

## SOUPS

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

## SALADS

**Heartland Cobb**  
Bed of Romaine topped tomatoes, cucumber, red onions, bacon, egg, avocado, ham and blue cheese crumble (GF) \$12

**Strawberry Summer Salad**  
Strawberries, avocado, goat cheese & candied pecans on a bed of spring mix with house apple-blueberry vinaigrette (GF) \$11

**Chopped Caesar Salad**  
Classic style Caesar \$10

**Salad Add-Ons**  
Grilled Salmon Add \$6      Chicken Breast Add \$4

## SANDWICHES

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

**Rushing Waters Rainbow Trout**  
Beer battered trout with a house-made bacon-brandy tartar sauce \$14

**Heartland Burger\***  
Wisconsin Cheddar Cheese & Jones Dairy Farm Bacon \$11

**Badger Burger**  
Guinness-Porter Cheddar Cheese, Sassy Cow Cheese Curds, Jones Dairy Farm Bacon, Fried Egg and Chipotle Mayo \$14

**Grilled Chicken Wrap**  
Grilled Chicken, Lettuce, tomato, onion, and Guaca-mayo in a wrap \$11

## STARTERS

**Wisconsin Cheese Curds**  
Local breaded cheese curds served with marinara sauce \$8

**Tuna Tartare**  
Ahi Tuna, capers, peppers, onions, and lemon served with Bagel Chips \$12

**Wisconsin Cheese Plate**  
Chef selection of three local artisanal cheeses accompanied with dried fruits, & crackers \$14

**Wings**  
Choice of Traditional, BBQ, Asian or Buffalo \$9

## FLATBREADS

**King of Hearts** – Garlic butter roasted tomatoes, spinach, artichokes, & local goat cheese on a flatbread \$10

**BBQ Chicken** –chicken, pineapple, mozzarella, & Mango BBQ sauce on a flatbread \$11

**Wisconsin Cheesesteak**  
Thinly sliced steak and caramelized onions topped with Apple-smoked cheddar, Gouda, and Mozzarella served on flatbread and Chef's sauce \$11

**Four-Cheese Grilled Cheese**  
Grilled slices of bread Parmesan encrusted bread & melted in between Gouda, American, and Swiss \$10

**Heartland Quesadilla**  
Your choice of shredded spiced chicken or seasoned steak served with a blend of Monterey Jack and Cheddar, salsa & sour cream \$11  
Seasoned Steak \$14      \*\* Guacamole \$1 extra  
Does not include a side

## BIG PLATES (5PM-10PM daily)

*Entrees served with choice of Soup or house salad and one side – Additional Sides are \$3*

**Steak Marsala**  
Two grilled steak medallions topped with a rosemary-thyme mushroom marsala (GF) \$22 Add Jumbo Shrimp \$5

**Lavender Peppercorn Salmon**  
Seared salmon with a lavender-peppercorn crust and glazed lemon-dill compote butter (GF) \$21

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

**Jambalaya**  
Shrimp, chicken, Italian sausage, peppers, onions in a spicy tomato cream sauce over linguine \$17

**Blackened Gorgonzola Strip (10 oz.)**  
Blackened Monte Carlo steak topped with a bacon gorgonzola butter (GF) \$25

**Pretzel Crusted Rainbow Trout**  
Pretzel encrusted Rushing Waters Rainbow Trout topped with a bacon-brandy tartar sauce (on side) \$24

**Spinach Artichoke Chicken**  
Seared chicken breast on a bed of wilted spinach, feta, artichokes and cherry tomatoes \$19

**Chicken and Waffles**  
Buffalo-style buttermilk fried chicken tenders on a Belgium waffle drizzled with a Jack Daniels glaze \$17

**Sides** – Chef Blend Wild Rice, Roasted Red Pepper Mash, Roasted Baby Red Potatoes, Grilled Asparagus, Broccoli, Sautéed Spinach, Grilled Tomatoes, Chef Seasonal Vegetable Medley

 = Locally sourced

\*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.**