

Mammoth Bar & Lounge

DINNER

STARTERS

LOCAL CHARCUTERIE AND CHEESE PLATE

15

Potter's crackers | berry compote

BUFFALO CHEESE CURDS

9

shaved celery | pickled carrot | ranch

ROASTED CHICKEN WINGS

9

Choice of Buffalo, BBQ, or Asian kabayaki sauce

SOUPS & SALADS

STREET CORN CHOWDER

8

Poblano chiles | bacon | chipotle crema | cotija cheese | cilantro

BISON CHILI

9

Hook's 5 year cheddar | sour cream | chives | cornbread wedge

LOCAL HARVEST

9

grilled asparagus | charred tomatoes | Fresno chili pepper | whipped ricotta | sunflower vinaigrette

CLASSIC CAESAR

9

herbed croutons | shaved parmesan | white anchovies

ENTREES

CHARRED PORK TENDERLOIN

26

mustard spaetzle | roasted apple | caramelized cipponlini

PRIME ANGUS BONE-IN FILET

42

10 oz grilled | loaded baked potato | roasted vegetables | blue cheese butter

GREAT LAKES WALLEYE

28

spring pea puree | micro basil salad | grilled sweet potato | charred lemon

NORTHWOODS CHICKEN

24

Wisconsin farm raised | roasted potatoes | natural jus

VEAL CHOP

43

12 oz grilled | mascarpone polenta | summer squash | hazelnut pesto

POLPETTE ALLA BOLOGNESE

28

Southern Italian pork meatballs | pappardelle pasta | aged parmesan | crispy basil