

ENTRÉES

Add side garden salad, seasonal vegetables, or mushrooms & onions. 5

Ribeye*

12 oz ribeye, cooked to order. Served on a bed of rice pilaf with sautéed seasonal vegetables. 33

Pesto Alfredo

Cavatappi pasta generously tossed with our rich, creamy housemade alfredo and fresh basil pesto! Topped with a grilled blackened chicken breast, grated Parmesan, and sun dried tomatoes. Served with a breadstick. 22

Grilled Chicken

Pan seared chicken breast topped with a red wine reduction and roasted mushrooms, on a bed of rice pilaf with sauteed seasonal vegetables. 17

Canadian Walleye (seasonal)

Fresh Canadian Walleye oven-baked or pan-seared with a side of lemon aioli or house tartar sauce, sautéed seasonal vegetables, and rice pilaf. 23

DESSERTS

Swedish Cream

Silky decadent chilled vanilla bean custard cream, topped with lingonberry sauce and seasonal berries. 11

Death By Chocolate

Layered chocolate cake served with whipped cream and berries. 11

SPECIALS

FRIDAY FISH FRY

Fresh Perch beer battered and deep fried to a golden crisp. Served with fries, housemade coleslaw and tartar sauce.

BURGERS AND BREWS WEDNESDAYS

Enjoy our featured fresh half-pound burger on a toasted bun with a draft beer or bottomless soft drink.

PRIME RIB SATURDAY

Rosemary rubbed 12 oz hand cut prime rib grilled to your liking. Served with baked potato and sautéed seasonal vegetables.

We are a locally owned family business committed to sourcing sustainable ingredients and supporting our community.

Follow us on Social Media

 Chequamegon Grill  @chequamegon_grill



Gluten free concerns? Ask your server for available options.

Our kitchen is not a gluten free environment. Some cross contamination may occur.

Food allergies? Please inform your server before ordering. While we take steps to minimize the risk of cross contamination, we cannot guarantee our products are safe to consume for those with severe food allergies.

*Consuming raw or undercooked eggs, meats or poultry may increase your risk of food-borne illness.

Parties of 8 or more may be charged a 20% gratuity.

the CHEQUAMEGON grill

FRESH, LOCAL, & HAND-CRAFTED ON LAKE SUPERIOR.

STARTERS

Perch Fingers

House cut fresh Perch traditionally dipped and deep-fried with a light golden breading. Served with our housemade tartar sauce. 15

Cajun Cheese Curds

A Wisconsin classic! Lightly Cajun seasoned fried cheese curds locally sourced from Ellsworth, WI. 11.5

Hand Breaded Chicken Tenders

Tender chicken breast strips breaded in-house and deep-fried to a golden crisp. Served with housemade ranch. 12.5

Hummus

Creamy roasted red pepper hummus served with cucumbers, tomatoes, baby carrots, broccoli, and toasted pita bread. 11

Onion Rings

One pound of crispy beer-battered onion rings. 11

GREENS

Add grilled chicken or portabella. 4 Add smoked salmon. 6

Greek Quinoa Salad

Protein-packed Quinoa tossed with housemade red wine vinaigrette, kalamata olives, cucumber, red onion, red bell pepper, tomatoes and feta cheese. 14

Cobb Salad

Thick cut bacon, seasonal greens, hard boiled egg, grape tomatoes, shredded cheddar jack cheese, red onion, and cucumber. Served with housemade Dijon vinaigrette. 13.5

SANDWICHES & BURGERS

Sandwiches served with fries. Substitute gluten free bread. 2 Substitute sweet potato fries, side salad, or cup of soup. 3
Substitute onion rings. 4

Steak Melt*

Thinly sliced marinated top sirloin steak, Swiss and cheddar cheese, caramelized onions, and housemade horseradish ranch on the side. Served on sourdough bread. 16.5

The Shore Lunch

Perch, hand breaded and deep fried, on a toasted Italian hoagie bun with cajun remoulade sauce, topped with lettuce and tomato. 16

Bison Black & Bleu Burger*

½ lb blackened bison patty, topped with bleu cheese crumbles, lettuce, and tomato. 17

Bay Area Cheeseburger*

½ lb of fresh ground chuck, with choice of cheese, lettuce, and tomato. 14 Add two slices of thick cut bacon. 3