



APPETIZERS

Haystack Onions 14

buttermilk marinated, special sauce

Fried Cheese Curds 17

buttermilk ranch dipping sauce & special sauce

Wild Mushrooms 19

sautéed mushrooms, port wine demi-glace, brioche toasts

Crispy Brussels Sprouts 16

applewood smoked bacon, maple citrus vinaigrette

Sprecher Root Beer Braised Pork Belly 21

braised red cabbage, goat cheese fondue

Oysters Rockefeller 17

parmesan spinach cream, bacon breadcrumbs

Crab Cakes 23

red pepper cream sauce, petite greens

Shrimp Cocktail 18

cocktail sauce, lemon wedge

SOUP & SALADS

served with dinner roll & butter

French Onion Soup 11

brioche crouton, swiss & provolone cheese

PBR Beer Cheese Soup 9

pretzel croutons, chives, smoked paprika oil

Wilted Spinach Salad 10

hot bacon dressing, hard boiled eggs,
red onion

Classic Wedge 11

blue cheese dressing,
cherry tomatoes, crispy bacon bits

House Salad 9

fried brioche croutons, cherry tomatoes, radishes,
cucumbers, carrots, red onion

*(choice of blue cheese dressing, ranch,
louis dressing or house vinaigrette)*



**Grab a drink and settle in; you are about to
experience Wisconsin's oldest restaurant.**

Since 1848, the Red Circle Inn has been a Lake Country landmark, evolving from a stop for traders and trappers to a stomping ground for all. Named by former owner Captain Fred C. Pabst as a tribute to his famous Pabst Brewing Company, the restaurant has a rich history of serving high-quality food and warm hospitality. Over 170 years later, that legacy continues, inviting generations of guests to return and experience a true local legend.

CLASSIC COMFORTS

all entrees include beer cheese soup or house salad. +2 for substitution

Chicken Marsala 38

marsala wine & creamy mushroom sauce, butter mashers

Veal Picatta 47

white wine lemon caper sauce, asparagus, linguine pasta

Pork Tenderloin 39

port demi-glace, german style red potatoes,
braised red cabbage

Red Wine Braised Beef Short Rib 47

red wine beef jus, roasted root vegetables, butter mashers

Half Roasted Duck 49

cherry port demi-glace, wild rice pilaf, sautéed spinach

Great Lakes Walleye 39

r.c.i. tartar sauce, house made hashbrowns, green beans

Shrimp De Jonghe 41

sherry cream, linguine pasta, cherry tomatoes

Norwegian Salmon 42

red pepper sauce, wild rice pilaf,
sautéed green beans, dill butter

House Signature

R.C.I. Stroganoff 42

braised beef short rib, mushroom cream, house made
pasta, herb crème fraîche, pickled mustard seeds

HOUSE STEAK CUTS

all entrées include beer cheese soup or house salad. +2 for substitution

all cuts finished with r.c.i. butter & served with choice of potato, vegetable, and sauce. elevate with enhancements.

NY Strip 14oz 54

Beef Tenderloin 7oz 67

Delmonico Ribeye 18oz 68

Starch

Butter Mashers

House Hashbrowns

Baked Potato

*includes butter & sour cream
loaded +2 / twice bake +4*

5 Cheese Mac & Cheese

Vegetable

Grilled Asparagus

Green Beans

Grilled Asparagus 9

Sauce

Brandy Peppercorn

Béarnaise

Port Demi-Glace

Enhancements

3 Grilled Shrimp 9

Haystack Onion Rings 5

Blue Cheese 5

Sautéed Mushrooms 8

House Signature

Prime Rib 12oz 49 | 16oz 59

slow roasted and served with butter mashers, au jus & horseradish sauce

DESSERTS

Seasonal Schaum Torte 13

Brandy Old Fashioned Crème Brûlée 13

Chocolate Torte 13