Snacks

Omar's Onion Rings

Thin and crispy, served with buttermilk ranch dressing. \$9.95

Pig Wings

Tender little lollipops of pork, grilled and basted with Quivey's sweet and spicy BBQ sauce, on smashed potatoes. \$12.95

Cheese Curds

Muenster cheese, served with buttermilk ranch. \$10.95

Smoked Trout

Boneless filet, with lemon dill sauce and garlic toasts \$13.95

Spicy Chicken Basket

Basket of crispy fried chicken breast strips and fries, with honey hot sauce. \$10.95

Baked Soft Pretzels

Brushed with garlic butter and baked, with mustard dip. \$9.95

Fried Pickles

Crispy, sour, and salty, with horseradish sauce. \$9.95

Desserts

Turtle Pie

Our signature dessert caramel and pecans topped with chocolate Bavarian cream \$8.75

Fruit Crisp

Baked fresh under an oatmeal crumb crust, served with vanilla ice cream \$8.75

Mocha Fudge Fantasy

Coffee ice cream, Chocolate Liquor, hot fudge, whip cream, nuts, and a rolled wafer. \$8.75

Hot Fudge Sundae

Vanilla ice cream with our own hot fudge, whip cream, nuts, and a rolled wafer. \$7.75

Grasshopper

Vanilla ice cream blended with Crème de Menthe, Crème de Cocoa, and whipped cream. \$10.50

Brandy Alexander

Vanilla ice cream blended with Crème de Cocoa, Korbel Brandy, and whipped cream. \$10.50

*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.

Daily Specials

Available all day!

Tuesday Pork Schnitzel

Dinner with smashed potatoes & slaw Hunter Style (with mushroom gravy) \$17.95

Wednesday Fish

Served with sourdough bread, slaw and choice of French Fries, or Parmesan potato.

Lunch Special 2 Pc beer batter cod (11-3 only) \$13.95

Beer Battered Cod - all you can eat, add \$3.00 \$18.95 Baked Cod - with lemon dill mustard butter. \$20.95 Combo - baked cod, fried cod, and fried whitefish. \$23.95

Thursday Tenderloin Medallions*

Three ounce choice tenderloin filets, Madeira cream sauce, with daily vegetable, and a parmesan potato.

3 oz \$16.95
6 oz \$22.95
9 oz \$27.95

Friday Fish

Served with sourdough bread, slaw and choice of French Fries, or Parmesan potato.

Lunch Special 2 Pc beer batter cod (11-3 only) \$13.95

Beer Battered Cod - all you can eat, add \$3.00\$18.95Baked Cod - with lemon dill mustard butter.\$20.95Whitefish - pretzel crusted, with house tartar.\$21.95Combo - baked cod, fried cod, and fried whitefish.\$23.95

Saturday Sirloin Steak*

\$29.95

USDA Prime (10 oz), with a Dairyland Potato. *Red wine mushroom sauce. Choice of soup or salad.*



Lunch Tuesday - Saturday 11-3 Dinner Tuesday - Thursday 3:30-8:00 Dinner Friday-Saturday 3:30-9:00 Sandwiches all day

Spring 2024

^{*}Hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served the consumers' request. Consuming raw or undercooked meats may increase your risk of food borne illness.

Luncheon

Honor the local towns and farming communities of our area. Add sourdough bread and butter to lunch entree \$1.25.

Paoli Steak Salad*

Grilled 3 oz. tenderloin medallion, served on toasted garlic sourdough, with salad of romaine, bacon, red onion, croutons & blue cheese dressing.

one \$16.95 two for \$22.95

Cross Plains Chicken

Crispy fried chicken breast with honey mustard sauce, and new potatoes smashed with cream, garlic butter, and herbs. \$15.95

Black Earth Trout

Boneless trout filet baked with a dill, green onion, mustard butter, and served with a parmesan potato. \$16.95

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. \$14.95

Springdale Chicken Salad

Crispy fried or grilled breast with mixed greens, julienne vegetables, toasted almonds, and croutons, tossed with honey mustard dressing. \$14.95

Marxville Chicken

Marinated chicken breast and portabella mushroom grilled and served with a basil balsamic vinaigrette, wild rice and julienne vegetables. \$15.95

Schnitzel Hanerville

Breaded and fried pork loin with lemon and parsley, served with baby red potatoes smashed with butter, cream, garlic, and fresh herbs. \$15.95

Waunakee Whitefish

Pretzel crusted Lake Superior whitefish filets, served with house tartar sauce and French fries. \$16.95

Monona Meatloaf

Seasoned pork & veal loaf grilled with red wine mushroom sauce, baby red potatoes smashed with butter, cream, garlic, and fresh herbs. \$14.95

Madison Salmon Salad

Grilled filet with lemon pepper mayo & crispy onions with mixed greens, julienne vegetables, and cucumbers, tossed in citrus vinaigrette. \$15.95

Fresh Salad

Spring Greens, romaine, and iceberg mix, with red onion, cucumber, cherry tomatoes and crispy croutons.

Choice of Quivey's House Made Dressings
Wisconsin Blue Cheese, Honey Mustard, Citrus Vinaigrette, Buttermilk Ranch
Sm \$4.95 Large \$8.95

Today's Soup

Cup \$4.95 Bowl \$6.50

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

Sandwiches

Choice of fries, slaw, or smashed potatoes.

Stable's Best Burger* \$14.95

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

Fitchburger*

Premium ground beef \$12.95

Pepper Jack, Cheddar or Swiss cheese ~ \$1.50 "The Works" ~ Lettuce, Tomato, Special Sauce ~ .75 Apple wood smoked bacon ~ \$2.00

Daleyville Beef Dip* \$16.95

Shaved roast beef on toasted Ciabatta roll, with caramelized onions, served with au jus for dipping.

Riley Reuben \$13.95

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

Chicken Verona \$13.95

Marinated boneless breast with choice of:

~grilled with bbq sauce and grilled onions and peppers

~grilled with mozzarella, tomato & roasted red peppers

~crispy fried with honey hot sauce, and shredded lettuce.

Primrose Portabella \$12.95

Grilled portabella mushroom with fresh mozzarella, tomatoes, and roasted red peppers marinated in olive oil, on toasted ciabatta roll.

New Glarus Grilled Cheese \$12.95

Pepper Jack, Cheddar, Swiss, and smoked bacon with sautéed onions & peppers, grilled on sourdough bread.