

Specials

Wed. & Friday Mix & Match Fish Fry

Wisconsin Fish Fry

Our fish fry now includes lightly breaded fish or smelt, beer-battered fish or Cajun catfish fingers for only \$9.99. *Mix & match extra portions for \$1.99 each.

Lake Superior Broiled White Fish

Fresh Lake Superior White Fish filet, broiled and served with real drawn butter, coleslaw, choice of potato, corn fritters & dinner rolls. 15.99

Cajun Catfish Fingers

Farm raised Catfish, lightly breaded in a special Cajun seasoning and served with coleslaw, choice of potato, corn fritters, dinner rolls and a homemade Cajun sauce. \$9.99 *Extra portions \$1.99

Chef Catch of the Day

A delectable creation by our Chef, new choice every Friday. Ask your server for details. Served with potato, cole slaw, soup or salad and a bread basket. \$18.99

Potato Choices: French fries, baked potato, roasted baby red potatoes, baby red garlic mashed or couscous.

Loaded baked potato or loaded baby red garlic mashed potatoes 1.99

*To receive extra portions, you must order a fish dinner.

Saturday Prime Rib

Slow-roasted, served au jus with soup or salad, sauteéd vegetables and choice of potato and dinner roll.

Queen 22.49 King 25.49

Party, Wedding, Meeting or Reunion at Spring Brook? Awesome Idea!

For more information call Lisa at 608-254-1463 or email at LisaP@Spring-Brook.com

SPRING BROOK NORTHWOODS BAR & GRILLE

Carry Out & Delivery* Menu

*Delivery Available From 4 pm - 11 pm Friday & Saturday
242 Lake Shore Drive • Wisconsin Dells, WI 53965
608-254-1464 • www.Spring-Brook.com

You'll Love Our Greens!

Chef Salad

Mix of lettuces with veggies and croutons, topped with ham, turkey and cheddar cheese. Served with your choice of dressing. 11.99

Chicken Caesar Salad

Romaine lettuce, tomatoes, red onions, pepperoncinis, shredded parmesan and croutons, tossed with Caesar dressing. 12.99 Without chicken 9.99
Grilled Salmon or Honey Beer Shrimp 13.99

Greek Salad

Mix of lettuce tossed with tomatoes, kalamata olives, red onions, feta cheese, cucumbers, pepperoncinis, capers and our Greek vinaigrette. 11.99

Buffalo Salad

Your choice of chicken or shrimp sauteéd in our special Buffalo sauce, atop a lettuce mix with tomatoes, red & green peppers, cucumbers, black olives, shredded cheddar cheese & bleu cheese crumbles. 13.99

Taco Salad

A fried tortilla bowl filled with lettuce, taco meat, diced tomatoes, red onions, black olives and shredded cheddar. Served with salsa and sour cream. 11.49

Asian Salad

Mix of lettuce with bean sprouts, carrots, ginger, green onions and cashews, tossed with soy-mirin dressing and finished with our Thai Ahi Tuna Kabob. 13.99

Bahama Salad

Mix of lettuce with red onions, tomatoes, red & green peppers, avocados and fresh bleu cheese, tossed with homemade mango salsa and then our Bahama Mahi Mahi Kabob. 13.99

Cyprus Salad

Mix of lettuce with kalamata olives, red onions, cucumbers, tomatoes, dates, figs, pine nuts and goat cheese tossed with homemade red pepper dressing, topped with a Cyprus Swordfish Kabob. 13.99

Creole Salad

Mix of lettuce with red & green peppers, red onions, tomatoes, capers, bleu cheese, and three cheese polenta. Tossed with homemade Creole dressing and topped with a Creole Petite Steak Kabob. 13.99

Burger Board

Homemade beef patties are served with fries, deep-fried chips or cold pasta salad or couscous.

Northwoods Burger

Grilled burger topped with our signature Haystack onions, bacon, BBQ sauce, lettuce, tomato and cheddar cheese. Served on a sourdough bun. Delicious! 9.99

Bookie Burger

Grilled burger with homemade creamy horseradish sauce, topped with sauteéd mushrooms and bleu cheese. 9.99

Cajun Burger

Grilled burger with cajun seasoning, topped with pepperjack cheese, jalapeños, bacon, lettuce & tomato with southwest sauce. Served on a sourdough bun. 9.99

Spring Brook Ranch Burger

Grilled burger topped with pepperjack cheese, Haystack onions and our homemade ranch dressing. 9.99

Mushroom and Swiss

Grilled burger topped with sautéed mushrooms, Swiss cheese, lettuce and tomato. Served on a sourdough bun. 9.99

Hottie Burger

Grilled burger on top of a hot olive salad mix, then topped with pepperjack cheese and applewood bacon. 9.99

Build Your Own Burger

Grilled burger served on a sourdough bun with lettuce and tomato. 6.99
Add cheese, onions or mushrooms .75 each.
Add bacon 1.00

All burgers cooked to medium unless otherwise specified, not responsible for well-done. Consuming raw or undercooked products may increase your risk of food-borne illness.

Sand-wedges & Wraps

Served with fries or deep-fried chips

Seafood Cake Sandwich

Pan-fried crab cake and pepperjack cheese topped with southwest sauce, lettuce and tomato. Served on a focaccia bun. 9.99

Salmon Sandwich

6 oz. salmon filet basted with honey butter and grilled with honey mustard sauce. Served on a focaccia bun. 9.99

Perch Sandwich

Specially breaded perch filets, lettuce, onions, cheddar cheese & tartar sauce. Served on a marbled rye bread. 9.99

Muffaletta Sandwich

Layers of hot ham, salami, capicola (Italian cold cut), provolone cheese, topped with an olive salad. Served on a focaccia bun. A New Orleans favorite! Hot or cold 9.99

Sandwiches, Cont

Homemade beef patties are served with fries, deep-fried chips or cold pasta salad or couscous.

French Dip

Parmesan herb baguette with thinly-shaved prime rib, onions and Swiss cheese. Served au jus. 9.99

Northwoods Chicken

Grilled or fried chicken breast, topped with our signature Haystack onions, bacon, BBQ sauce, lettuce, tomato and cheddar cheese, on a focaccia bun. 9.99

Black Forest Reuben

Turkey, ham or tender corned beef, piled with sauerkraut and Swiss cheese. Served on marble rye with thousand island dressing. 9.99

Cold Salad Wrap

Floured tortilla wrap with lettuce, tomatoes, green peppers, onions, black olives, cucumber and feta cheese and toss it all in a Greek vinaigrette dressing. 8.99

Club Sand-wedge

Lettuce, tomato, bacon, turkey, ham, Swiss, American cheese & mayonnaise. On your choice of wheat or sourdough toast. 9.99



Sesame Thai Tuna

Ahi tuna steak, seared and topped with homemade Thai peanut sauce, and toasted sesame seeds. Mirin-marinated carrot & ginger salad, served on a focaccia bun. 11.49

Swordfish Provencal

Grilled swordfish topped with a great tasting tzatziki sauce, kalamata olives, pepperoncinis, tomatoes, red onions and feta cheese. Served on a focaccia bun. 11.49

Caribbean Mahi

Mahi filet marinated by our chef in a homemade Caribbean jerk sauce, then grilled and topped with a homemade mango salsa and sliced avocados. Served on a focaccia bun. 11.49

Black & Bleu Cajun Steak

A tender, petite steak with our own special blackened seasoning, seared to perfection. Topped with a southwest sauce, bleu cheese crumbles and roasted peppers, served on a focaccia bun. 10.99

Stuffed Portabella Sandwich

Portabella mushrooms, stuffed with your choice of homemade creamy spinach stuffing or homemade seafood stuffing, grilled then topped with a melted five-blend mozzarella cheese, on a focaccia bun. 9.99

All sandwiches may be served as a wrap.

May substitute soup or side salad for french fries for 2.25

The Practice Green

All appetizers served in single portions. All frying done with zero trans fat oil.

Haystack Onions

Thinly-sliced onion rings coated in our special blend of light seasonings & deep-fried. Half 5.49 Full 7.99

Breaded Shrimp

Hand-breaded Black Tiger Shrimp, 5 pcs., served with shrimp sauce. 7.49

Seafood Cake

Breaded and fried, with southwest dipping sauce. 8.49

Spicy Tiger Shrimp

Hand-breaded, tossed with our homemade hot salsa. 7.99

Catfish Fingers

Cut into strips, deep-fried and served with lemon and cajun sauce. 6.99

Spinach Dip

Homemade spinach dip, topped with mozzarella cheese then baked & served with toasted pita pieces. 8.49

Chicken Wings

Choose mild, hot, BBQ, Spicy BBQ, Teriyaki. 1 lb. 7.99 2 lb 14.50

Nachos

Tortilla chips, topped with taco meat, black olives, cheddar cheese, tomatoes, onions & jalapeños, with sour cream & salsa. 9.99

Sauteéd Mussels & Clams

Sauteéd in Chef Bryan's special garlic-butter sauce. 9.99

Honey Beer Shrimp

Sauteéd in beer & garlic butter. Served with lemon. 7.99

Stuffed Mushrooms

Mushrooms caps filled with homemade seafood stuffing with melted cheese on top. 6.99

Reuben Rolls

Egg roll filled with chopped corn beef, swiss cheese & sauerkraut, then deep-fried, with 1000-island sauce. 7.49

Seafood Spinach Dip

Homemade blend of spinach and crab stuffing, topped with mozzarella then baked, served with toasted pita pieces. 9.99

Wisconsin Cheese Curds

Breaded and deep-fried, with ranch dressing. 6.49

Homemade Chicken Fingers

Deep-fried and served with ranch dressing. 7.49

French Fries Half 4.99 Full 5.99

Bucket of Ribs

3/4 lb. of Curly's hickory-smoked pork ribs from St. Louis, with our own special BBQ sauce. 6.99

Broiled Goat Cheese

Broiled Wisconsin goat cheese with homemade roasted red pepper relish & garlic-toasted bread medallions. 8.49

The Practice Green, cont.

Apple-Smoked Bacon Con Queso Dip

Four kinds of cheese with apple-smoked bacon & green chilies, served with tri-color tortilla chips. 8.99

Mini Brats & Dogs

Includes an all-beef weiner, cheese weiner, polish brat & jalapeño brat, with a side of relish, onions and cheddar cheese. 8.49

Stuffed Portabella

Large portabella mushroom, stuffed with your choice of creamy spinach stuffing or seafood stuffing, grilled then topped with melted mozzarella cheese . 7.99

The Mouse Special

Six specialty cheeses per month, cubed with a variety of summer sausage. 7.49

Fresh Caprese Kabobs

Fresh mozzarella balls, grape tomatoes & basil, drizzled with aged-balsamic vinaigrette, with garlic-toasted medallions. 7.49

Acapulco Shrimp Delight

Cooked shrimp in a light tomato sauce base, topped with chopped onions, cilantro, tomatoes and avocado, served in a margarita glass. 8.49

Pizza! Pizza! Pizza!



One Large, 5-Cheese Blend Pizza 15.99

Choose from these additional toppings: Pepperoni, homemade sausage, applewood bacon, shrimp, chicken. 2.50 ea. Red & green peppers, red onions, tomatoes, black olives, green, black & kalamata olives, mushrooms, , jalapeños, pepperoncinis, feta, cheddar, bleu cheese 1.75 ea.

Northwoods Pizza

BBQ, chicken, bacon, mozzarella and cheddar cheese, topped with Haystack onions. 22.49

Meat Lovers

Pepperoni, sausage, Canadian bacon, and bacon. 22.99

Supreme Pizza

Sausage, pepperoni, applewood bacon, mushrooms, red & green peppers, red onions, black olives and tomatoes. 25.99

Greek Pizza

Lots of chicken, onions, feta cheese, pepperoncinis, kalamata olives, and a garlic-butter sauce. Mmmm! 22.99

Personal Pizza

Personal-size with one topping of your choice. 8.99
Additional toppings (3 max) 1.00 each

Gyros Pizza

Gyros meat, red onions, tomatoes, kalamata olives and feta cheese with five-blend mozzarella cheese on top of a garlic-buttered thin crust served with homemade gyros sauce on the side. 25.99

Sea-food, Eat-food

Served with soup or salad, choice of potato, vegetable and bread

Shrimp

Sauteéd in white wine & garlic butter or deep-fried breaded shrimp served with cocktail sauce.
Small 16.99 Large 22.99

Northwoods Salmon

Salmon filet marinated in seasoned olive oil, grilled to perfection. Small 17.99 Large 23.99 Add Honey-Dijon sauce 1.99

Lake Perch

Hand-breaded then deep-fried to a light golden brown. Served with lemon and tartar sauce. Single 15.99 Double 23.99

Sesame Thai Tuna Kabob

Sesame-encrusted Ahi Tuna with red & green peppers, red onions and pineapple, drizzled with home-made Thai peanut sauce. Served atop a bed of couscous. 19.99

Zeus Swordfish Kabob

Greek-seasoned swordfish with kalamata olives, red onion, pepperoni and artichoke hearts served on a bed of Greek orzo with a side of gyros sauce. 19.99

Caribbean Mahi Kabob

Mahi-Mahi in a Caribbean jerk sauce with mangos, pineapple, red & green peppers, red onions and avocado, placed on a special blend of Caribbean orzo. 19.99

The Club Favorite – Steak

Served with veggies, choice of potato and a choice of soup or salad & bread

NY Strip

NY strip steak grilled and basted with garlic butter and Chicago seasoning. 26.49
With Peppercorns & Kentucky Bourbon Sauce. 29.99

Bone In Rib-eye

Grilled and basted with garlic butter. 27.49
Blackened with bleu cheese crumbles. 29.99
Loaded with portabella mushrooms, feta cheese, Haystack onions. 33.99

Black & Bleu Cajun Steak Kabob

Blackened with red & green peppers, pineapple, red onions & drizzled with a bleu cheese sauce, served on a blend of three-cheese polenta. 19.99

Northwoods Flat Iron Steak

Grilled to perfection with garlic-butter. 19.99

Tenderloin

Applewood-smoked bacon-wrapped filet. 25.99
Stuffed with Chef Bryan's seafood stuffing. 31.99

Add to Any Steak: Skewer of (5) Grilled Shrimp - 5.99, Bleu Cheese - 2.99, Burgundy Mushrooms or Garlic-Sauteéd Onions - 2.99 (both - 4.99)

Pasta Perfect

Served with veggies, crostinis, soup or salad and bread basket.

Chicken Alfredo Pasta

Fettuccine tossed with homemade roasted-garlic alfredo, sun-dried tomatoes, broccoli, baby carrots, red onions, red & green peppers. 15.99

Seafood Scampi Pasta

Shrimp or salmon with white wine garlic-butter sauce tossed with bowtie pasta, broccoli, red onions, baby carrots, sun-dried tomatoes. 19.99

Stuffed Spicy Italian & Cheese Ravioli

Ravioli stuffed with Italian sausage and fresh broccolini, tossed with imported pecorino romano, fontina cheeses and roasted red peppers, topped with a red wine marinara. 17.49

Sauteéd Mussels and Clams

Midwest fresh black mussels and white clams sauteéd in a special white wine and garlic butter sauce, tossed with fettuccine. 18.99

Striped Six Cheese Tortelloni

Tortelloni stuffed with ricotta, pecorino, romano, Swiss, mozzarella, fontina and grana padano cheese, tossed with garlic-butter, fresh basil and sun-dried tomatoes, drizzled with a balsamic reduction sauce. 17.99

Stuffed Maine Lobster/Ricotta Cheese Ravioli

Striped ravioli stuffed with large chunks of Maine lobster mixed with sauteéd leeks, ricotta and mozzarella cheese, with rich seafood-sherry sauce. 19.49

Porcini Mushroom Sacchetti

Pouch-shaped pasta filled with wild roasted porcini & portabella mushrooms, mixed with ricotta, mozzarella, parmesan, prosciutto, Swiss & fontina cheese with roasted garlic & thyme, topped with a homemade mushroom brie sauce. 18.49

Enhance Any Pasta With:

Marinated Chicken or Homemade Meatballs 3.99
Shrimp or Salmon 3.99
Blackened or Cajun Seasoning No Charge

Birdie, Birdie

Served with soup or salad, choice of potato, vegetable and bread

Jamaican Me Chicken

Chicken breast marinated in a Jamaican jerk sauce, grilled over an open fire, drizzled with more jerk sauce. Served on blend of Jamaican orzo. 16.99

Garlic-Butter Chicken

Chicken breast marinated in a garlic-butter sauce, grilled over an open fire, drizzled with more garlic butter. Served on bed of couscous. 16.99