

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.

Alcohol-Free Features

Specialty \$4.75

Strawberry Lemonade | Peach Iced Tea

The Remedy \$9.50

Aplos Arise, Ginger Beer, Honey Syrup, Lemon

(Aplos is a blend of citrus, herbal botanicals & adaptogens)

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, 3 oz \$19.50

Madeira cream sauce, with vegetable, 6 oz \$26.50

and a Parmesan potato. GF 9 oz \$33.50

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 Special* GF \$35.95

USDA Prime Top Sirloin (10oz) served with choice of potato, and soup or salad.

~add red wine mushroom sauce \$2.50

~add sauteed mushrooms & onions \$2.50

~add garlic-herb butter \$3.00

*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

Fall 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. \$42.50
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

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

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

Springdale Chicken Salad GFO

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

Schnitzel Hanerville

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

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 GFO

Lake Superior whitefish filets, with fries \$25.50
~Pretzel crust with House Tartar
~Baked with Lemon Dill Mustard Butter

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
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 20% 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* \$16.95 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* \$17.95 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 \$16.50 GFO

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 lettuce, tomato, bacon & basil mayo
~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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or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.*