

# APPETIZERS

## LOADED TATOR TOTS

Crispy tots fried until golden brown and topped with melted cheddar-jack cheese, bacon, and green onions. Ask for our chipotle sour cream or any sauce for an additional 50 cents. 9.29

## CHICKEN WINGS

From feathers to the fryer our wings are fried fresh. Your choice of plain or hot 'n spicy in Jim's secret recipe hot sauce. Served with carrot and celery sticks and a side of blue cheese dressing. 8 Wings 11.99

## MOZZ STICKS

Real Wisconsin Mozzarella cheese beer battered and fried with a cup of marinara sauce. 8.99

## CHEESE CURDS

Breaded white cheddar cheese curds deep fried to a golden brown. Served with a side of ranch dressing. 9.79

## THICK CUT ONION RINGS

Hand-sliced and beer battered thick cut onion rings fried to a golden brown. Served with a side of stone ground mustard. 6.79

## FRICKLES

Crunchy dill pickle spears hand battered and flash fried. Served with Sriracha ketchup. 6.79

## BEER BATTERED CHICKEN STRIPS

Five fresh chicken strips dipped in our beer batter and fried to a golden brown. Served with your choice of honey mustard, ranch, or BBQ sauce. 8.99

## ADLER'S CLASSIC NACHOS

A heaping portion of fresh fried, crispy corn tortillas topped with your choice of beef or chicken, with nacho cheese, cheddar-jack cheese, diced tomatoes, black olives, green onions, and jalapeños. Served with sour cream and freshly blended salsa. 11.99

Add guacamole 2.99

## BISTRO STEAK BITES

4 ounces of tender beef tips sautéed in a garlic, red wine, and green onion sauce. Served with a side of our fresh beer battered crimini mushrooms and a creamy horseradish sauce. 12.49

## CRIMINI MUSHROOMS

Fresh crimini mushrooms battered and flash fried so the mushrooms keep their crunch. Served with a side of our creamy horseradish sauce. 6.79

## PRETZEL ROLL BASKET

5 of our authentic German pretzel rolls, brushed with butter, lightly salted and finished in our ovens, accompanied by a cup of Nacho cheese sauce. 10.49

# ENTRÉE SALADS & SOUPS

## GRILLED CHICKEN SALAD

Crispy chopped romaine lettuce topped with a grilled chicken breast, bacon, tomatoes, carrots, eggs, black olives, cucumbers, and mushrooms. 12.79 **Half Salad** 9.79

## CHEF JIM'S COBB SALAD

Chopped romaine lettuce topped with diced tomatoes, bacon, eggs, black olives, smoked turkey, sweet peas, celery, and Parmesan peppercorn dressing and topped with fresh avocado. 12.79 **Half Salad** 9.79

## GRILLED SHRIMP CAESAR SALAD

Six jumbo shrimp top this classic. Chopped romaine lettuce tossed with Caesar dressing, parmesan cheese, and crunchy croutons garnished with tomatoes and black olives. 13.79 **Half Salad** 10.79

## MEXICAN COCINERO ENSALADA

Garden fresh lettuce, cheddar-jack cheese, green onions, black olives, tomatoes, and jalapeños. Topped with fresh corn tortilla strips. Served with sour cream and Chef Jim's homemade salsa. Choice of seasoned beef or chicken. 12.79 **Half Salad** 9.79 **Add guacamole** 2.99

## ADLER'S SIDE SALAD

Fresh field greens and romaine lettuce topped with shredded carrots, grape tomatoes, cucumbers, black olives, and mushrooms with your choice of dressing. 4.99

## PEPPER SEARED SALMON SALAD

Citrus vinaigrette infused field greens topped with pepper seared salmon, black olives, tomatoes, cucumbers, eggs, carrots, and sugar glazed pecans. 13.79 **Half Salad** 10.79

## VERY BERRY SALAD

Grilled chicken tossed with romaine and field greens, mushrooms, eggs, celery, sun-dried cranberries, diced tomatoes, black olives, green onions, and our homemade raspberry vinaigrette. Topped with fried sweet potato crisps. 12.79 **Half Salad** 9.79

# SOUPS

## HOMEMADE SOUP

**Cup** 3.99 • **Bowl** 4.99

## CHEF JIM'S FRENCH ONION

**Cup** 4.99 • **Bowl** 5.99

## HEARTY BEEF AND BEAN CHILI

**Cup** 4.99 • **Bowl** 5.99

# BURGERS

All burgers are ½ pound fresh, never frozen, chargrilled, USDA choice or better ground beef, and served on a toasted sesame seed Kaiser Roll. Lettuce, tomato, and raw onion available upon request at no additional charge. Choose one side from below.

## UNCLE GREG BURGER\*

Named after RP's uncle who lives in CA, this west coast original has fresh avocado, sliced tomato, in-house pickled onions and topped with Havarti cheese served on a toasted pretzel bun. 12.99

## TOMATO BACON JAM BURGER\*

A unique twist has brought these two great flavors together...to top an already great burger! Smoked Gouda cheese, shredded lettuce, and carefully simmered tomatoes, onions and bacon top off this savory burger 11.99

## CALIENTE BURGER\*

Topped with pepper jack cheese, Jalapeños, and Chef Jim's hot sauce. This ½ pound burger will definitely clear the senses. 11.99

## MUSHROOM AND SWISS\*

Topped with sautéed mushrooms and Wisconsin Swiss cheese. 11.99

## THE CLASSIC ADLER BURGER\*

Topped with your choice of Swiss, American, cheddar, provolone or Havarti. 11.49

## CHEDDAR BACON BURGER\*

Topped with Wisconsin cheddar cheese and Applewood smoked bacon. 12.99

**BURGER OPTIONS:** Any burger can be made vegetarian by replacing with a Smash patty. Choose from Sweet potato smash burger or roast beets with chickpea .99. Other extras include: Sauteed Mushrooms or Onions .79 • bacon 1.99 • extra cheese .50 • Avocado 1.49

# SPECIALTIES

Choose one side from below.

## RP'S REUBEN

Slow roasted, thinly sliced corn beef, topped with sauerkraut, Swiss cheese, and 1000 island dressing on toasted marble rye. 11.49

## PRIME RIB SANDWICH

Chef Jim's special seasoned prime rib sliced and topped with sautéed mushrooms, provolone cheese, and horseradish cream sauce. 12.49

## GRILLED CHICKEN BREAST SANDWICH

6 oz Italian marinated chicken breast served on a toasted Kaiser roll. Lettuce, tomato, or onion, free upon request. Mayo add .50. 10.99

## GRILLED FRESH ATLANTIC SALMON

Fresh grilled Atlantic Salmon filet served open faced on toasted sourdough, nestled on a bed of citrus infused field greens and sliced tomatoes. 12.99

## FISH TACO WRAP

Hand battered pieces of cod, tangy mango cilantro salsa, and Napa cabbage infused with our homemade citrus mayo. 11.99

## SESAME SEARED AHI TUNA

Dusted in dark and light sesame seeds and seared to medium rare. Placed atop a bed of Asian coleslaw on a toasted Kaiser roll. 11.49

## ULTIMATE GRILLED CHEESE

Swiss and Havarti cheeses, fresh avocado, bacon, and fresh sliced tomato, combined with heat on toasted sourdough makes this one heck of a grilled cheese! 10.99

## COD SANDWICH

Our famous hand battered cod served on a toasted Kaiser roll with a side of lemon and tartar sauce. 12.79

## CLASSIC BLT

Applewood smoked bacon, lettuce, and tomato served on toasted eight grain bread with stone ground mustard mayo. 11.99

## SW CHICKEN WRAP

Southwestern seasoned chicken, crispy lettuce, black olives, diced tomatoes, cheddar-jack cheese and green onions infused with a chipotle sour cream. 11.99

## CHEF JIM'S SMOKED BRISKET

Beef brisket that is hand rubbed and slow smoked in a blend of hardwoods then drizzled with a light BBQ glaze and served on a toasted pretzel bun. It melts in your mouth! 12.49

## BLAZING BUFFALO CHICKEN SANDWICH

Try a grilled chicken sandwich with some real heat. Chef Jim takes a tender grilled chicken breast and dips it in his hot sauce then tops it with crumbled blue cheese. 11.99

## ADLER'S SMOKED SALMON WRAP

In-house smoked, fresh salmon tossed with shredded carrots, diced tomato, spring peas, and field greens infused with our very own citrus mayo. 11.99

## GROUPEL SANDWICH

A guest favorite prepared Broiled, blackened, or deep fried. Served on a toasted Kaiser roll with lemon and tartar sauce. It doesn't get any better. 13.29

# LUNCH SIDES

Cup of soup • Kettle baked chips • Crinkle cut fries • Cottage cheese • Coleslaw • Tater tots • Steamed broccoli  
*Side salad, Cup of Chili, Cup of French Onion, or Sweet Potato Fries available for 1.99 extra.*

\* 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 food-borne illness. We use kitchen equipment where non-gluten-free foods are prepared and cannot guarantee a complete absence of gluten in any of our foods.

# PIZZA

All pizzas served on our 10" thin crust.

**CHEESE PIZZA** | 8.99

**MUSHROOM AND SAUSAGE** | 9.99

**PEPPERONI AND SAUSAGE** | 9.99

**RP'S SPECIALTY PIZZAS** | 10.99

## **SOUTHWEST BBQ CHICKEN**

Topped with Southwest seasoned chicken, BBQ sauce, green onions, bacon, our five cheese blend, and chipotle sour cream.

## **MARGHERITA**

A fresh, sauce-less pizza. Topped with vine-ripened tomatoes, fresh garlic, basil, and mozzarella.

# DESSERTS

## **GLUTEN FREE SALTED CARAMEL CHEESECAKE**

Creamy caramel cheesecake based on a sweet and salty almond crust topped with a thick bed of buttery caramel. 7.99

## **GLUTEN FREE OLD FASHIONED APPLE CRISP**

Made with fire-roasted Fuji apples and served with a scoop of vanilla ice cream. 6.99

## **BELGIAN CHOCOLATE CHEESECAKE**

Belgian Chocolate Cheesecake topped with chocolate syrup and whipped cream. 8.39

## **CHEF JIM'S BREAD PUDDING**

Topped with a traditional cinnamon brandy sauce and a side of ice cream. 7.49

## **MINI SUNDAE**

French vanilla ice cream topped with chocolate and caramel syrups, cashews and whipped cream. 2.49

# SPECIALTY COCKTAILS

## **LUMPY LIME COOLER**

Our tangy house lime juice mixed with fresh squeezed limes, Citrus Liqueur, Lime Vodka and crisp lemon lime soda. Sure to brighten your day! 6.00

## **ADLER'S OLD FASHIONED**

We do them sweet. We do them sour. We even do them in between. Muddled with fresh fruit and your choice of Brandy, Bourbon or Whiskey. 6.50

## **BLUE ISLAND SPLASH**

Get whisked away in our smooth blend of Malibu Coconut Rum, house White Rum, Blue Curaco, 100% pineapple juice and fresh fruit. Sure to be a little vacation in a glass! 8.00

## **APPLE CITRUS MULE**

A fresh squeezed trio of citrus fruit paired with bitters, apple juice, Barritt's Ginger Beer & Tito's handmade Vodka. A fun house version of an old classic. 8.00

## **GRAND HOUSE MARGARITA**

A perfect blend of our homemade Margarita Mix, Patron Silver, Grand Marnier and tangy sour mix. Spoil your taste buds with a fun fiesta! 10.00

# AFTER DINNER COCKTAILS

Glenfiddich 12 yr ♦ Balvenie 12 yr

Knob Creek ♦ Woodforde Reserve

Bailey's ♦ Grand Marnier Kahlua

Amaretto Di Saronno

Chambord ♦ Drambuie

# ENTRÉES SERVED AFTER 4PM

Entrées are served with your choice of soup of the day or side salad and one choice from below

## SHRIMP WITH WILD MUSHROOMS PASTA

One third pound of coldwater shrimp tossed with portabella, shiitake, and crimini mushrooms, fresh basil, garlic, and tomatoes sautéed in a light white wine sauce set atop cavatappi pasta. 20.49

## WILD MUSHROOM CHICKEN

Two 6 oz chicken breasts topped with a sautéed mushroom, fresh garlic, green onion, Brandy, and heavy cream reduction. 18.99

## SMOKED BRISKET MAC 'N CHEESE

A four cheese blend, brandy, heavy cream, and garlic combined with cavatappi pasta topped with our own smoked brisket and scallions. 18.99

## COLD WATER WALLEYE

12 ounces of cold water walleye. Your choice of beer battered, blackened, or broiled with white wine and fresh squeezed lemon. 22.99

## CREAMY CHICKEN ALFREDO

Our fresh chicken tenders incorporated with a creamy, classic alfredo sauce served over cavatappi pasta and garnished with fresh shredded parmesan cheese and green onions. 18.99

## CEDAR PLANK SALMON

Fresh Atlantic Salmon filet grilled on a cedar plank and topped with fresh dill and a hand squeezed lemon cream sauce. 21.49

**COLD WATER SHRIMP** One half pound of cold water shrimp served your way. Choice of beer battered and deep fried, broiled with white wine or grilled. 19.99

**GRILLED PORK RIBEYE** 12 oz of 'The Cadillac of Pork' topped with a sautéed sun-dried tomato, basil, and garlic cream sauce. 17.49

**BBQ RIBS AND SHRIMP** Our most popular combo, a quarter rack Chef Jim's in-house-smoked BBQ ribs and 4 oz of plump, juicy shrimp prepared beer battered, grilled, or broiled. 18.49

## BISTRO FILET MEDALLIONS\*

8 ounces of grilled Medallions cut from Choice Teres Major tenders and served with mushrooms and onions that have been sautéed in a sweet, red wine and brandy reduction. 20.99

## CHEF JIM'S BBQ BABY BACK RIBS

In-house Applewood smoked pork ribs, seasoned and marinated until they fall from the bone. Topped with Chef Jim's Caramelized BBQ. 19.49

## BEEF BRISKET

Chef Jim has hand rubbed and slow smoked his brisket with a mixture of hardwoods until it's melt in your mouth tender then drizzled with a BBQ reduction. 18.99

## DINNER SIDES:

- ◆ Steamed baby reds
- ◆ Roasted baby reds
- ◆ German Pretzel Roll
- ◆ Steamed broccoli
- ◆ Cottage cheese
- ◆ Crinkle fries
- ◆ Coleslaw
- ◆ Tater tots
- ◆ Kettle chips
- ◆ Wild rice

◆ *Cup of chili, Cup of French Onion, and Sweet potato fries available for 1.99 extra*