

Snacks

Wings \$13.95

Full pound of crispy fried wings, tossed with Amanda's signature spicy dry rub, and served with buttermilk blue cheese dressing and celery sticks.

Smoked Trout \$15.95

Boneless filet, with lemon dill sauce & garlic toasts.

Omar's Onion Rings \$10.95

Thin and crispy, served with buttermilk ranch.

Baked Soft Pretzels \$10.95

Brushed with garlic butter and baked, served with mustard dip.

Cheese Curds \$10.95

Muenster cheese, served with buttermilk ranch.

Fried Pickles \$9.95

Crispy, sour, and salty, with horseradish sauce.

Desserts

Turtle Pie \$9.25

Our signature dessert, caramel and pecans topped with chocolate Bavarian cream.

Fruit Crisp \$9.25

Baked fresh under an oatmeal crumb crust, served with vanilla ice cream.

Grasshopper \$10.50 GF

Vanilla ice cream blended with Crème de Menthe, Crème de Cocoa, topped with whipped cream.

Specialty N/A Drinks

Seasonal \$5.50

Blackberry Lemonade | *Blackberry Syrup, Lemonade, Mint*
Mango 50/50 | *Mango Syrup, Iced Tea, Lemonade*

Honey Ginger Fizz \$8.50

Ginger Beer, Honey Syrup, Lemon Sour, Mint

Wellness Refresher \$10.50

Lemonade, Cranberry, Aplos Arise, Seltzer, Lime

Daily Dinner Specials

Includes fresh baked sourdough bread and butter.

Available 4-close!

Tuesday Pork Schnitzel

Dinner with smashed potatoes	\$18.95
Hunter Style <i>(with mushroom gravy)</i>	\$20.95

Wednesday Fish

Served with slaw & choice of French fries or Parmesan potato.

Beer Battered Cod - all you can eat, add \$4.00	\$21.50
Baked Cod - with lemon dill mustard butter GF	\$22.95
Pretzel Crusted Lake Perch - tartar sauce	\$24.95
Combo - baked cod, fried cod, and lake perch	\$25.95

Thursday Tenderloin Medallions*

Three ounce choice tenderloin filets,	3 oz	\$18.95
Madeira cream sauce, with vegetable,	6 oz	\$24.95
and a Parmesan potato. GF	9 oz	\$29.95

Friday Fish

Served with slaw & choice of French fries or Parmesan potato.

Beer Battered Cod - all you can eat, add \$4.00	\$21.50
Baked Cod - with lemon dill mustard butter GF	\$22.95
Pretzel Crusted Lake Perch - tartar sauce	\$24.95
Combo - baked cod, fried cod, and lake perch	\$25.95

Saturday Steak* & Salmon \$29.95

Choice 3oz tenderloin medallion with Madeira cream sauce, and grilled 5oz salmon filet with lemon dill butter, and twice baked cheese potato. Choice of soup or salad included. GF

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



QUIVEY'S GROVE Stable Grill Dinner

Lunch Tuesday - Saturday 11 - 3:30
Dinner Tuesday - Thursday 3:30 - 8
Dinner Friday - Saturday 3:30 - 9

Early Spring 2026

Dinner

*Honor the local towns and farming communities of our area.
Includes fresh baked sourdough bread and butter.
Add a salad or cup of tonight's soup for \$3.25*

Ridgeway Ribeye* *GFO*

Choice boneless ribeye steak (12oz) with garlic-herb compound butter, Dairyland cheese potato and crispy onion rings. \$38.95
Add sauteed mushrooms & onions \$2.50

Cross Plains Chicken

Crispy fried chicken breast with honey mustard sauce, and new potatoes smashed with cream, garlic butter, and herbs. \$21.95

Black Earth Trout *GF*

Boneless trout filet baked with a dill, green onion, and mustard butter, and served with a Parmesan potato. \$22.95

Lodi Sausage Sampler *GF*

Three select sausages grilled and served with our apple-cherry kraut and baby red potatoes smashed with butter, cream, garlic, and fresh herbs. \$20.95

Martinsville Mushroom *GF, V*

Marinated portabella mushroom, grilled and served with a basil balsamic vinaigrette, julienne vegetables, and wild rice. \$17.95

Paoli Steak Salad* *GFO*

Grilled 3oz tenderloin medallion, on toasted garlic sourdough, with salad of romaine, bacon, red onion, croutons & buttermilk blue cheese dressing.
3oz \$19.95 6oz \$25.95

Pork Chop York *GF*

Maple mustard glazed smoked rib chop on apple cherry kraut, and baby red potatoes smashed with butter, cream, garlic, and fresh herbs. \$24.95

Marxville Chicken *GF*

Marinated chicken breast and portabella mushroom grilled and served with a basil balsamic vinaigrette, wild rice and julienne vegetables. \$21.95

Middleton Perch

Pretzel crusted yellow lake perch filets, served with house tartar sauce and fries. \$25.95

Monona Meatloaf

Seasoned pork & veal loaf grilled with red wine mushroom sauce, baby red potatoes smashed with butter, cream, garlic, and fresh herbs. \$20.95

Schnitzel Hanerville

Breaded and fried pork loin with lemon and parsley, served with baby red potatoes smashed with butter, cream, garlic, and fresh herbs. \$21.95
Hunter Style with mushroom sauce \$23.95

Madison Salmon Salad *GFO*

Grilled filet with lemon pepper mayonnaise crispy onions with mixed greens, julienne vegetables, and cucumbers, tossed in citrus vinaigrette. \$20.95

Sandwiches

*Choice of Fries, Slaw, or Smashed Potatoes
Sub Gluten-Free Bun +\$2.50*

Stable's Best Burger* \$15.95 *GFO*

Premium ground beef, cheddar cheese, applewood bacon, onion straws, smoked paprika mayo & BBQ sauce on ciabatta!

Fitchburger* \$13.95 *GFO*

**Made With Local Premium Ground Beef
Sub Bean Burger Patty *GF, V***

*Smoked Gouda, Cheddar or Swiss Cheese ~ \$1.50
"The Works"- Lettuce, Tomato, Special Sauce ~ \$1.00
Applewood Smoked Bacon ~ \$2.50*

Perry Double CheezBurger* \$16.95 *GFO*

Two 4 oz patties, and double cheese.
*Smoked Gouda, Cheddar or Swiss Cheese
"The Works"- Lettuce, Tomato, Special Sauce ~ \$1.00
Applewood Smoked Bacon ~ \$2.50*

Riley Reuben \$15.95

Lean corned beef with Swiss cheese, apple-cherry kraut, and special sauce, grilled on rye.

Chicken Verona \$14.95 *GFO*

Marinated boneless breast with choice of:
*~grilled with bbq sauce, onions & peppers
~grilled with mozzarella, tomato & roasted red peppers
~crispy fried with hot honey and shredded lettuce*

New Glarus Grilled Cheese \$11.95 *V*

Gouda, Cheddar & Swiss cheese with sautéed onions and peppers, grilled on sourdough bread.
Add bacon ~ \$2.50

Mixed Green Salad Sm \$4.95 Lg \$8.95

Choice of Quivey's House Made Dressings *GF*
*French, Honey Mustard, Citrus Vinaigrette,
Buttermilk Ranch, Blue Cheese*

Today's Soup Cup \$4.95 Bowl \$6.50

GF item is gluten-free **V** item is Vegetarian **GFO** indicates a gluten-free option is available with modifications
Ask your server for detailed GFO modifications.

*While we take care in preparing gluten-free items, our kitchen handles wheat and other gluten-containing ingredients.
Cross-contact may occur and we cannot guarantee any item is completely gluten-free.*

An 18% gratuity will be added to parties of eight or more.

Other Restaurants are in Wisconsin, Quivey's Grove is Wisconsin!

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