

Oshkosh Herald

Bringing Oshkosh news home



FALL 2022 MENU GUIDE

Pick Up, Take-Out or Dine In?

Now Serving Breakfast!

Saturdays and Sundays 10AM – Noon

Bloody Mary Bar!

Buy-One-Get-One Mimosas!

Buy-One-Get-One Screwdrivers!



44 W 6th Street,
Oshkosh
920-385-0920

Huevos Rancheros

Two over-easy eggs, chorizo, refried beans, avocado, queso fresco, pico de gallo, cilantro, and rancheros sauce served over tortilla chips

Corned Beef Hash

Two over-easy eggs on top of corned beef, sautéed onions and peppers over a bed of hash browns

Breakfast Burrito

Your choice of sausage, bacon, shredded chicken, or chorizo in a wrap with scrambled eggs, and a three-cheese blend

Ma's Marvelous Pancakes

Three blueberry, chocolate chip, or plain homestyle pancakes

Ole' Reliable

Two eggs any way, bacon or sausage, toast, and hash browns

BYO Avocado Toast

Your choice of sourdough or multigrain toast topped with sliced avocado

Pint of Bacon

Choice of Smoked Applewood or Honey Glazed Bacon





910 N MAIN ST, OSHKOSH
(920) 233-5565
Catering • Special Events

Tuesday-Saturday 8am to 2pm
CLOSED Sunday & Monday

Breakfast

CAFÉ PLATES

Frittata
egg bake / spinach / broccoli / peppers / marinated tomatoes / WI cheddar / feta / side Pilora's potatoes (add ham or turkey)

Eggs & Toast
local eggs / WI cheddar / toast (add Pilora's potatoes and/or uncured ham)

Scottish Smoked Salmon Bagel
cold-smoked salmon / fresh sprouts / red onion / everything bagel cream cheese / toasted bagel

Eggs Benedict
Fried eggs / garlic bread / hollandaise sauce
Choice of: uncured ham or Florentine; Scottish smoked salmon

Cornbread Pancakes
Choice of: toasted pecans / Door Co. cherries / blueberries / chocolate chips
Add local maple syrup

Pilora's French Toast
Local French bread / house caramel / toasted pecans / powdered sugar.
Add local maple syrup

Steak and Eggs
Beck's Meats 6 oz tenderloin / local eggs / Pilora's potatoes / sourdough toast

Corned Beef Hash
Pilora's potatoes / corned beef brisket / red onion / WI cheddar / feta / local eggs / wheat toast

HANDHELDS

Served with side salad

Breakfast Sliders (100% local)
uncured ham / WI cheddar cheese / fried egg / garlic bread / Pilora's potatoes

Breakfast Burrito
scrambled eggs / uncured ham / WI cheddar / bell pepper / red onion / Pilora's potatoes / tortilla / chipotle ranch

Oven Roasted Turkey Breakfast Sandwich
grilled turkey / fried egg / garlic cream cheese / fresh sprouts / cucumber / toasted focaccia bun / spinach / Pilora's potatoes

Lunch

SIGNATURES

Served Pilora's Potatoes and Specialty Salad

Tenderloin Sandwich
Grilled tenderloin / caramelized onion / feta / spinach / toasted Asiago bun / house sauce

Mac & Cheese Bake
scratch-made with WI cheddar. Add Florentine, Cajun chicken or smoked salmon (no potatoes)

Moroccan Chicken
grilled chicken / ham / olive cream cheese / toasted sourdough

Feta Chicken
grilled chicken / tomato / red onion / feta / ranch / toasted sourdough

Kentucky White Pulled Chicken Sandwich
all white meat pulled chicken / house Kentucky white sauce / red onion / spinach / toasted focaccia bun

Kimchi Reuben
Corned beef brisket / house sauce / kimchi / toasted rye / Swiss

DELI

Salad, Sandwich or Wrap

Chicken or Garbanzo & Toasted Pecan Salad
Salad: marinated tomato / cucumber
Sandwich/ Wrap: chips & pickle

Grape Chicken Salad
spring greens / chicken salad / glazed grapes / toasted pecans

Eden Garden
spring greens / red onion / cucumber / peppers / tomato / ranch / WI cheddar. Add chicken or turkey

HANDHELDS

Served w/chips & pickle

Moroccan Ham
spring greens / grilled ham / red onion / olive cream cheese / butter toasted sourdough

Autumn Turkey
spring greens / grilled turkey / red onion / cherry pecan feta cream cheese / butter toasted 8-grain

Corned Beef Melt
corned beef brisket / WI cheddar / Swiss / butter toasted sourdough

Grilled Chicken Sandwich
6 oz chicken breast / pickles / house sauce / toasted bun / WI cheddar. Ask for it Cajun!

BURGERS
Served w/Chips, pickle & Specialty Salad
Choice: ½ lb smash burger or house-made garden patty

Caesar
Spring greens / onion / feta / Caesar dressing / bun

Greek
spring greens / onion / bell pepper / olive cream cheese / bun

Edens
spring greens / onion / cucumber / tomato / peppers / WI cheddar / ranch / bun

Burger of the Week
Ask your server about our weekly burger special

CAFÉ SALADS

Served w/cornbread

Add Chicken, Garden Patty, Smoked Salmon, or Tenderloin

Athens Salad
spring greens / cucumber / red onion / marinated tomatoes / Door Co. cherries / pecans / feta / balsamic vinaigrette

Caesar Salad
spring greens / red onion / cucumber / feta / breadcrumbs / kalamata olives / Caesar dressing

COLECTIVO COFFEE

Fresh Brew
House-Made Nitro coffee
Latte / Cappuccino
Steamer
Chai Latte
Herbal Tea

Hot Cocoa

Mocha Icee

Espresso Shake

House-Made Kombucha

WINERY

Cabernet
Prosecco
Mimosas
Spritzers
Sangria

TITO'S CRAFT COCKTAILS

Bloody Mary
Vodka Lemonade
Cranberry Lime
Screwdriver



Northside Bar & Grill



Great Food
at Great Prices

Serving 11am to 8pm

DINE IN
TO GO ORDERS
DELIVERY AVAILABLE
THURSDAY – SATURDAY

2126 Algoma Blvd.
920-233-2400

Visit us on Facebook or
Check us out at
NorthsideBarnGrill.com

Burgers

1/4 or 1/2 lb Burger

1/4 or 1/2 lb Cheeseburger
Choice of American, Cheddar,
Pepperjack or Swiss Cheese

1/2 lb Cowboy Burger
Cheddar Cheese,
Sliced Bacon, BBQ Sauce
Drizzled over Meat.
Topped with Onion Rings.

1/2 lb Cabana Boy's Ghost Rider
Pepperjack Cheese, Bacon,
Jalapenos, Mild Spicy Sauce,
Ghostpepper Cheese Curds,
Spicy Pickles

All Burgers, Sandwiches & Wraps
Come with French Fries or
Seasoned Wedges.
Substitute other appetizers
For an additional charge.

Pizza

Sausage
Pepperoni
Sausage-Pepperoni
Sausage-Mushroom
Garlic-Sausage
Deluxe

Sandwiches

CBR
Bacon, Cheddar Cheese,
Lettuce, Tomato, Ranch
or Mayo on a Kaiser Bun

Fish
Haddock, American Cheese,
Lettuce, Tartar Sauce

Ribeye
6 oz with Grilled Onions

Wraps

Chicken Bacon Ranch
Breaded Chicken, Bacon, Colby
Jack Cheese, Lettuce, Tomato &
Ranch. Can also add Buffalo Sauce.

BLT
Bacon, Lettuce, Tomato & Mayo

Fish

Includes: Choice of Potato,
Coleslaw & Tartar

Perch
Pike/Perch
Bluegill
Haddock

Dine in Only Daily Specials

DRINK PURCHASE REQUIRED
WITH ALL OF OUR SPECIALS.

TUESDAY

Reuben Sandwich
Corned Beef, Sauerkraut, Swiss
Cheese, 1000 Island on Grilled Rye.

WEDNESDAY

3 Regular Tacos
Meat, Cheese, Lettuce
OR

3 Supreme Tacos
Meat, Cheese, Lettuce, Onions,
Tomato, Black Olives, Jalapenos
Salsa & Sour Cream on the side

THURSDAY

Steak Sandwich
Choice of Potato

FRIDAY

HADDOCK
All You Can Eat
Choice of Potato, Coleslaw, Tartar

SATURDAY

**Cabana Boy's
Ghost Rider Burger**
Choice of Potato

SUNDAY

1/4 lb Cheeseburger
Choice of Potato, Gun Soda

SPECIALS SUBJECT TO CHANGE

GERMANFEST
October 26-29th

SAUERKRAUT DUCK

Roasted Duck served with Kraut,
Wild Rice & Gravy

JAEGERSCHNITZEL

Breaded Pork Cutlet in a Light Sour Cream
Gravy, Mushrooms, Green Onions & Carrots

BEEF ROULADEN

Tenderloin Roll with Bacon, Stone
Ground Mustard, Onion & a Pickle.
Served with Gravy.

BEEF GOULASH

Served over Spaetzle

SAUERBRATEN

Marinated Beef

CABBAGE ROLLS

Rice & Beef Wrapped in Cabbage.

PORK ALA OSCAR

Breaded Pork Cutlet with Asparagus,
Mushrooms & Hollandaise Sauce.

Entrees include Soup or Salad, Choice of Two Sides:
Spaetzle, Red Cabbage, Potato Pancakes,
German Potato Salad, Sauerkraut,
Dumplings, Squash



EARLY BIRD SPECIALS available until 6PM
(Not valid with coupons or on holidays)

Liver & Onions

Broiled Haddock
Tenderloin

WEDNESDAY BURGER SPECIALS

THURSDAY STEAK SPECIALS

(Not valid with coupons or on holidays)

FRIDAY SPECIALS

Fresh Lake Perch
Broiled Haddock
Tavern Style Fish

SATURDAY SPECIALS

Prime Rib

16 oz King
12 oz Queen

Roast Duck

Sauerkraut, Wild Rice & Gravy or Cranberry Glaze,
Mixed Vegetables, Wild Rice & Gravy

ADD ONS

Asparagus
Sautéed Mushrooms
Dinner Salad
Bowl or Cup of Soup
Potato Side
Vegetable Side

APPETIZERS

Half-Naked Cheese Curds
Fried Mushrooms
Mussels
Shrimp Cocktail
Crab Cakes
Potato Peels

Jalapeno Poppers
Mozzarella Logs
Haystack Onion Rings
French Fry Basket

SANDWICHES

(Served with Choice of French Fries, Baked Potato,
Potato Pancake or Potato Peels)

Tenderloin Steak Sandwich

Side of Au Jus, Lettuce, Tomato & Onion

Half-pound Burgers

Lettuce, Tomato, Onion, Pickle

Chicken Sandwich

Grilled, Fried, Cajun Grilled, Spicy Fried

Perch or Haddock Sandwich

French Dip

Provolone Cheese, Sautéed Onions,
Mushrooms, Peppers on Homemade Bread

SPECIALTY SALADS

Greek Salad

Romaine Lettuce, Feta Cheese, Kalamata
Olives, House Italian Dressing

Chicken Caesar Salad

Romaine Lettuce, tomato, Shaved Parmesan,
Croutons, Grilled Chicken

Chef Salad

Lettuce Blend, Ham, Bacon, Cheddar, Eggs,
Tomato, Cucumber, Croutons, Choice of Dressing

PASTA

Garden Pasta

Vegetable Medley with Pesto, Fettuccine Pasta

Pesto Chicken Pasta

Sun-Dried Tomato, Artichokes, Kalamata Olives in
Pesto with Grilled Chicken

Fettuccine Alfredo

Add Chicken, Shrimp or Scallops

MEAT ENTREES

Steer Tenderloin

6 oz or 9 oz

Garlic Stuffed Tenderloin

Bacon Wrapped, Garlic Gravy

Sicilian Style Tenderloin

Breaded & Pan Fried, Topped with Sautéed
Peppers, Onions, Mushrooms & Parmesan

Ribeye

New York Strip

Veal Oscar

Thin Sliced; Garnished with Asparagus,
Shrimp & Hollandaise Sauce

Beef Liver & Onions

Crisp Bacon & Au Jus

BBQ Ribs

Smoked Baby Back Pork Ribs
Half or Full Rack

Steak & Lobster

6 oz Tenderloin, 4 oz Lobster Tail
Served with Warm Butter
ADD Shrimp Oscar or Crab Oscar

POULTRY

Pecan Crusted chicken

Served over Angel Hair Pasta, with
Pesto Cream Sauce

Chicken Wellington

Chicken, Ham, Swiss Cheese, Asparagus, Wrapped
in Puff Pastry on Honey Mustard Cream Sauce

Chicken Oscar

Tender Chicken Breast with Shrimp &
Asparagus, Topped with Hollandaise Sauce

SEAFOOD

Fresh Lake Perch

Breaded in House-Ground Crumbs, House
Lemon Sauce

Pan Fried Walleye

Lightly Dusted with Seasoned Flour,
House Lemon Sauce

Stuffed Haddock

Filled with Crab Stuffing, Topped with
Shrimp & Hollandaise

Salmon Crowns

Filled with Crab Stuffing, Topped with
Shrimp & Hollaondaise

Broiled Scallops

Baked in Lemon Butter Sauce, Lightly
Seasons with Fish Blend Spices

Broiled Haddock

Seasoned, Cooked in Lemon Butter Sauce
Can b Cajun Grilled or Gratinee
(Topped with Parmesan & Bread Crumbs)

Shrimp

Deep Fried or Broiled, Lemon Butter

Sand Dabs

Lightly Tempura Battered Sole, Pan Fried in
Burnt Butter

Lobster Tail

Single or Twin

Salmon Filet

Grilled, Cajun or Baked, Cucumber Dill Sauce

Hours of Operation

Bar opens at 4:00 pm;

Dinner Service begins at 5:00 pm

Monday & Tuesday: Closed

Wednesday & Thursday: 4-9pm

Friday & Saturday: 4-10pm

Sunday: 9am-1pm, 4-9pm

Email: chadlafever36@gmail.com



*Enjoy a fantastic dinner in
a unique setting. We are
proud to serve only the best to
our valued family.*

**5776 Main St.
Butte des Morts**

Dine In
Reservations Accepted
Catering
Private Dining is Available

CHEF'S FEATURES

CAMPFIRE WALLEYE: pan seared walleye / bacon
smoked gouda cauliflower saute / seasonal vegetable

MAHI VERA CRUZ: grilled mahi / olives roasted tomatoes
/ onion / seasonal vegetable

SALMON: Dijon parmesan crusted / spinach mushroom risotto

SEA BASS: crispy seared sea bass / wild mushroom blend
/ scallions arugula / soft boiled egg / Japanese noodles

SHRIMP BRUSCHETTA: shrimp / garlic / roasted tomatoes
/ red onions / spinach / white balsamic / house made
tajerin

PEPPERJACK ALFREDO: rotisserie chicken / pepperjack
cheese / parmesan cheese / spinach / house-made
fettuccine (Add Shrimp)

STEAK GNOCCHI: center cut sirloin / Wisconsin white
cheddar / asparagus / gnocchi

OSSO BUCCO: braised bbq pork shank / jalapeno &
pepperjack spoonbread / seasonal vegetable

RIBEYE: 15 oz grilled ribeye / smothered in caramelized
onion & mushroom / truffle wedges / seasonal vegetable

CHICKEN CORDON BLEU GNOCCHI: rotisserie chicken /
ham / spinach / gnocchi / Swiss cheese sauce / toasted
bread crumbs

COCONUT CURRY: edamame / red curry / sauteed greens
/ lemongrass / ginger / coconut milk / bigoli pasta

COTTAGE PIE: rotisserie chicken / cream sauce / carrots /
corn / celery / peas / garlic herb mashed potatoes

*Our rotisserie style of
cooking, house-made
bread & pasta, and
our support of local
Wisconsin products set us
apart on Lake Winnebago
and the Fox Valley.*



**BREAKFAST
SUNDAYS 10:30 am**

EGGS

TRADITIONAL BREAKFAST: 2 eggs / bacon or sausage
/ toast

GOAT CHEESE OMELET: sun-dried tomatoes / spinach /
goat cheese / topped with a balsamic glaze

DENVER OMELET: Canadian bacon / peppers / onions /
cheddar cheese

CRAB CAKE BENEDICT: crab cakes / poached eggs /
dill crème fraiche / scratch hollandaise

GORGONZOLA SAUSAGE BENEDICT: blackened
sausage patties / poached eggs / bacon jam / arugula /
gorgonzola crumbles / Creole hollandaise

POUTINE: straight fries topped with pulled pork / fresh
cheese curds / gravy / fried egg / green onion

AND MORE

DONUTS: berry compote / sweetened lemon
marscapone

FAJITA BURRITO: chorizo / scrambled eggs /
guacamole / pico de gallo /
queso / pepperjack / tortilla chips

CHICKEN & WAFFLES: spicy fried chicken tenders /
sweet waffles / goat cheese / walnuts / Wisconsin's
own Sippi's Sap Shack Maple Syrup

FRENCH TOAST: brioche topped with amaretto macerated
berries / Wisconsin's own Sippi's Sap Shack Maple Syrup



**7098 S US Hwy 45 OSHKOSH
920-688-9047**

Reservations recommended
for inside dining.
Patio is first-come, first-served.

Bloody Mary or Margarita flight



Happy Hour
Monday thru
Friday
3-6 pm
\$1 off all drinks