

# 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 .....\$11**

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 .....\$14**

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 .....\$14**

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

### **Garden Tossed Salad .....LG \$8 / SM \$5**

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 ☎

### **Caesar Salad.....LG \$9 / SM \$6**

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

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

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

### **Seafood Chowder .....\$7 ☎**

### **French Onion.....\$7**

Homemade french onion soup with croutons and melted swiss cheese ☎ *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.....\$17**

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*

### **Chicken Tenders Basket .....\$13**

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

### **Choice Filet of Sirloin.....\$29**

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

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

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

### **Deluxe Fish Sandwich .....\$15**

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

### **Grilled or Fried Chicken Sandwich.....\$15**

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

#### **Cheese (Choose one)**

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

#### **Toppings (Choose as many as you like)**

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 ☎

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

**Perch.....\$20**  
Beer battered ☎

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

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

**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