

Special Nights

Burger Monday

Includes choice of burger, fries, coleslaw or fruit, drink (lemonade, coffee, or tea), and chef's dessert \$11

Saturday Prime Rib Special *Slow Roast Prime Rib served with Au Jus*

*Includes soup or salad, choice of potato, and chef's vegetable
queen cut: \$22 | king cut: \$27*

Friday Fish Fry

Served with rye bread, coleslaw or applesauce and choice of baked potato, fries, German potato salad, or potato pancakes

Beer Battered Cod

*Hand dipped in our beer batter
two piece: \$11 | four piece: \$15*

Poor Man's Lobster

*Baked cod filets in herbed butter
\$14*

Cornmeal Dusted Catfish

*Hand breaded in cornmeal crust
and fried \$15*

Pecan Crusted Canadian Walleye

*Hand breaded in pecan crust and
pan fried \$17*

Butterfly Lake Perch

*Lightly dusted and deep fried
crispy Market*

Desserts

Strawberry Schaum Torte \$6

Cheesecake \$6

Pie à la Mode \$5

Chocolate Decadence Torte \$7

Carrot Cake \$6

Ice Cream Sundae
small: \$4 | large: \$6

Beverages

Coffee

(regular and decaf) \$1.50

Soft drink

*Pepsi, Diet Pepsi, Sierra Mist,
Diet Sierra Mist, lemonade, iced tea
\$1.50*

Milk \$2

Juice \$2

• TOP of the RIDGE •

restaurant | catering

Menu

Hours:

Monday through Friday

11:30 a.m.–7 p.m.

Saturday

4–7 p.m.

262.338.2812

Cedar Community | Cedar Ridge Campus
113 Cedar Ridge Drive | West Bend

The consumption of raw or undercooked meats or eggs may be hazardous.

Appetizers and Small Plates

Coconut Shrimp

Coconut jasmine rice drizzled with sweet chili Thai sauce \$10

Fish Tacos

Blackened cod, fresh pico de gallo, cabbage, cilantro, and chipotle ranch \$10

Steak Bites

Grilled Angus tenderloin cuts, Béarnaise, balsamic glaze, and ranch fries \$11

Chicken Tenders

Served with fries and homemade ranch \$8

Onion Tangles

Served with chipotle ranch \$6

Flatbread Pizza

Sausage, mushroom, onion, classic red sauce, and mozzarella cheese baked on flatbread \$8

Salads

salad additions: chicken breast - \$4 | salmon - \$6 | steak - \$5

balsamic vinaigrette | ranch | blue cheese | French | 1000 island | creamy parmesan

House Salad

Shredded carrot, tomato, cucumber, croutons, and choice of dressing small: \$4 | large: \$6

Seasonal Chef's Choice - Apple Cranberry Walnut Salad

Mixed greens, apple, bacon, red onion, raisins, candied walnuts, feta cheese with balsamic vinaigrette \$9

Caesar

Romaine, tossed with Caesar dressing, shredded parmesan, tomato, cheese crisp, and croutons \$9

Chopped Salad

Lettuce, egg, bacon, blue cheese crumbles, cucumber, tomato, shredded carrot, red onion, croutons, and choice of dressing \$10

Soup

Chef's Soup of the Day

cup: \$3 | bowl: \$4

Baked French Onion

Sweet caramelized onions, rich beef broth, baguette, swiss, and parmesan \$6

Soup, Sandwich, Salad Combo

choose two items: \$8

½ Turkey and Swiss | ½ Ham and Cheese | ½ Grilled Cheese | ½ BLT
Soup of the Day | Tossed Salad | Fruit Salad

Sandwiches

Served with your choice of fruit, coleslaw, fries, or onion tangles

Country Club Chicken Sandwich

Hand breaded chicken cutlet, bacon, Swiss, lettuce, tomato, red onion on brioche bun \$10

Top of the Ridge Burger

Fresh char-grilled Angus patty with lettuce, tomato, and red onion on brioche bun \$10
cheese: \$.50 | bacon: \$.50

Vegan Burger

Fresh char-grilled vegetable patty with lettuce, tomato, and red onion on brioche bun \$10

Cod Sandwich

Batter fried Atlantic cod with homemade tartar sauce on brioche bun \$10

BLT Club Sandwich

Applewood smoked bacon, fresh tomato, and crisp lettuce on toasted bread \$9

Ala Carté Sides

Fruit plate, baked potato, vegetables, french fries, or onion tangles \$3

Entrées

Entrées include choice soup or salad, choice of potato, chef's vegetable, rolls, and butter

Filet Mignon

Choice Angus beef tenderloin grilled to your perfection, au jus with onion tangle topper
four ounce: \$18 | eight ounce: \$26

Chicken Marsala

Sautéed chicken breast and mushrooms laced with sweet Marsala sauce \$17

BBQ Ribs

Slow roasted and finished with our sweet BBQ glaze
1/2 rack: \$16 | full rack: \$26

Spaghetti and Meatballs

Chef John's homemade "Sunday Sauce" and meatballs \$14

Liver and Onions

Dusted in flour and served with fried onions and bacon
one piece: \$12 | two piece: \$14

Orange Roughy

Baked with citrus crust \$17

Salmon

Fresh Atlantic salmon with lemon dill sauce \$18

Fantail Shrimp

Eight jumbo golden fried served with cocktail sauce \$17