar cheese, Sassy Cow cheese curds, Jones Dairy Farm bacon, fried egg and chipotle mayo \$15

Strip Steak Sandwich*

8oz New York strip & caramelized onions served with 706 steak sauce \$16

Wisconsin Cheesesteak

Thinly sliced steak and caramelized onions topped with apple-smoked cheddar, Gouda, and Mozzarella served on flatbread with chef's sauce \$12

Cod Sandwich

Beer battered cod served with a side of coleslaw \$12

Four-Cheese Grilled Cheese (V)

Grilled slices of bread Parmesan encrusted bread & melted in between Gouda, American, and Swiss cheese \$10

Grilled Chicken Wrap

Grilled chicken, lettuce, tomato, onion, and guaca-mayo in a flour tortilla \$12

Heartland Quesadilla

Your choice of shredded spiced chicken or seasoned steak served with a blend of Monterey Jack and cheddar, salsa & sour cream

Chicken \$12 Seasoned Steak \$14

** Guacamole \$1 extra

Does not include a side

SALADS

Firecracker Shrimp Salad

Crispy shrimp, romaine lettuce, diced cucumber, tomato, onion, pineapple & fried tortillas with spicy ranch \$15

Heartland Cobb (GF)

Bed of Romaine, tomatoes, cucumber, red onions, bacon, egg, avocado, ham and blue cheese crumble (GF) \$13

Strawberry Pecan Salad (V, GF)

Strawberries, avocado, goat cheese & candied pecans on a bed of spring mix with house apple-blueberry vinaigrette (GF) \$12

Chopped Caesar Salad (V)

Classic style Caesar \$10

Salad Add-Ons

Grilled Salmon add \$7

Chicken Breast add \$5

SOUPS

Tomato Bisque (GF) \$5/\$3 cup

Chef-Crafted Flavor of the Day \$5/\$3 cup

FLATBREADS

King of Hearts (V)

Garlic butter roasted tomatoes, pears, spinach, artichokes, & local goat cheese on a flatbread \$11

BBQ Chicken

Chicken, pineapple, mozzarella, & Mango BBQ sauce on a flatbread \$12

 = Locally sourced | V = Vegetarian | GF = Gluten Free

*Hamburgers, steaks, fish & seafood that are served rare or medium-rare may be undercooked and will only be served upon the customers' request. Whether dining out or preparing food at home, the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **Please see server for additional information on food allergies.**

BIG PLATES

Entrees served with choice of soup or house salad

Steak

Steak Marsala*

Two grilled steak medallions topped with a rosemary-thyme mushroom marsala & your choice of side \$24

Heartland Ribeye 14oz* (GF)

Served with bacon gorgonzola butter, your choice of side and 706 steak sauce on the side \$34

Heartland New York Strip* 12oz (GF)

Served with bacon gorgonzola butter, your choice of side and 706 steak sauce on the side \$34

Add Jumbo Shrimp to any steak (GF) \$5

Chicken

Roasted Chicken Breast (GF)

Pan roasted with lemon, Kallas cranberry honey & a hint of truffle oil served with garlic mashed potatoes \$22

Bricked Chicken (GF)

Seared chicken breast with pepper demi glaze, & cayenne pepper rings served with garlic mashed potatoes \$21

Seafood

Miso Glazed Salmon (GF)

Miso glaze served with organic stir fry \$22

Fish and Chips

Beer battered cod, served with coleslaw and French fries \$14

Shrimp Scampi Linguini

Sautéed shrimp, artichoke hearts, mushrooms and peas in a light cream reduction with parmesan cheese \$22

*Whole wheat pasta on request

Vegetarian

Mushroom Ravioli (V)

Truffle-Porcini stuffed ravioli, roasted cherry tomatoes, grilled portabella, basil pesto and shaved parmesan \$18

Eggplant Milanese (V)

 Lightly fried with ratatouille vegetables squashes, tomatoes, garlic, onion bulbs and sweet peppers \$18

Market Vegetable Stir Fry (V)

Carrots, peppers, onions, baby corn, broccoli & zucchini tossed with Sriracha, soy and ginger served with blended wild rice \$18

*Whole wheat pasta on request

Sides: Chef Blend Wild Rice, Garlic Mashers, Roasted Baby Red Potatoes, Grilled Asparagus, Broccoli, Sautéed Spinach, Grilled Tomatoes, Chef Seasonal Vegetable Medley

Additional Sides \$3

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