

Snacks

Wings \$13.95

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

Mushroom Basket \$10.95

Pretzel crusted, fried, and served with curry sauce.

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.

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.

Gingerbread Steamed Pudding \$9.25

Old fashioned English dessert featuring a spiced gingerbread cake, topped with brandy cream sauce.

Holiday Grasshopper \$11.50

Vanilla ice cream blended with Crème de Menthe, Crème de Cocoa, whipped cream, candy cane & sprinkles.

**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.*

Wishing You a Joyful & Delicious New Year!

As we bid farewell to 2025 and welcome the promise of 2026, we want to take a moment to express our heartfelt gratitude for your support and loyalty. Sharing meals, celebrations, and cherished moments with you has made this year truly special for all of us at Quivey's Grove.

Let's toast to another year of togetherness, great food, and wonderful memories. We are honored to be a part of your story.

Here's to a New Year filled with joy, laughter, and culinary delights!

Warm wishes,

Quivey's Grove Staff



QUIVEY'S GROVE Stable Grill Dinner

New Year's Eve 2025

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*

Choice boneless ribeye steak (12oz) with a Dairyland cheese potato and crispy onion rings. \$36.95

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

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

Lodi Sausage Sampler

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

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

Springdale Chicken Salad

Crispy fried or grilled breast with mixed greens, julienne vegetables, toasted almonds, and croutons, tossed with honey mustard dressing. \$18.95

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

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

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New Year's Specials

Entrées

Limited quantities available

BBQ Ribs \$29.95

Half rack of tender smoked ribs basted with our sweet & spicy bbq sauce. Served with new potatoes smashed with garlic butter, herbs, & cream, with fresh asparagus.

Steak & Shrimp \$39.95

Two 3oz tenderloin medallions with Madeira cream sauce and fried Gulf Shrimp with horseradish cocktail sauce, Parmesan potato and fresh asparagus.

Salmon & Shrimp \$36.95

Grilled salmon filet with ginger lime butter sauce, and fried Gulf Shrimp with horseradish cocktail sauce, Parmesan potato and fresh asparagus.

Cocktails & Bubbles

Cava Sparkling

Glass - \$10.50 Bottle - \$31

Midnight Kiss \$12

Cava Sparkling Wine, Sugar Cube, Chambord Black Raspberry, Lemon

Elderberry Sparkle \$12

Elderflower Liquor, Elderberry Syrup, Lemon Sour, Sparkling Wine

Holiday Mai Tai \$10

Appleton Estate Jamaican Rum, RumHaven Coconut Rum, Orgeat, Cranberry, Pineapple & Orange