



# DINNER

## STARTERS

- ELLSWORTH WISCONSIN CHEESE CURDS (VE)** 16  
ALE BATTERED WISCONSIN CHEESE CURDS SERVED WITH A ZESTY DILL RANCH & VODKA MARINARA
- MUSHROOM & ASPARAGUS FLATBREAD (VE)** 17  
GARLIC INFUSED OLIVE OIL, ROASTED THYME SEASONED MUSHROOMS, ASPARAGUS, SUN-DRIED TOMATOES, FETA & PROVOLONE CHEESES TOPPED WITH CHERRY BALSAMIC REDUCTION
- LOADED HOUSE CHIPS** 17  
HOUSE MADE CHIPS, BAKED BEANS, SEASONED PULLED PORK, & GARLIC CHEESE SAUCE TOPPED WITH SCALLIONS
- CHARCUTERIE BOARD** 17  
SERVES 2 PEOPLE  
ASSORTMENT OF CHEESES, MEATS, NUTS, DRIED FRUIT, & BREAD
- ARTICHOKE & 4 CHEESE FONDUE** 12  
SERVED WITH 6 SLICES OF GRILLED ARTISAN BREAD
- THREE RIVERS SAMPLER** 23  
COMBINATION OF CHEESE CURDS, LOADED HOUSE CHIPS, ARTICHOKE 4 CHEESE FONDUE, & WINGS SERVED WITH A VARIETY OF DIPPING SAUCES

## SOUPS & SALADS

- |   | SIDE | MEAL |
|---|------|------|
| <b>-CHICKEN WILD RICE</b>   | 7    |      |
| HOUSE-MADE SOUP WITH SEASONED CHICKEN, VEGETABLES, & MINNESOTA WILD RICE  |      |      |
| <b>-HOUSE SALAD</b>   | 6    | 8    |
| <b>ADD GRILLED CHICKEN</b>  | 4    |      |
| SPRING MIX GREENS, TOMATO, CUCUMBERS, GARLIC CROUTONS, SHREDDED PARMESAN CHEESE, & CHOICE OF DRESSING           |      |      |
| <b>-BOUNTIFUL SALAD (GF, DF)</b>  | 12   | 4    |
| <b>ADD GRILLED CHICKEN</b>  | 4    |      |
| GARDEN GREENS, FETA CHEESE, CRAISINS, CANDIED WALNUTS, & DICED PEARS TOSSED IN A RASPBERRY VINAIGRETTE DRESSING |      |      |

## SIDES

- |                                   |   |                              |   |
|-----------------------------------|---|------------------------------|---|
| <b>-FRIES (DF, VE, VG)</b>        | 4 | <b>-MAC-N-CHEESE</b>         | 4 |
| <b>-GARLIC MASHED &amp; GRAVY</b> | 4 | <b>-SEASONED HOUSE CHIPS</b> | 4 |
| <b>-ROASTED BRUSSELS SPROUTS</b>  | 4 | <b>-ASPARAGUS</b>            | 4 |
|                                   |   | <b>-3 RIVERS BEANS</b>       | 4 |

- FRIDAY NIGHT ONLY—FISH FRY** 20  
CHOOSE EITHER BATTER-FRIED OR BROILED FISH WITH COLESLAW, TARTAR SAUCE, LEMON, & CHOICE OF HOUSE CHIPS OR FRIES

## SEASONAL SPECIALS

- SKILLET TURKEY POT PIE (GF, DF)** 21  
SMOKED TURKEY, PEAS, CARROTS, POTATOES, & GRAVY WITH A BUTTERED PIE CRUST SERVED WITH SALAD & BRUSSELS SPROUTS
- CROQUE MONSIEUR (GF, DF)** 16  
SHAVED HAM WITH SWISS CHEESE & BÉCHAMEL SAUCE BETWEEN FRENCH TOAST SERVED WITH FRIES OR HOUSE CHIPS
- “TIPSY” CHICKEN (GF, DF, VE, VG)** 20  
ANGEL HAIR PASTA WITH VODKA MARINARA SAUCE & TOPPED WITH GRILLED CHICKEN, PARMESAN & BASIL LEAVES
- “WHERE’S THE BEEF” (GF, DF)** 28  
CABERNET MARINATED & SLOW COOKED BEEF TIPS ON ARTISANAL BREAD TOPPED WITH MASHED POTATOES & ROSEMARY GRAVY

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERT!

## ELEVATED CLASSICS

ALL ELEVATED CLASSICS INCLUDE CHOICE OF FRIES OR SEASONED HOUSE CHIPS (SUBSTITUTE SIDE HOUSE SALAD \$2, CUP OF SOUP \$3, OR SUBSTITUTE BURGER PATTY WITH A GRILLED OR FRIED CHICKEN BREAST PATTY OR AN IMPOSSIBLE BURGER FOR AN ADDITIONAL \$4) — LETTUCE, TOMATO, ONION & PICKLE OFFERED UPON REQUEST

- THREE RIVERS BURGER\*** 16  
(GF, DF, VE, VG)  
**ADD CHOICE OF CHEESE** 1  
GRILLED BURGER PATTY SERVED ON A TOASTED BUN
- WESTERN BURGER\* (GF, DF, VE, VG)** 17  
GRILLED BURGER PATTY TOPPED WITH SMOKED BACON, CHEDDAR CHEESE, BOURBON BBQ SAUCE, & TOBACCO ONIONS SERVED ON A TOASTED BUN
- THREE RIVERS CLUB (GF, DF)** 16  
SMOKED TURKEY BREAST, TOMATO, BACON, AVOCADO, CHEDDAR CHEESE, SPRING MIX, & GARLIC AIOLI ON WHOLE GRAIN BREAD (OR, MAKE IT A WRAP)
- CRISPY CHICKEN SANDWICH** 18  
(GF, DF)  
FRIED CHICKEN BREAST TOPPED WITH BACON, CHEDDAR CHEESE, & A HONEY SRIRACHA AIOLI SERVED ON A TOASTED BUN
- GRILLED CHICKEN SANDWICH** 18  
(GF, DF)  
GRILLED CHICKEN BREAST TOPPED WITH ROASTED RED PEPPERS, PROVOLONE CHEESE, GRILLED ONIONS, & SUN-DRIED TOMATO AIOLI SERVED ON A TOASTED BUN
- LOADED CHICKEN SANDWICH** 18  
(GF, DF)  
GRILLED CHICKEN, MUSHROOMS, BACON, ONION, & SWISS CHEESE ON A TOASTED BUN
- WINGS** 17  
1 LB OF CHICKEN WINGS WITH HOUSE MADE DIPPING SAUCES PARMESAN GARLIC, BOURBON BBQ, DYNAMITE, & BLAZING BUFFALO

## ENTRÉES

EACH ENTRÉE BELOW IS SERVED WITH A HOUSE SALAD OR UPGRADE TO A CUP OF SOUP \$3

- PAN-FRIED WALLEYE (GF, DF)** 32  
POTATO CRUSTED PAN-FRIED WALLEYE FILET SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED BRUSSELS SPROUTS TOPPED WITH AN HERB SHALLOT BUTTER (MAY HAVE BONES)
- FLAT IRON STEAK\*** 35  
SEASONED 8 OZ ALL ANGUS BEEF STEAK GRILLED TO DESIRED TEMPERATURE WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED BRUSSELS SPROUTS TOPPED WITH MUSHROOM GRAVY
- BEEF TIPS\*** 30  
PAN-SEARED BEEF TIPS WITH BACON, MUSHROOMS, & BEEF JUS SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED BRUSSELS SPROUTS
- TOMAHAWK BONE-IN PORK CHOP (LIMITED QUANTITIES)** 35  
MAPLE & CITRUS GLAZED, GRILLED, BONE -IN PORK CHOP SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ASPARAGUS TOPPED WITH AN HERB SHALLOT BUTTER
- SHEPHERD’S PIE** 20  
GROUND BEEF & VEGETABLE MIXTURE TOPPED WITH MASHED POTATOES & BEEF GRAVY WITH CHOICE OF 1 SIDE ITEM
- MAC-N-CHEESE** 15  
**ADD SLOW ROASTED PORK** 3  
CAVATAPPI NOODLES TOSSED WITH A SMOKED GOUDA CHEESE SAUCE & DICED BACON TOPPED WITH TOASTED SEASONED PANKO CRUMBS, & MILD SHREDDED CHEDDAR CHEESE
- LOADED CHICKEN** 24  
GRILLED CHICKEN, MUSHROOMS, BACON, ONION, & SWISS CHEESE WITH CHICKEN GRAVY & SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & BRUSSELS SPROUTS
- STUFFED PORTOBELLOS (VE)** 23  
2 ROASTED PORTOBELLOS STUFFED WITH SPINACH, TOMATO, ONION, PEPPERS, WALNUTS, & FETA - SERVED WITH LEMON EXTRA VIRGIN OLIVE OIL ANGEL HAIR PASTA TOPPED WITH MILD SHREDDED CHEDDAR CHEESE

GF = GLUTEN FREE | DF = DAIRY FREE | VE = VEGETARIAN | VG = VEGAN  
IF DESIGNATION IS LISTED IN PARENTHESES NEXT TO ENTRÉE, WE CAN MAKE IT THAT WAY.

ITEMS & PRICES ARE SUBJECT TO CHANGE—A 20% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE  
\*CONSUMING RAW OR UNCOOKED MEATS, POULTRIES, SEAFOOD, SHELL FISH OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES