Pub Menu

Top of the Ridge Burger

GF (GF bun available) Fresh char-grilled Angus patty with lettuce, tomato, and red onion on brioche bun with choice of fries or coleslaw \$11 cheese: (American, Swiss, Cheddar) \$.50

Rueben Bites

Corned beef with sauerkraut and Swiss cheese in a wonton wrap **\$8**

Desserts

Carrot Cake \$5 Cheesecake of the week \$5 Chef's Special Creation \$6 Ice Cream Sundae GF small: \$3 | large: \$5

Pizza

Build your own. Toppings include sausage, pepperoni, mushrooms, onions, peppers, and black olives **\$8**

Boneless Wings

Tossed in your favorite sauce: sweet chili, garlic parmesan, buffalo, or BBQ and served with fries **\$6**

Beverages

Coffee (regular and decaf) **\$2**

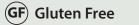
Soft drink Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, lemonade, raspberry iced tea, iced tea \$2 Milk \$2

Special Nights

Monday – Burger Monday Wednesday – Country Club Night Thursday – Overlook Lounge Pub Night: Double Bubble 2 for 1 drinks 3–6 p.m.

Friday – Fish Fry

Saturday – Chef's Choice Special



🚫 Low Salt

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

Vegan

•T@P of the RIDGE•

restaurant | catering

Spring 2021



Hours: Monday through Friday 11:30 a.m.–7 p.m.

> Saturday 4–7 p.m.

Sunday closed

262.338.2812

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

Appetizers and Small Plates

Sea Scallops GF

Bacon wrapped with carrot apple slaw and apple cider vinaigrette \$11

Spring Rolls 🕞 🝌 🛞

Pea shoots, soba noodle, peanut sauce, mushrooms, basil, and mint **\$9**

Fantail Shrimp

Corn cakes with tomato drizzle **\$10**

Cuban Sliders

Badger ham, pecan smoked pork, smoked gouda, sweet and spicy pickles with whole grain mustard **\$8**

Salads

salad additions: chicken breast - \$5 | steak - \$7 | shrimp - 8 balsamic vinaigrette | ranch | blue cheese | French | 1000 Island | Korean

Wedge GF The classic iceberg wedge with bacon, red onion, grape tomatoes, blue cheese crumbles, and white balsamic dressing 1/2 portion: \$7 | full: \$13

Caesar (F) (without croutons) Romaine, tossed with Caesar dressing, shredded parmesan, tomato, cheese crisp, and croutons 1/2 portion: \$5 | full: \$11

Ask your server about our Summer Salad Special!

1/2 portion: \$9 | full: \$17 Oriental Salmon ⊗

Pecan crusted with coleslaw,

housemade tartar, and fries

Baked potato and Chef's

bistro vegetable

Pan seared salmon in orange glaze with sweet peppers, heirloom carrots over jasmine rice **\$15**

Grilled Tenderloin Steak GF 🔗

4 oz. filet: \$16 | 2-4 oz. filets: \$23

Pecan Crusted Baby Walleye 🖄

Shrimp Penne À La Vodka

Gulf Shrimp in creamy tomato vodka sauce with basil over penne pasta and Chef's bistro vegetable (can be made vegan with Satan) 1/2 portion: \$7 | full: \$14

Entrées include choice soup or salad and fresh roll with butter

Entrées

Chicken Marsala Miller Farm Organic chicken breast in creamy marsala wine and mushroom sauce, mashed potatoes, and sautéed spinach 1/2 portion: \$7 | full: \$13

Short Rib Stroganoff

Braised beef short ribs with mushrooms and pearl onions over egg noodles and Chef's bistro vegetable (can be made vegan with Tempeh) 1/2 portion: \$8 | full: \$15

Peace Bowl 🕞 🚸 🧭

Pan roasted cauliflower, broccoli, bell pepper, spinach, and sweet potato tossed with coconut curry and served with a cashew crunch 1/2 portion: \$7 | full: \$14

Friday Fish Fry

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

Top of the Ridge Famous Fish Fry

Icelandic cod hand breaded in corn flakes or hand dipped in beer batter **two piece: \$11 | four piece: \$15**

Poor Man's Lobster GF 🛞 Baked cod filets in herbed butter \$14

Cornmeal Dusted Catfish 🛞

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

Blackened Cod Pan seared just right served with drawn butter \$15

Soup

Soup du jour The Chef's daily housemade soup cup: \$3 | bowl: \$5

À La Carte Sides 🕞 🚸 🛞

Fruit cup, potato du jour, vegetable du jour, baked potato, or coleslaw

\$3