

# MENU

## APPETIZERS

<b>Sweet Potato Fries</b>	<b>\$6</b>
<b>Deep Fried Pickle Chips</b>	<b>\$10</b>
<b>House-cut Fries</b>	<b>\$7</b>
1 pound of house-cut fries, served with your choice of sauce	
<b>Truffle Pub Fries</b>	<b>\$10</b>
House-cut fries tossed with Fustini's garlic oil and parmesan cheese	
<b>Chili Cheese Fries</b>	<b>\$15</b>
House-cut fries, topped with Whitecap Chili and nacho cheese sauce	
<b>Hot Bread</b>	<b>\$7</b>
Baked round loaf of bread. Served with Fustini's olive oil for dipping	
<b>Onion Rings</b>	<b>\$10</b>
Crispy, beer-battered onions. Served with horsey sauce	
<b>Cheese Curds</b>	<b>\$9</b>
Wisconsin white cheddar, battered and fried. Served with your choice of dipping sauce	
<b>Quesadilla</b>	<b>\$13</b>
Your choice of chicken, beef or pork and cheddar cheese, served on flour tortillas. Salsa and sour cream on the side	
<b>Pulled Pork Poutine</b>	<b>\$16</b>
House-cut fries, pulled pork, fresh cheese curds and stout beer demi	
<b>Whitecap Nachos</b>	<b>\$14</b>
Served on a bed of refried beans, with fresh tortilla chips, taco meat and all the fixins'	
<b>Spinach Artichoke Dip</b>	<b>\$12</b>
Creamy spinach and artichoke heart dip, and mozzarella cheese. Served hot in a bread boule	

## HANDHELDS

Includes house-cut fries and your choice of sauce

<b>Gourmet Grilled Cheese</b>	<b>Plain \$10/ \$12</b>
Cheddar, provolone and pepperjack cheese, tomato and bacon	
<b>BLT</b>	<b>\$14</b>
Double-decker, piled high with bacon, lettuce, tomato and garlic mayo	
<b>Turkey &amp; Ham Club</b>	<b>\$16</b>
Two layers of sliced turkey and ham, bacon, lettuce, tomato, cheddar cheese & mayo	
<b>Chicken Bacon Ranch Wrap</b>	<b>\$16</b>
Crispy or grilled chicken, bacon, fresh leaf lettuce, tomato and housemade ranch	
<b>Monte Cristo</b>	<b>\$15</b>
French toast, ham, swiss cheese and local jam	
<b>Great Plains Meatloaf Sandwich</b>	<b>\$18</b>
Wild rice meatloaf, caramelized mashed potatoes and stout demi glaze	

## SALADS

<b>House Salad</b>	<b>\$6</b>
Fresh leaf lettuce, tomato, red onion, cucumber, croutons, cheddar cheese & your choice of dressing	
<b>Caesar Salad</b>	<b>\$13</b>
Fresh romaine lettuce, parmesan & asiago cheese, croutons and house-made creamy caesar dressing	
<b>Cobb Salad</b>	<b>\$13</b>
Fresh romaine lettuce, ham, turkey, tomato, cucumber, red onion, egg, bacon, bleu cheese crumbles and your choice of dressing	

## WHITECAP FAVORITES

<b>Friday Night Fish Fry</b>	<b>\$10.99</b>
Fresh caught Lake Superior whitefish from Newago Fisheries. Baked or Deep-Fried. Served with house-made coleslaw, tartar sauce and your choice of home-cut fries or baked potato	
<b>Shaved Prime Rib Sandwich</b>	<b>\$16</b>
Shaved prime rib served on a bun with sauteed onions, melted swiss cheese and home-cut fries	
<b>Wisconsin Mac 'n Cheese</b>	<b>\$12</b>
A creamy, housemade beer cheese sauce and pasta	
Bacon \$14 Shaved Prime Rib \$15 Chicken, Bacon, Ranch \$15	
<b>Chicken Tender Basket</b>	<b>\$14</b>
1/2lb hand-breaded chicken tenderloins served with home-cut fries and your choice of dipping sauce	
<b>Whitecap Chili</b>	<b>Cup \$4/ Bowl \$6</b>
Homemade from scratch, topped with cheddar cheese & sour cream	
<b>Prime Nachos</b>	<b>\$14</b>
Fresh tortilla chips stacked with prime rib, tomatoes, black olives, onions, jalapenos, lettuce & nacho cheese. Sour cream & salsa on the side	
<b>Jalapeno Poppers</b>	<b>\$12</b>
House-made fresh jalapenos filled with cream cheese and wrapped in bacon	

## PIZZAS

Offered in 12" and 16" sizes. 12" Gluten Free Crust available for \$2 extra

<b>Mountain Top</b>	<b>\$22 / \$28</b>
House-made red sauce, mozzarella cheese, pepperoni, sausage, shaved prime rib, mushrooms, onions, black and green olives	
<b>Chicken Bacon Ranch</b>	<b>\$17 / \$22</b>
Grilled chicken, Applewood smoked bacon, and house-made ranch	
<b>BBQ Chicken</b>	<b>\$17 / \$22</b>
Grilled chicken, red onion, fresh mozzarella, fresh basil and house-made BBQ sauce	
<b>Margherita</b>	<b>\$14 / \$19</b>
Garlic olive oil sauce, tomato, fresh mozzarella, fresh basil and pizza cheese	
<b>Veggie</b>	<b>\$14 / \$17</b>
Pesto sauce, mozzarella cheese, spinach, mushrooms, bell peppers, and roasted tomatoes	
<b>Pizza Fries</b>	<b>\$12 / \$15</b>
Fustini's garlic oil sauce and pizza cheese. Served with a side of house-made marinara	
<b>Build Your Own</b>	<b>\$10 / \$13</b>
Pepperoni, sausage, grilled chicken, mushrooms, onions, bell peppers, black/green olives, roasted tomatoes, sun dried tomatoes, jalapenos, spinach	
12" add \$1 for veg / 16" add \$2 for veg 12" add \$2 for meat / 16" add \$4 for meat	



MADE WITH FRESH, LOCALLY GROWN INGREDIENTS

## SMASH BURGERS

Includes home-cut fries and a pickle

<b>Great Plains Burger</b>	<b>\$18</b>
1/2 lbs Bison/Elk patty, sauteed mushroom, caramelized onions, smoked gouda cheese, A1 aioli	
<b>House Burger</b>	<b>\$14</b>
1/2 lb Angus burger served on a dusted kaiser roll with fresh leaf lettuce, tomato, onion and garlic mayo	
Add Cheese \$1 Add Bacon \$2	
<b>Kicked Up Burger</b>	<b>\$16</b>
1/2 lb Angus burger served on a dusted kaiser roll with candied jalapenos, pepperjack cheese, bacon and homemade berry chipotle sauce	
<b>Chili Burger</b>	<b>\$16</b>
1/2 lb Angus burger piled high with Whitecap Chili, cheddar cheese sauce and green onion	
<b>Bacon-Bleu Burger</b>	<b>\$16</b>
1/2 lb Angus burger with Applewood smoked bacon and bleu cheese crumble	
<b>Patty Melt</b>	<b>\$15</b>
1/2 lb Angus burger with caramelized onions, american and swiss cheese on marble rye bread	

## DESSERT

<b>Desert of The Day</b>	<b>\$8</b>
<b>House-made Whitecap Lava Cake</b>	<b>\$10</b>

Try our special blend of coffee!

## BEVERAGES

Served by the cup, 12 oz and 16 oz sizes available

<b>Soda</b>	<b>Glass \$3/ Pitcher \$6</b>
<b>Juice</b>	<b>\$3</b>
<b>Milk</b>	<b>\$3</b>
<b>3 Peaks Coffee</b>	<b>\$3/ \$4/ \$4.50</b>
<b>Cappuccino</b>	<b>\$3/ \$4/ \$4.50</b>
<b>Hot Chocolate</b>	<b>\$3/ \$4/ \$4.50</b>
<b>Hot Cider</b>	<b>\$3/ \$4/ \$4.50</b>
<b>Tea</b>	<b>\$1.50/ \$2/ \$2.50</b>

# DINNER MENU

**AFTER 4PM**

**All pricing is based off of the Weekly Market Value from our specialty meat and fresh fish vendors.**

*\* No substitutions for sides \**

## **Cedar Braised Bison Short Rib \$35**

Braised bison short ribs from Prairie Harvest, served with white hominy grits and wild rice pilaf

## **Grilled Whitetail Backstrap \$30**

Grilled Whitetail venison from Prairie Harvest, served with purple beet mash, grilled wild mushrooms and cedar-wine demi glaze

## **Dry Aged Bison Ribeye \$40**

Bison from Prairie Harvest, served with pub chips, house vegetables and bone marrow compound butter

## **Lake Superior Walleye Fish Fry \$25**

Fresh walleye from Newago Fisheries, baked or deep fried and served with wild rice pilaf and fry bread

## **Raspberry Pheasant \$30**

Pheasant from Prairie Harvest, served with root vegetables, wild mushrooms and raspberry glaze

## **New York Strip Steak \$40**

Beef strip steak from Prairie Harvest, served with caramelized onion mashed potatoes and stout demi glaze

## **Beef Skirt Steak Street Tacos \$25**

Prairie Harvest marinated beef skirt topped with green chili salsa and cotija cheese on a corn tortilla

## **Steak Mac-n-Cheese \$30**

Prairie Harvest marinated beef skirt, smoked gouda cheese and cavatappi pasta



All of our specialty meats are delivered weekly from Prairie Harvest Specialty Meats in Spearfish, South Dakota.

Our fresh walleye and whitefish come right off the boat from Newago Fisheries, a tribal fishery out of Bad River Reservation.

