

Chanticleer inn...

Serving our slow roasted prime rib
Wednesdays & Saturdays,
July through August

APPETIZERS

Shrimp Cocktail **GF**

Large shrimp served chilled with cocktail sauce. 12

Calamari

Breaded and deep fried. Served with house-made cocktail sauce. 12

Premium Wisconsin Cheese Curds

Lightly breaded cheese curds served with ranch. 8

Soup du Jour Bowl 5 / Cup 3

Wisconsin Chili Bowl 5.5 / Cup 3.5

Artichoke Dip

Baked spinach artichoke dip served with tortilla chips. 9

Jalapeño Cheese Curds

Breaded pepper jack cheese served with a ranch sauce. 8

Duck Won Tons

Won tons filled with cream cheese, corn and duck bacon. 9

Beer Battered Onion Rings 9

Roasted Chicken Wings

Served with your choice of sauce. BBQ, Buffalo or Bourbon. 12

GF - Gluten Friendly

Chanticleer inn: Has been owned and operated by the Alward family since August 12, 1951. Jake and Sue Alward took over May 1972.

The name Chanticleer comes from the Canterbury tales written by Chaucer. A story about a red rooster. Enjoy your visit and do come again!

- Jake, Sue and Staff

Room Reservations

715-479-4486

{or}

800-752-9193

www.chanticleerinn.com
relax@chanticleerinn.com

From the WATER

All entrees are served with choice of soup du jour or salad, warm rolls, and your choice of side.

Norwegian Salmon **GF**

Broiled and finished with a citrus glaze or blackened. 23

Shrimp

Your choice of breaded and deep fried, broiled or blackened. 19

Walleye

Canadian walleye prepared broiled, blackened or lightly breaded. 24



Specialties

Served with choice of soup du jour or salad, warm rolls and choice of side.

BBQ Ribs

St Louis style fire braised ribs prepared with our house BBQ sauce. Slow roasted in house pork back ribs smothered in BBQ. Half Rack 20 | Full Rack 30

Roasted Duck **GF**

Half a roasted duck rubbed with a blend of oregano, garlic and thyme, topped with a cranberry citrus glaze. 26

Keep It Simple Ribeye* **GF**

12oz USDA Choice Angus, marbled and perfectly seasoned. Simple and delicious! 29

Add to any Entree:

Shrimp 6 | Mushrooms 3 | Onions 2

We use only zero trans-fat oil for frying. Prices subject to state and local sales tax.

*Consumer Advisory: The Wisconsin Department of Public Health advises that eating raw or undercooked meat, poultry or seafood poses a health risk to everyone.

PROPERTY OF THE YEAR BY
WISCONSIN INNKEEPERS.

SANDWICHES

Served with your choice of fries, soup or salad. Substitute battered onion rings for 2.
Add lettuce and tomato upon request.

Bourbon Burger

1/2 lb burger topped with pepperjack cheese, onion tanglers and a rich Bourbon sauce. 12

Chanti Burger*

1/2 lb fresh ground Certified Herford beef on a ciabatta roll. 11
Add choice of cheese. Cheddar, Swiss, American, Pepper Jack or Bleu cheese. 2 Add bacon 3

Black & Blue Burger

Fresh 1/2 lb burger. Seasoned and topped with blue cheese. 12

Wisconsin Burger

Fresh ground 1/2 lb burger topped with ranch, bacon and cheese curds. 13

Shrimp Po Boy

Crispy shrimp with lettuce, tomato and zesty sauce. 13

Grilled Chicken Breast

Fresh grill chicken breast served on a ciabatta roll. With a side of mayo. 11
Add choice of cheeses. Cheddar, Swiss, American, or Bleu cheese 2 Add bacon 3

Open Face Prime Rib Sandwich

Slow roasted prime rib topped with wild mushrooms and onions served on garlic toast. 15

RESTAURANT OF THE MONTH
BY DISCOVER WISCONSIN.

PASTA

Served with choice of soup or salad and garlic toast.

Fettuccini

Our homemade creamy garlic parmesan sauce tossed with fettuccini. 15
Add sautéed broccoli, tomato, and spinach 3
Add chicken 4 / Add shrimp 6

Wild Mushroom Ravioli

Pasta stuffed with portabella and cremini mushrooms, roasted onions, garlic and mozzarella, in our creamy garlic Parmesan sauce. Topped with sautéed mushrooms and shredded Parmesan. 18
Add Sautéed Spinach and Tomato 2 / Add Chicken Breast 4
Add Shrimp 6 / Add Skirt Steak 6

SALAD

Grilled Chicken Salad

Blend of fresh salad greens topped with shredded cheese, diced tomatoes, eggs, bacon pieces, and a grilled chicken breast. 13

KID'S Menu

For our guests ages 12 and under.

Hamburger

Choice of fries, or applesauce. 7

Chicken Strips

Choice of fries, or applesauce. 7

Macaroni & Cheese

Served with breadstick. 7



FRIDAY FISH FRY

Served with coleslaw and your choice of fries or baked potato

Seafood Platter

Deep fried combination of cod, perch and shrimp. 23

Cod Platter

Breaded and deep fried or broiled. 14

Lake Perch Platter

Breaded and deep fried. 19

Seasonal cheesecakes, cakes, ice cream sundaes, after dinner drinks and more!
Ask your server for current dessert options.



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