

STARTERS

CHICKEN TENDERS*

All-White Meat, Ranch \$12
Substitute Vegan Plant-Based Chicken (V) \$14

CHICKEN WINGS*

Choice of Buffalo, Nashville Hot, or Signature BBQ Sauce \$16

NACHOS (V)

\$15
Sour Cream, Guacamole, Pico de Gallo, Black Olives, Jalapeños, Lettuce, Refried Beans
Add BBQ Beef Brisket* +\$7 Add Chicken* +\$6
Add BBQ Smoked Pork* +\$6 Add Vegan Chicken +\$7

JUMBO BAVARIAN PRETZEL (V)

\$15
Craft Beer Cheese, Roasted Street Corn Dip, Honey Dijon

WISCONSIN CHEESE CURDS (V)

\$15
Locally Sourced White Cheddar battered in Craft Beer, Sweet Garlic Teriyaki and Chipotle Ranch Sauces

BBQ AHI TUNA TOSTADAS*

\$16
Napa Cabbage, Corn Salsa, Guacamole, Smoked Jalapeño Aioli, Watermelon Radish

BRISKET ONION RINGS*

\$16
House-Smoked BBQ Beef Brisket, Craft Beer Cheese, Pico de Gallo, Sour Cream

SOUP & SALAD

CRAFT BEER CHEESE SOUP (GF) (V)

\$9
Spotted Cow Beer, Blend of WI Cheeses

BBQ SPICED SALMON SALAD*

\$17
Corn Salsa, Avocado, Chipotle Ranch, Tortilla Strips, Pico de Gallo

CHICKEN CAESAR SALAD*

\$16
'Tribe Country Farm' Romaine, Parmesan, Croutons, Grilled Chicken
Substitute Vegan Plant-Based Chicken (V) +\$3

WALDORF BOWL* (GF) (V)

\$10
Watermelon Radish, Fresh Apple, Dried Cranberries, Hydroponic Greens

Add Seared Ahi Tuna* +\$9 Add Chicken* +\$6

HANDHELDS

AVOCADO CHICKEN WRAP*

\$13
Romaine, Avocado Ranch, Corn Salsa, Tortilla Strips, Pico de Gallo

CAPRESE CHICKEN WRAP*

\$15
Chicken Breast, Fresh Mozzarella, Basil Pesto, Hydroponic Greens, Balsamic Reduction, Tomato

WATERFRONT CLUB*

\$15
Roasted Turkey, Bacon, Avocado, Lettuce, Tomato, Mayo, Monterey Jack, Sourdough Bread

BBQ PULLED PORK*

\$15
Pit-Smoked Pork Shoulder, Battered Onions, Smoked Jalapeño Aioli



NASHVILLE HOT CHICKEN SANDWICH*

\$13
Grilled or Fried Chicken, Garlic Dill Pickles, Honey Cumin Dressing
Substitute Vegan Plant-Based Chicken (V) +\$3

ALMOND & CRANBERRY CHICKEN SALAD CROISSANT*

\$15
Toasted Butter Croissant, Lettuce, Tomato

ANGUS BURGER*

\$14
½ lb. Burger, WI Cheddar

PORTOBELLO BURGER*

\$15
½ lb. Angus Burger, Sweet Garlic Teriyaki, 'River Valley Ranch' Mushrooms, Monterey Jack

AVOCADO STREET CORN BURGER*

\$15
½ lb Angus Burger, Street Corn Dip, Romaine, Avocado Ranch, Corn Salsa, Tortilla Strips, Pico de Gallo

BBQ BLEU BURGER*

\$17
½ lb. Angus Burger, Bleu Cheese, Battered Onions, Signature BBQ

All Handhelds Include Your Choice of One Side.

Upgrade to: Gluten Free Bread + \$3

Milwaukee Pretzel Bun + \$1 Gluten Free Bun + \$2

ENTRÉES

FISH TACOS*

\$13
Grilled or Fried Walleye Tacos, Napa Cabbage, Corn Salsa, Pico de Gallo, Honey Cumin Dressing, Smoked Jalapeño Aioli

BBQ SALMON BOWL* (GF)

\$21
Grilled House-Cut Salmon Fillet, Signature BBQ, Cauliflower Rice

SMOKED BBQ BRISKET* MAC N' CHEESE

\$20
Cavatappi Pasta, Blend of Five WI Cheeses, Parmesan Panko Breadcrumbs

BBQ CHICKEN QUESADILLA*

\$17
Grilled Chicken, Signature BBQ, Sour Cream, Guacamole, Pico de Gallo, Blend of Five WI Cheeses

MIX GRILL*

\$29
½ Slab BBQ Baby Back Ribs, House-Smoked Beef Brisket & Pit-Smoked Pork Shoulder, Sweet Potato Fries, Coleslaw

FISH N' CHIPS*

\$15
Three Pieces of Walleye, Signature Beer Batter, Coleslaw, Plank Cut Fries

SIGNATURE BABY BACK RIBS*

\$27
Half Rack Pit-Smoked BBQ Baby Back Ribs, Sweet Potato Fries, Coleslaw



(V) VEGETARIAN (GF) GLUTEN FREE

*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Parties of 8+ will have an automatic 21% gratuity applied. Checks can only be split four equal ways, if required.

SIDES

FRESH FRUIT (V, GF)

\$5

CAULIFLOWER RICE (V, GF)

\$5

FRENCH FRIES

\$5

COLESLAW (V, GF)

\$5

SWEET POTATO FRIES (V)

\$5



DESSERTS

VANILLA CRÈME BRÛLÉE (V, GF)

\$7

Vanilla Bean Custard, Caramelized Sugar Topping

CHOCOLATE CHIP SKILLET COOKIE (V)

\$7

Whipped Cream, Caramel, Chocolate

BLUEBERRY COBBLER CHEESECAKE (V)

\$7

White Chocolate, Whipped Cream, Blueberry Compote



CHECK OUT OUR DAILY SPECIALS ON OUR WEBSITE

BEER SELECTION

BOTTLED BEERS

New Glarus Spotted Cow	\$5.50
New Glarus Moon Man	\$5.50
O'Douls N/A	\$4.50
Corona	\$5.50
Miller Lite	\$4.75
Bud Light	\$4.75
Budweiser	\$4.75
Michelob Ultra	\$4.75
Coors Light	\$4.75

DRAFT BEERS

Miller Lite	\$5.00
New Glarus Spotted Cow	\$6.00
Leinenkugel's Seasonal	\$6.00
Stella Artois	\$6.50
Angry Orchard	\$6.00
Seasonal Wisconsin Taps	\$6.00

OTHER SELECTIONS

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist Mountain Dew, Lemonade	\$3
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WATERFRONT PUNCH

Sierra Mist, Blue Raspberry Mix, Grenadine, topped with Whipped Cream, Sprinkles, and Cherry	\$6
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UNICORN LEMONADE

Lemonade, Sour Apple Mix, Blue Raspberry Mix, topped with Whipped Cream and Cherry	\$6
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OTHER BEVERAGES

Coffee, Tea, Milk, Hot Chocolate	\$3
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SIGNATURE

SLOW-SMOKED BARBECUE

It's all in the preparation. Abbey chefs use techniques from award-winning BBQ Pit Master Matthew Whiteford to slow-smoke our meats in our traditional outdoor smoker. With hand-applied spice rubs and Whiteford's signature BBQ sauce to finish, everything is tender and delicious.



LIVE MUSIC SCHEDULE

Friday - Sunday

Live music schedule is subject to change, check with your server for more information.



D'LITE DUO BAND

The Waterfront's very own D'Lite Duo Band has been a regular feature of The Abbey Resort for over 15 years. A tremendously versatile duo of musicians, D'Lite Duo Band performs hit songs from nearly every popular musical style imaginable spanning the last 6 decades. A stay at The Abbey isn't complete without listening to D'Lite Duo Band!



WATERFRONT
DRINK • DINE • DANCE

For entertainment and specials visit
THEABBEYRESORT.COM

FIRE ON THE WATER

WATERFRONT BLOODY MARY \$10

House Infused Vodka, Bloody Mary Mix, Garnished with Sausage, Tomato, Celery, Cherry Pepper, String Cheese, Onion

MAPLE BOURBON OLD FASHIONED \$15

Maker's Mark Whiskey, WI Maple Syrup, Bitters, Orange Slice, Cherry

BLUE LAGOON \$11

Vodka, Blue Curacao, Lemonade

B.Y.O.M - BUILD YOUR OWN MULE \$11

Vodka (Strawberry, Orange, Raspberry, Cranberry, Blueberry, Passionfruit, Watermelon, Grapefruit), Ginger Beer

BRAMBLE \$14

Bombay, Chambord, Lemon Juice, Simple Syrup



SIGNATURE MARGARITAS

All Signature Margaritas are \$11

ORIGINAL MARGARITA

Tequila, Triple Sec, Lime Juice, Sour

CATALINA MARGARITA

Tequila, Peach Schnapps, Blue Curacao, Sour

MANGO MARGARITA

Tequila, Mango, Lime, Sour

PINEAPPLE MARGARITA

Tequila, Triple Sec, Pineapple Juice, Lime

STRAWBERRY MARGARITA

Tequila, Strawberry, Lime, Sour