



#LOCALOWNED

We work daily to source healthy, earth friendly, renewable foods we can bring fresh to your table. We strive to use natural minimally processed ingredients and shop local as much as possible. We are local family owned and operated since 1978. We sincerely appreciate you dining with us today and welcome your thoughts and comments. - Bon Appetite

FOOD MENU

STARTERS

Perfect as an entrée or lite meal to share!

Baked Cougar Gold Cheese Dip

Baked Cougar Gold Cheddar cheese served with grilled garlic olive oil flat bread. 13.25

ADD: Lobster and seafood blend 7

Chips & Salsa

A basket of hand-cut corn tortilla chips and fresh house-made salsa. 9.50

Bacon Stuffed Potato Tots

Large house-made crispy potato tots stuffed with smoked bacon tossed in sea salt and served with baked Cougar Gold cheese dip. 13.25

Crispy Mozzarella

Hand-made for over 43 years using whole blocks of imported mozzarella. 9 / 12

Colossal Classic Onion Rings

Famous for over 43 years! Hand-battered colossal sweet onion rings. Two Rings 5.50 / Four 10 / Seven 13

Nacho Platter

Hand-cut corn tortilla chips baked with Cheddar, jack and mozzarella cheese, seasoned ground beef, black bean corn relish, tomato, black olives, pickled jalapeno, sour cream & guacamole with fresh salsa. 17

STREET TACOS

ADD: Pea salad or sea salt fries 4.25

Baja Cod

Crispy Arctic Cod, chili lime slaw, Cotija cheese, tomato and Sriracha tartar. 15.50

Chimichurri Shredded Beef *new*

Birria style braised beef topped with chimichurri and Cotija cheese. 17

PASTA

Served with grilled garlic bread. ADD: Caesar or house salad 7

Epicurean Mac & Cheese

Our award winning three-cheese Penne Mac is baked with Asiago bread crumbs. 16.50 ADD: Lobster and seafood blend 7

ADD: Smoked bacon 2.75

Baked Spaghetti

Baked with three cheeses, whole cream and scratch-made basil marinara. 19.50

Fettuccine Alfredo

Al dente pasta, fresh garlic, whole cream, S & P, fresh grated Asiago. 18

ADD: Grilled chicken breast. 5

ADD: Lobster and seafood blend 7

Spicy Chicken Fettuccine

Grilled chicken breast with sautéed mushrooms, garlic, sweet onion, tomato, whole cream, Cajun seasoning and fresh grated Asiago cheese. 24



FREE GIANT HOT FUDGE SUNDAE ON YOUR BIRTHDAY

DESSERTS

New York Cheesecake

House-made with your choice of toppings. 8

Hard Ice-Cream Shakes & Sundaes

Hand dipped hard ice-cream with all your favorite flavors. 6 / 8

Giant Hot Fudge Sundae

Our world famous giant hot fudge sundae served with house-made confetti cake, cotton candy and topped with about 15 other things. 17

(FREE on your Birthday with valid ID)

Jan's Burnt Cream

Our original house-made Crème Brûlée. 9

GRILL

Most grill dinners are served with buttered green beans and a choice of sour-cream mashed potatoes, seasoned rice or sea-salted fries.

ADD: Large side of grilled garlic bread 2.25

Classic Pot Roast Dinner

Slow roasted for hours until fork tender. Served with rich brown Lager gravy. 21

Pepper Steak*

Seared house-cut steak, sautéed onion, mushrooms, Elkin's pepper sauce atop a giant onion ring. 28

ADD: beer battered prawns 9

Wild Alaska Salmon *new*

Grilled half-pound salmon fillet topped with our shallot compound butter & fresh lemon. 28

Pier 51 Steak*

Our super tender house-cut steak on a crispy onion ring topped with rock lobster, crab and Cougar Gold cheese. 33

FISH & CHIPS

Served with cabbage slaw and sea salt fries.

Arctic Cod & Chips

Hand-cut and breaded. Served with our tartar sauce and fresh lemon. 19

Beer-Battered Prawns & Chips

Jumbo prawns hand-dipped and fried crispy. Served with our tartar sauce and fresh lemon. 22

Wild Alaskan Halibut & Chips

Hand-cut and breaded. Served with our tartar sauce and fresh lemon. 25 / 29

Pier 51 Sampler

Hand-breaded Arctic Cod, crispy wild Alaskan halibut, and jumbo ale battered prawns. Served with our tartar sauce and fresh lemon. 28.50



Craft Beer, Cider and More

Our 51 Tap system is custom built for us by Perloc of Milwaukee. We rotate over 1000 kegs of fresh craft ales, lagers and ciders each year.



Δ = GLUTEN FREE Gluten free marked menu items require slight adjustments in preparation - Please see server for details.

* CAN BE COOKED TO ORDER Consuming undercooked meats, eggs or seafood may increase your risk of food born illness.

FOOD ALLERGY NOTICE: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.



SANDWICHES

CHOICE - fresh pea salad or sea salt fries.

Roast Turkey Bacon Club ▲

Fresh roasted turkey, apple wood smoked bacon, fresh greens, ripe tomato and rich whole egg mayonnaise. 17

French Swiss Dip

Lean beef with Swiss cheese on a grilled hoagie roll with rich au-jus. 17.50
ADD: grilled mushrooms and onions 2

Pepper Steak* Sandwich

Seared house-cut steak topped with our Elkin's pepper sauce. 23
ADD: Swiss or pepper jack cheese. 2.25

HAND & FORK

CHOICE - Fresh pea salad or sea salt fries.

Monte Cristo (deep-fried)

Battered and deep fried State-Fair style. Freshly roasted turkey with ham, smoked bacon, Swiss and Cheddar cheese. Served with fresh raspberry sauce topped with powdered sugar. 18

Knife & Fork Philly

Fresh cooked lean roast beef, mozzarella, jack cheese, sautéed peppers, onion and our Elkin's pepper sauce. 18

Thai Chicken Wrap (spicy)

Grilled buttermilk chicken, rice, carrot, cabbage, sweet peppers and spicy Thai peanut ginger sauce in a spinach wrap. 17

Chicken Club Wrap

Crispy chicken tenders, fresh greens, apple wood smoked bacon, vine-ripe tomato and Chipotle ranch. 17

Shepherd's Pie

Baked with layers of shredded pot roast, sour-cream mashed potatoes, steamed carrots, peas and brown Lager gravy. 18.50

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BURGERS

We only use the finest quality E.W. lean ground chuck steak cooked the way you like it.
CHOICE - Fresh pea salad or sea salt fries
SUB VEGGIE PATTY - NO CHARGE

America's Best Cheese Burger* ▲

Seasoned hand-pattied fresh ground beef topped with American cheese, a slice of grilled onion, fresh greens, tomato, pickle and rich mayonnaise. 17

State of the Onion Burger*

Colossal onion ring, pepper jack, lettuce, pickle, tomato, chili pepper aioli. 17.50

Larry's Original "BIG-O" ▲

Thick cut apple wood smoked bacon, fresh avocado, Cheddar, tomato, fresh greens, pickle and rich mayonnaise. 18.50

Jalapeño Bacon Burger* ▲

Apple wood smoked bacon, jalapeños, pepper jack cheese, tomato, pickle, fresh greens, crispy onions and chili pepper aioli. 18.50

Cougar Gold Burger* ▲

Cougar Gold Cheddar, fresh greens, red onion, tomato and garlic aioli. 17.50
ADD: Lobster and seafood blend. 7

Epic Mushroom Burger*

A sautéed medley of mushrooms, brown lager gravy and Swiss cheese. 17.50

LEANER OPTIONS

CHOICE - Fresh pea salad or sea salt fries.

Free Range Bison Burger* ▲

Lean grass fed 100% natural hormone free buffalo with grilled onion, fresh greens, tomato, pickle and chili pepper aioli. 21.50

Blackened Salmon Sandwich new

Very Spicy - Cajun-spiked wild Alaskan Salmon with our spicy remoulade, crisp green leaf, fresh tomato and red onion. 18.50

Hula Chicken Burger ▲

Grilled chicken breast with Swiss cheese, ham, fresh pineapple, house-made teriyaki sauce and mayonnaise. 17.50

Turkey Avocado Burger ▲

Lean ground turkey seasoned with sage and rosemary. Grilled and topped with fresh avocado, tomato, fresh greens and mayonnaise. 18.50

FOOD MENU

FOR OUR BEST DELIVERY CURBSIDE & TAKE OUT

ORDER FROM OUR WEB SITE



WWW.THEONION.BIZ

SOUPS & SALADS

🍄 - Large salads served with garlic bread.

Classic Caesar ▲ 🍄

Romaine, fresh Asiago and parmesan cheese and house-made croutons. 7 / 12
ADD: Grilled chicken 5
ADD: Lobster and seafood blend. 7

Spicy Thai Noodle

Hot grilled chicken on a chilled Thai salad of julienne carrot, al dente noodles, peppers, chopped peanuts, green onion and our Thai peanut ginger sauce. 17

Chophouse Cobb Salad ▲

Romaine, grilled chicken, bacon, avocado, tomato, bleu cheese, sliced egg, red onion, croutons and house vinaigrette. 14 / 19

Santa Fe Taco Salad new

Seasoned beef or chicken over crisp romaine with cheddar, tomato, olives, black bean corn relish, sour cream and house-made salsa. Garnished with hand-cut tortilla chips. 18

French Onion Soup

Brandy deglazed beef stock, caramelized onion and mounds of molten cheese atop a toasted crouton. 6 / 9

Beef Onion Bisque

Tender shredded pot roast, brandy deglazed beef stock, caramelized onions, whole cream with mounds of molten cheese atop a toasted crouton. 11

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TAPHOUSE & GRILL | EST. 1978 | THEONION.BIZ

