Snacks

Wings *Sm $7.95 Lg $13.95*
Half or Full pound of fried wings tossed with Amanda's signature dry rub, with blue cheese & celery.

Smoked Trout *$15.95*
Boneless filet, with lemon dill sauce & garlic toasts.

Omar's Onion Rings *Sm $6.95 Lg $12.95*
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 *$9.50*
Our signature dessert, caramel and pecans topped with chocolate Bavarian cream.

Fruit Crisp *$9.50*
Baked fresh under an oatmeal crumb crust, served with vanilla ice cream.

Triple Chocolate Brownie Sundae *$8.50 GF*
Chocolate brownie drizzled with white chocolate topped with ice cream, chocolate sauce, whipped cream & cherry.

Grasshopper *$10.50 GF*
Vanilla ice cream blended with Crème de Menthe, Crème de Cocoa, topped with whipped cream.

Specialty N/A Drinks

Seasonal *$4.75*
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 *$9.50*
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 ***$19.50***
Hunter Style *(with mushroom gravy)* ***$21.50***

Wednesday Fish

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

Beer Battered Cod - *all you can eat, add $4.00* ***$22.50***
Baked Cod - *with lemon dill mustard butter GF* ***$23.50***
Pretzel Crusted Whitefish - *with tartar sauce* ***$23.95***
Combo - *baked cod, fried cod, and whitefish* ***$26.50***

Thursday Tenderloin Medallions*

Three ounce choice tenderloin filets, Madeira cream sauce, with vegetable, and a Parmesan potato. *GF*

3 oz ***$19.50***
6 oz ***$25.50***
9 oz ***$31.50***

Friday Fish

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

Beer Battered Cod - *all you can eat, add $4.00* ***$22.50***
Baked Cod - *with lemon dill mustard butter GF* ***$23.50***
Pretzel Crusted Whitefish - *with tartar sauce* ***$23.95***
Combo - *baked cod, fried cod, and whitefish* ***$26.50***

Saturday Steak* & Salmon ***$32.50***

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

Summer 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. *$39.50*
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. *$22.50*

Black Earth Trout *GF*
Boneless trout filet baked with a dill, green onion, and mustard butter, and served with a Parmesan potato. *$23.50*

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. *$21.50*

Martinsville Mushroom *GF, V*
Marinated portabella mushroom, grilled and served with a basil balsamic vinaigrette, julienne vegetables, and wild rice. *$18.50*

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 $21.50 6oz $27.50

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. *$25.50*

Marxville Chicken *GF*
Marinated chicken breast and portabella mushroom grilled and served with a basil balsamic vinaigrette, wild rice and julienne vegetables. *$22.50*

Waunakee Whitefish
Pretzel crusted Lake Superior whitefish filets, served with house tartar sauce and fries. *$24.50*

Monona Meatloaf
Seasoned pork & veal loaf grilled with red wine mushroom sauce, baby red potatoes smashed with butter, cream, garlic, and fresh herbs. *$21.50*

Schnitzel Hanerville
Breaded and fried pork loin with lemon and parsley, served with baby red potatoes smashed with butter, cream, garlic, and fresh herbs. *$22.50*
Hunter Style with mushroom sauce $24.50

Madison Salmon Salad *GFO*
Grilled filet with lemon pepper mayonnaise crispy onions with mixed greens, julienne vegetables, and cucumbers, tossed in citrus vinaigrette. *$21.50*

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.
$3.00 fee for split plates

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

Sandwiches

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

Stable's Best Burger* *$16.50 GFO*
Premium ground beef, cheddar cheese, applewood bacon, onion straws, smoked paprika mayo & BBQ sauce on ciabatta!

Fitchburger* *$14.50 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* *$17.50 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 *$16.50*
Lean corned beef with Swiss cheese, apple-cherry kraut, and special sauce, grilled on rye.

Chicken Verona *$15.50 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 *$12.50 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

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