

THE FOUNDER'S ROOM

RESTAURANT & LOUNGE

4 PM - 8 PM

APPETIZERS FOR SHARING

Cheese Curd Fritters.....\$15

4 Wisconsin cheese curd fritters served with chipotle cheese sauce and fire roasted tomato jam

Chef's Choice Charcuterie

Tasting Board for 2.....\$21

Assorted cured meats, artisan cheeses and chef's special items  Upon Request

Philly Cheese Steak Rolls.....\$15

3 large rolls perfectly deep fried and cut in half with Jalapeño cheese sauce

Reuben Rolls.....\$15

3 large rolls perfectly deep fried and cut in half with 1000 Island aioli

Applewood Bacon Wrapped Brat Bites.....\$13

8 brat bites served with a specialty mustard 

Fried Pickles

Served with a homemade chipotle aioli 

Grilled Shrimp Avocado Toast.....\$14

Grilled shrimp on marble rye toast, avocado, everything seasoning and hot honey  Upon Request

Gulf Shrimp Cocktail

6 large shrimp served with our homemade cocktail sauce and lemon wedge 

Deviled Eggs Trio.....\$11

2 traditional, 2 truffle and 2 bloody mary deviled eggs 

SOUPS & SALADS

The Founder's Wedge

Strawberry Gorgonzola Salad...LG \$14 / SM \$9

Romaine hearts, oven dried cherry tomatoes, pickled red onions, gorgonzola dressing and smoked applewood bacon. Add grilled chicken for \$5 

Mixed greens with fresh strawberries, cucumber slices, gorgonzola cheese, toasted almonds with a raspberry vinaigrette dressing. Add grilled chicken for \$5 

Garden Tossed Salad

Seafood Chowder

French Onion

Gourmet greens, cherry tomatoes, cucumber slices, red onion, deviled egg and your choice of ranch, Italian, French or balsamic dressing. Add grilled chicken for \$5 

Homemade french onion soup with croutons and melted swiss cheese  Upon Request

Caesar Salad

French Onion

Chopped romaine, parmesan cheese, croutons and Caesar dressing. Add grilled chicken for \$5  Upon Request

ENTREES

All entrees and sandwiches served with your choice of homemade potato pancakes, french fries or parsley buttered baby red potatoes. Gluten free bun available by request for \$2

The Founder's Burger

Deluxe Fish Sandwich

1/2 lb all angus beef cooked to your desired temperature, topped with cheese curds, bacon, pickles, fire roasted tomato jam and romaine on a toasted brioche bun  Upon Request

6 oz large fried cod loin with melted cheddar cheese, lettuce, tomato and tartar sauce on a toasted brioche bun  Upon Request

Chicken Tenders Basket

Grilled or Fried Chicken Sandwich

4 chicken tenders made with 100% breast meat breaded and fried, served with ranch, bbq or honey mustard 

Grilled or fried fresh chicken breast with your choice of toppings on a toasted brioche bun  Upon Request

Choice Filet of Sirloin

Cheese (Choose one)

10 oz grilled to your desired temperature in a cabernet garlic sauce with sauteed mushrooms, served with a fresh roasted veggie 

Cheddar, American, Pepper Jack, Provolone, Swiss, Gorgonzola

Shrimp "Po Boy" Sandwich.....\$15

Toppings (Choose as many as you like)

5 fried jumbo shrimp, shredded lettuce and sliced tomato with a cajun aioli on a toasted hoagie bun  Upon Request

Lettuce, Tomato, Yellow Onion, Red Onion, Jalapeños, Bacon (Add \$2), Mayo, Ketchup, Mustard, Pickles

FRIDAY SEAFOOD

All entrees served with a side of coleslaw, house-made tartar sauce, a lemon wedge and your choice of homemade potato pancakes, french fries or parsley buttered baby red potatoes & rye bread

Cod.....\$19
9 oz with choice of beer battered or baked 

Perch.....\$20
Beer battered 

Walleye.....\$22
Seared with a white wine beurre blanc sauce and sauted veggies 

Shrimp.....\$19
6 large shrimp with choice of beer battered or baked 

Whitefish.....\$22
Baked with a lemon caper cream sauce 

Chef's Fresh Seafood Special.....\$25
Ask your server about today's special

A LA CARTE SIDES

Large French Fries.....\$5 

Large Coleslaw.....\$3 

Homemade Potato Pancakes (2).....\$3 

Extra Piece of Fish (Perch or Cod).....\$4 

Parsley Buttered Baby Red Potatoes.....\$3 

DESSERTS

Deluxe Brownie A la Mode.....\$9

Homemade fudge brownie and chocolate chip cookie topped with chef's salted caramel ice cream

NY Cheesecake with Berries.....\$8

Chef's Choice of Homemade Ice Cream.....\$6 

Creme Brulee with Fresh Berries.....\$9 



Thank you for dining with us at The Founders Room! - Chef Connor & the entire Skyline Team

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



GLUTEN FREE