

PASTA

Served with a freshly baked roll and choice of soup, salad, coleslaw or cottage cheese.

JUMBO SHRIMP WITH WILD MUSHROOMS

Three jumbo shrimp tossed with portabella, shiitake, and crimini mushrooms, basil, garlic and tomatoes sauteed in a light white wine sauce set atop cavatappi pasta.

18.99

CASHEW CHICKEN PASTA

Tender chicken tossed with Drambuie, toasted cashews, heavy cream, garlic and green onions. Served atop our cavatappi pasta.

16.99

CREAMY CHICKEN ALFREDO

Fresh garlic, chicken breast tenders, white wine, and heavy cream, topped with fresh Parmesan cheese, diced green onions and grape tomatoes.

16.99

MAC 'N CHEESE WITH SMOKED PORK

Chef Jim has re-created this classic with smoked pork and a four cheese blend of cheddar, havarti, Monterey jack, and parmesan. Topped with green onions.

16.99

CHICKEN PASTA

Featuring RP's Pasta Factory – Smoked mozzarella tortellini tossed with fresh chicken tenders, garlic, heavy cream and topped with fresh roma tomatoes, green onions and a sprinkling of fresh grated parmesan cheese.

16.99

NOW SERVING PIZZA!

*Try one of Chef Jim's homemade 10" thin crust specialty pizzas.
9.99*

PIZZA MARGHERITA

Topped with tomatoes, fresh garlic, basil and mozzarella.

THE TAILGATER PIZZA

Chopped Johnsonville brats, onions, Pepperoncini peppers, shredded sauerkraut, and a four cheese blend top this Wisconsin favorite.

RAGIN' CAJUN

Chef Jim's spicy pizza sauce topped with andouille sausage, chicken, green onion, and a five-blend pizza cheese with a sprinkle of blue.

SAUSAGE & PEPPERONI PIZZA

A traditional red sauce, blend of five cheeses, pepperoni, and Italian sausage.

EXECUTIVE CHEF JIM HEIN

*Hamburgers and steaks that are served rare or medium rare may be undercooked and will only be served upon the consumer's request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DINNER TO GO MENU

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WWW.RPADLERS.COM

MONDAY - SUNDAY: 4PM-10PM

APPETIZERS

POTATO SKINS

Crispy fried potato skins loaded with melted cheddar jack cheese, crispy bacon and green onions. Served with a side of sour cream.

6.99

SPINACH ARTICHOKE DIP

Spinach and artichokes in a parmesan cheese sauce, served piping hot with flatbread crackers and sourdough garlic bread crisps.

6.99

JUMBO CHICKEN WINGS

Our jumbo wings will not leave you wondering, "Where's the meat?", plump and juicy on the inside and crispy on the outside. Your choice of plain or hot 'n spicy in Chef Jim's own blended hot sauce. Served with carrot and celery sticks and a side of blue cheese dressing.

6 WINGS - 8.99

BEER BATTERED CHICKEN TENDERS

Five fresh chicken tenders dipped in our beer batter and fried till golden brown. Served with choice of one dipping sauce.

5.99

COMBO PLATTER

Beer battered mushrooms, beer battered chicken tenders, cheese curds, and onion straws. Served with horseradish cream sauce and ranch.

11.99

GARLIC TOASTED BRUSCHETTA

Garlic toasted sourdough French bread topped with fresh melted parmesan cheese. Served with a freshly chopped roma tomato, garlic, basil, white balsamic vinegar and olive oil relish.

6.99

BISTRO STEAK BITES*

Tender beef tips sautéed in a tangy garlic, red wine, brandy and green onion sauce. Served with hand beer battered mushrooms with a classic horseradish sauce.

8.99

CHEESE CURDS

Breaded white cheddar cheese curds deep-fried to a golden brown. Served with a side of ranch dressing.

6.99

NACHOS

A mountain of crisp tri-colored corn tortilla chips smothered in nacho cheese, cheddar jack cheese, tomatoes, black olives, chopped green onions, and jalapeños. Served with a side of sour cream and fresh salsa.

Your choice of beef or chicken - **7.99**

Add Guacamole - **1.99**

ENTREE SALADS

MEXICAN COCINERO ENSALADA

Garden fresh lettuce, cheddar jack cheese, black olives, tomatoes, jalapeños and green onions, nestled in a bed of crispy julienne flour tortilla strips and your choice of chicken or beef. We serve this Mexican style chef salad with sour cream and salsa. Mucho Gusto!

9.99

Add Guacamole - **1.99**

ADLER'S CAESAR

Crispy romaine lettuce tossed with Caesar dressing, fresh parmesan, croutons, tomatoes, black olives and artichokes.

8.99

Add chicken - **2.99**, Shrimp - **3.99**, Salmon - **4.49**

PEPPER SEARED SALMON SALAD

Citrus vinaigrette infused field greens topped with pepper seared salmon, black olives, artichokes, tomatoes, cucumbers, eggs, carrots and sugar glazed pecans.

10.99

SLOW ROAST CHICKEN SALAD

A mix of iceberg and romaine lettuce topped with slow roasted chicken, bacon, tomatoes, carrots, eggs, black olives, cucumbers, mushrooms and artichokes.

9.49

JIMMICHURRI STEAK SALAD *

Steak grilled to your desired temperature and set atop field greens, iceberg and romaine lettuce and accompanied by mushrooms, carrots, black olives, tomatoes, avocado, and blue cheese. Served with Chef Jim's house made chimmichurri dressing.

10.99

SANDWICHES

Served with your choice of french fries, baked potato, steamed baby red potatoes, chef's feature, wild rice, coleslaw or cottage cheese. Add Chef's feature vegetable - 2.99

GRILLED CHICKEN BREAST SANDWICH

Italian marinated grilled chicken breast. Served on a toasted kaiser roll with a side of mayo.

8.79

Add our spinach artichoke dip - **1.49**

BACKYARD BBQ BURGER*

1/3 lb. burger topped with onion straws, Swiss cheese, and BBQ sauce served on a Kaiser roll.

9.29

GRILLED FRESH ATLANTIC SALMON

Fresh grilled salmon filet served open faced on toasted sourdough bread, nestled on a bed of citrus vinaigrette infused field greens & freshly sliced tomatoes.

9.99

BISTRO STEAK SANDWICH*

Bistro filet seasoned and charbroiled as ordered. Topped with provolone cheese, sautéed mushrooms and onions and served on a toasted hoagie roll.

9.99

REUBEN

Slow roasted, thinly sliced, corned beef, topped with sauerkraut, Swiss cheese and thousand island dressing on toasted marble rye.

8.99

CLASSIC ADLER BURGER*

1/3 lb. USDA choice fresh ground beef chargrilled to perfection. Topped with your choice of Swiss, cheddar, American, crumbled bleu cheese, havarti, provolone or cream cheese.

8.79

Add grilled onions or sautéed mushrooms - **.59 each**

GROUPEL SANDWICH

¼ lb. grouper fillet, either: broiled, blackened or hand breaded and deep fried. Presented on a kaiser roll with a side of tartar.

10.99

COD SANDWICH

Two of our famous hand beer battered cod loins served on a toasted Kaiser roll with a side of tartar sauce.

9.99

CHEDDAR CHEDDAR BACON BACON*

1/3 lb. burger topped with double the cheddar and double the applewood smoked bacon.

9.29

GRILLED PORTABELLA SANDWICH

Italian marinated portabella mushroom cap grilled and topped with provolone cheese and sliced tomato served on a Kaiser roll.

8.99

BEEF, PORK & POULTRY

Served with a freshly baked roll and your choice of french fries, baked potato, steamed baby red potatoes, chef's feature or wild rice and choice of soup, salad, coleslaw or cottage cheese. Chef's feature vegetable - 2.99

BISTRO FILET MEDALLIONS*

Medallions cut from choice teres major tenders. Seasoned with a hint of smoked sea salt and sautéed with wild mushrooms and onions in a brandy, red wine reduction.

16.99

GARLIC LOVER'S STEAK*

8 oz. top sirloin smothered with roasted garlic cloves tossed with white wine and butter. A garlic lover's paradise.

18.99

CHEF JIM'S BBQ BABY BACK RIBS

Nobody seasons and slow roasts pork baby back ribs the way we do.

1/2 Rack - **17.99**

CHICKEN AND MUSHROOM ITALIANO

A grilled chicken breast and portabella mushroom cap sautéed in a fresh basil and sun dried tomato white wine cream sauce.

16.99

BLACKENED PORK TENDERLOIN*

Pork tenderloin blackened in Chef Jim's custom Cajun seasoning, set atop a zesty combination of fresh tomatoes, peppers, sweet onions, and andouille sausage.

16.99

GRILLED CHIMMICHURRI MEDALLIONS*

Beef medallions grilled to order with Chef Jim's chimmichurri sauce and set atop sautéed peppers and onions.

16.99

SEAFOOD

Served with a freshly baked roll and your choice of french fries, baked potato, steamed baby red potatoes, chef's feature or wild rice and choice of soup, salad, coleslaw or cottage cheese. Chef's feature vegetable - 2.99

BLACKENED CATFISH

8 oz. catfish fillet dusted in a custom Cajun seasoning and accompanied by Chef Jim's version of red beans and wild rice.

15.99

CEDAR PLANK SALMON

Fresh cedar plank roasted Atlantic salmon fillet topped with a fresh dill and hand squeezed lemon cream sauce.

17.99

JUMBO SHRIMP

One half pound of jumbo shrimp broiled with white wine and lemon, beer battered and deep fried or grilled.

19.99

NORTH AMERICAN WALLEYE

12 oz. of cold water North American walleye, your choice beer battered, blackened or broiled with white wine and fresh squeezed lemon.

19.49

GRILLED ATLANTIC GROUPEL

Chargrilled Atlantic grouper fillet duo is topped with fresh mango chipotle mint salsa.

19.99

GRILLED SALMON

Fresh Atlantic salmon topped with a raspberry glaze and seared sweet onions.

17.99

EXECUTIVE CHEF JIM HEIN

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