



DINING MENU

A 20% service charge will be added to the check for groups of 10 or more for your convenience.

STARTERS

Truffle Fries

Served with hollandaise sauce. **\$7**

Hand Breaded Cheese Bites

Sourced locally from Yellowstone Cheese in Cadott! Served with house ranch. **\$10**

Sconnie Board

WI sausage, crackers, aged cheddar, and assorted accompaniments. **\$14**

Mushroom Toast

Wild mushroom blend, melted leeks, egg yolk, & shaved parmesan cheese on grilled ciabatta. **\$12**

Roasted Root Vegetables

Dressed in a lemon Beurre Blanc sauce. **\$8**

Artichoke Spinach Dip

Served with fresh garlic toast. **\$10**

Soft Baked Pretzel

Locally hand-made, Ursula's pretzel, served with warm cheese or stone-ground beer mustard. **\$6**

HOUSE SPECIALTIES

(Composed dishes with no sides. Includes endless soup & salad bar.)

Pork & Dumpling

Seared pork-shoulder steak with ricotta herb dumplings, compressed cabbage, pork gravy, and glazed carrots. **\$23**

Seared Chicken Breast (14oz)

Over creamy parmesan risotto, grilled asparagus and roasted chicken jus. **\$16**

Filet-Mignon (10oz)

Topped with crispy pork belly, sautéed oyster mushrooms, carrots, crispy leeks, demi-glace. **\$39**

Mushroom gnocchi (noh-kee)

Potato dumplings tossed in creamy white wine mushroom leek sauce. **\$17**

Braised Beef Gnocchi (noh-kee)

Potato dumplings tossed with a red wine braised beef. **\$19**

Bolognese

Tomato ragú of beef, veal, and pork sausage tossed with pasta pappardelle topped with crisp bread crumbs and shaved cheese. **\$18**

SALADS

(Add to any salad: A 6oz salmon, chicken breast, or 3 shrimp) **\$7**

Grilled Caesar Salad

Grilled romaine, Caesar dressing, preserved tomato, shaved parmesan, and crouton crumbles. **\$9**

Soup and Salad Bar Ala Carte

Ala carte soup and salad bar. **\$10**

KIDS MENU

(12 & under. Includes fries and drink.
Add salad bar for **\$2**)

House Made Mac & Cheese

Oven baked with house made "Haas" cheese. **\$6**

Hand Breaded Chicken Strips

Fried chicken tenderloins served with fries. **\$7**

Not Your Ma's Grilled Cheese

House made "Haas" cheese melted between thick sliced bread buttered & grilled to perfection.
Served with fries. **\$6**

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**Prices Subject To Change. Consumer Advisory: The Wisconsin Department of Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking reduces the risk of illness. For more information, contact your physician or public health department. Thank You!



DINING MENU

STEAKS/CHOPS/SEAFOOD

(Includes choice of potato or side and endless soup/salad bar)

Tenderloin (8oz) - \$30

Ribeye (14oz) - \$28

New York Strip (14oz) - \$27

Pork Chop Porterhouse (14oz) - \$25

Slow Roasted Pork Ribs (11-13 bones) - \$26

Top Sirloin (8oz) - \$23

Pan Seared Fresh Salmon (6oz) - \$27

Pan seared and served with lemon dill sauce.

Walleye (broiled or pan fried) - \$29

With house tartar sauce or remoulade.

Seared Shrimp (Fried or Seared) - \$23

Served with Lemon beurre blanc sauce.

**Enhance Your Steak Or Chop
With One Of The Following - \$3**

- Sautéed Mushroom Blend
- Caramelized Onions
- Hollandaise Sauce
- Horseradish Sauce
- Demi-Glace
- Blue Cheese Demi w/
Mushrooms & Onions
- Truffle Butter

Sides (Choose One)

Dutch potatoes | Risotto w/ Parmesan | Hand-Cut Shore Fries | Lyonnaise Potatoes
Roasted Cauliflower | Baked Potato | Crispy Hash Browns | Grilled Asparagus \$4 | Seared Shrimp \$7

WEEKEND SPECIALS

(Includes choice of potato or side)

Friday Night Fish Fry

Fried or Broiled North Atlantic Cod. Served with creamy coleslaw,
house made tartar, and hand-cut shore fries.

1/4 lb. - \$11 | 1/2 lb. - \$15 | Add endless soup and salad bar for \$4

Saturday Night Prime Rib (Limited Availability)

Includes choice of potato or side and endless soup/salad bar.

Petite cut (8-10oz) - \$22

Queen cut (11-13oz) - \$27

King Cut (14-16oz) - \$31

DESSERTS

(All desserts are proudly made in house)

Chocolate Truffle Pie With Raspberry

Chocolate ganache with a raspberry coulis and crème anglaise. \$5

Turtle Cheese Cake

Traditional cheese cake drizzled with chocolate & praline sauce and
topped with candied pecans. \$5

Strawberry Shortcake

Our version of shortcake topped with macerated strawberries, fresh
whipped cream, and a vanilla crumble. \$5

Ice Cream Drinks

Ask your server for details. Featuring Olson's Ice Cream (Chippewa Falls). \$8

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LOOPY'S LOUNGE BAR MENU

Available in the Lounge from 3pm to 10pm

Ribs & Fries

Half rack of ribs with coleslaw and shore fries. **\$13**

Prime Sandwich (Check For Availability)

Slow roasted prime rib, shaved thin and topped with a warm cheese sauce. **\$10**

Soft Baked Pretzel

Locally hand-made, Ursula's pretzel, served with warm cheese or stone-ground beer mustard. **\$6**

ECL Burger (7oz)

Locally processed beef blend from Bob's Meats in Bloomer WI, cooked medium on a brioche bun, with roasted garlic aioli, caramelized onions, topped with creamy house-made American cheese. **\$13**

Hand Breaded Colby Cheese Bites

Served with house ranch. **\$10**

Sconnie Board

WI sausage, crackers, aged cheddar, and assorted accompaniments. **\$14**

Jake's Pan-Fried Walleye Sandwich

Walleye filet breaded, and pan fried (Jake Leinenkugel style) with a cracker crust on a fresh roll with American cheese, spinach, tomato, and house made tartar sauce. **\$15**

BEER LIST

FROM THE TAP

- Leinenkugel's Honey Weiss
- New Glarus Spotted Cow
- Bell's Two Hearted Ale
- Stella Artois

BOTTLED LIGHT BEER

- Miller Lite
- Miller 64
- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Michelob Golden Draft Light

IMPORTED BEER

- Corona
- Heineken
- Guinness
- Newcastle

GLUTEN FREE

- Angry Orchard
- Omission Lager

NON ALCOHOLIC

- Beck's NA
- St. Pauli Girl NA
- Sprecher Root Beer

CRAFT BEER

- Leinie's Original
- Leinie's Summer Shandy
- Leinie's Canoe Paddler
- Leinie's Berry Weiss
- Leinie's Light
- Leinie's Northwoods Lager
- Leinie's Wisconsin Red Ale
- Leinie's Creamy Dark
- Leinie's Sunset Wheat
- Leinie's Snowdrift Vanilla Porter
- New Glarus Moon Man
- Blue Moon
- Sam Adam's Boston Lager
- Summit Extra Pale Ale
- Red's Apple Ale

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WINE LIST

RED WINES

STAG'S LEAP ARTEMIS CABERNET SAUVIGNON - \$90

NAPA VALLEY, CALIFORNIA. Inviting aromas of dark cherry and berry fruit and a hint of sweet vanilla on the palate. The wine has a rich mouthfeel and lingering aftertaste of black cherry and dusty cocoa.

JUSTIN (BY THE BOTTLE) - \$50

NAPA VALLEY, CALIFORNIA. Aromatic with bright ripe black cherry, blackcurrant fruit and subtle violet floral notes. Ripe red and black cherry with toasty oak notes and softly textured tannins.

JOEL GOTT 815 - \$35/\$9.50

CABERNET SAUVIGNON | SONOMA, CALIFORNIA. Rich vanilla aromas, framed by red fruit notes of plum, strawberry, and cherry. Followed by luscious Bing cherry and raspberry flavors and a long, textured finish.

DRUMHELLER CABERNET SAUVIGNON - \$20/\$7.50

CALIFORNIA. The bright floral nose leads to flavors of cola and red cherries with a delicate texture leading to an intense yet silky finish.

CHATEAU STE MICHELLE INDIAN WELLS MERLOT - \$30/\$8.50

COLUMBIA VALLEY, WASHINGTON. Notes of vanilla, cocoa and milk chocolate with flavors of blackberry and black cherry. A pleasing depth of flavors and intensity along with a silky texture.

TERRAZAS ALTO - \$26/\$7.50

MENDOZA, ARGENTINA. Outstanding notes of cherries and forest berries, with subtle notes of caramel, spices and toast provided by oak aging.

CAMPO VIEJO GARNACHA - \$32/\$9.50

CALATAYUD, SPAIN. Very bright and lively. Aromas of raspberry and cherry are enhanced with floral notes of violet and lilac. Subtle notes of sweet spices lead to a soft, silky finish.

MCGUIGAN THE PLAN SHIRAZ - \$26/\$7.50

SOUTH EASTERN AUSTRALIA. Aromas of subtle spice and sweet oak notes complementing typical pepper, plum and dark cherry. Medium to full-bodied with a silky oak finish.

ANGRY BUNCH ZINFANDEL - \$28/\$8.00

CALIFORNIA. Elegant notes of wild violet and rose blend with fresh blueberry, raspberry, and concentrated bramble notes. Robust and juicy with hints of spice and vanilla.

MENAGE A TROIS RED BLEND - \$26/\$7.50

CALIFORNIA. Fresh, ripe, jam-like fruit flow into a silky and soft mouthfeel in this delicious mainstay.

A TO Z PINOT NOIR - \$50

OREGON. Vibrant aromas of juicy berries, cherries, lavender and violets, evolving to clove, smoke and cherry tobacco. Succulent, flavors of blue and red fruits, with hints of mocha & green tea.

LA CREMA PINOT NOIR - \$36/\$10

MONTEREY, CALIFORNIA. Balanced flavors of juicy fruit flavors like plum and raspberry are enhanced with the earthy minerality that makes Pinot Noir shine.

10 SPAN COASTAL PINOT NOIR - \$26/\$7.50

CALIFORNIA. Aromas of red berries and fresh flowers are complemented by spice notes that add complexity. Juicy and precise with a lengthy finish.

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WINE LIST

WHITE WINES

DELOACH RUSSIAN RIVER CHARD - \$28/\$8.50

MONTEREY, CALIFORNIA

Aromas of key lime and white peach with a hint of sweet honeysuckle. Layered flavors of baked apple, Asian pear and vanilla creme lead to a long, clean finish.

KENDALL JACKSON CHARDONNAY - \$28/\$8.50

CALIFORNIA

Fruit-forward, complex and exceptionally food-friendly. Aromas of vanilla and honey, with tropical fruit flavors such as pineapple, mango and papaya. Finishing with a hint of toasted oak and butter.

14 HANDS CHARDONNAY - \$26/\$8

COLUMBIA VALLEY, WASHINGTON

This lighter style Chardonnay begins with bright aromas of sweet lime and pears with a touch of baking spice. An ample acidity gives way to subtle hints of butter, caramel and vanilla.

BENVOLIO PINOT GRIGIO - \$36/\$10

FRIULI, ITALY

Vibrant on the palate, the crisp acidity acts as the perfect balance to the peach, almond, and light floral notes in the wine.

NOBILO SAUVIGNON BLANC - \$26/\$8

MARLBOROUGH, NEW ZEALAND

Pale yellow with hints of green. Pineapple and tropical fruit coupled with hints of passion fruit, mango, and crushed nettles. Clean, fresh, and crisp underlying fruit sweetness.

SAINT M DRY REISLING - \$28/\$8.50

Ripe melon and grapefruit flavors are plush and pristine in this off-dry Riesling. Zesty tangerine acidity brightens the midpalate and leads a moderately long finish.

CHATEAU STE. MICHELLE SWEET RIESLING - \$28/\$8.50

COLUMBIA VALLEY, WASHINGTON

Bursting with ripe peach, honeysuckle and jasmine aromas. The palate has notes of juicy stone fruit and mouthwatering acidity.

CAVIT MOSCATO - \$32/\$9.50

CALIFORNIA

Notes of apricot, white peach and sage, with a wonderful sweetness and a vibrant, frizzante finish.

SPARKLING & PORT WINE

KENWOOD YULUPA BRUT - \$32/\$7.50

CALIFORNIA

This medium-dry sparkling wine is light and refreshing and is redolent of pear, peaches, citrus, and a hint of spice.

TERRA D'ORO ZINFANDEL PORT - \$8

AMADOR COUNTY, CALIFORNIA

Aromas of raisined berry fruit, sugared dates, chocolate, caramel and orange peel. This delicious, fortified wine is perfect on its own or as an accompaniment to any chocolate.

HOUSE WINE

BY SYCAMORE LANE, CALIFORNIA - \$6.50 PER GLASS

Chardonnay

Pinot Grigio

White Zinfandel

Cabernet Sauvignon

Merlot

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