



The Elk Room

at THE OSTHOFF RESORT



ELK ROOM SPECIALS

CHIPS & SALSA 10

Queso: +\$4

MEZZE BOARD 16

Vegetable crudité, house-made pickles, hummus, tapenade, cherry peppers, sel gris artisanal crackers

CHARCUTERIE (#GF) 18

Select meats, cheeses, grapes, crackers, nuts

TUNE POKE NACHOS 22

Marinated sushi grade Ahi tuna, sweet soy reduction, jalapeños, avocado, sesame seeds, scallions, pickled sushi ginger, wasabi aioli, cilantro, sriracha aioli, crispy wonton chips

Shareables

LOADED TOTS 14

Tots, bacon, beer cheese, jalapeños, sour cream, blue cheese crumbles

PRETZEL BITES 12

Beer cheese

WISCONSIN CHEESE CURDS 12

Battered and fried, house-made ranch

BONELESS CHICKEN WINGS 14

Sauce Options: Raspberry habanero, sweet thai chili, medium buffalo, honey BBQ, garlic parmesan, hot garlic

A dozen chicken wings with celery, blue cheese dressing or ranch, and your choice of award-winning Legend Larry's assorted sauces.

BACON PARM TRUFFLE FRIES 12

Slim fries, Parmesan, bacon, truffle salt and oil

A 3.5% Transaction Fee is added to all non-cash transactions



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PIZZA

9" BUILD YOUR OWN 12

Cauliflower Crust Available (GF) - \$2

TOPPINGS:

Meats +\$2: *Pepperoni, sausage, bacon*

Other +\$1: *Mushroom, onion, tomato, jalapeños,
green peppers, olives*

HANDHELDS

Served with Slim Fries, On Sourdough

Add Bacon - \$2

AVO—CHICKEN MELT (#GF) - 14

Grilled chicken, avocado, Pepperjack, tomato,
chipotle aioli

CLASSIC BLT (#GF) - 12

Bacon, lettuce, tomato, mayonnaise

GREENS

Add Chicken - \$6

CHOPPED GREENS* (GF) - 12

Mixed greens, avocado, egg, bacon, tomato,
blue cheese crumbles, house-made ranch

CRISPY CHICKEN SALAD - 18

Breaded chicken, cheddar, tomato, avocado,
house-made ranch

ARUGULA MIXED GREENS (DF/GF) - 12

Tomatoes, sliced apples, almond slivers,
champagne vinaigrette

OFF THE GRILL

Served with Slim Fries

Add Fried Egg* - \$2 | Sub Chicken - \$3

Make it a Double- \$4

CLASSIC PUB* (#GF) - 12

American, lettuce, tomato,
onion, bistro sauce

SMOKEHOUSE STACK* (#GF) - 14

Smoked bacon, cheddar,
fried onions, BBQ

HOT & SPICY* (#GF) - 14

Pepperjack, jalapeños, bacon,
chipotle mayo



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SIGNATURE COCKTAILS

Honey Crisp Old Fashioned 11

Jack Daniels Apple, Sour Soda, Cherry, Bitters,
Simple Syrup, Honey

Grapefruit Ranch Water 11

Casamigos Tequila, Grapefruit Liqueur,
Lime Juice, Seltzer

Nutty By Nature 11

Ballotin Caramel Turtle, Frangelico Hazelnut,
Old Smokey Cookies & Cream, Chocolate &
Cinnamon Bitters

Georgia Peach 11

Peach Vodka, Passionfruit Liqueur,
Pineapple Juice, Lime Juice

Kentucky Chuck 11

Bulleit Bourbon, Strawberry Liqueur, Bitters,
Lemon Juice, Ginger Beer

Mud Pie Slide 11

Ole Smokey Mud Pie, Vanilla Vodka,
Creme De Cacao, Cream

Garden Party 11

Rhubarb Liqueur, Elderflower Liqueur, Prosecco

Strawberry Rhubarb Collins 11

Ha'Penny Rhubarb Gin, Strawberry Syrup,
Lemon Juice, Seltzer

Grasshopper On The Rocks 11

Ole Smokey Mint Chocolate Chip, Creme De
Menthe, Dorda, Milk, Cream

Giggle Water 11

Effen Cucumber, Lemon Juice, Seltzer

Peanut Butter White Russian 11

Vodka, Kahlua, Ballotin Peanut Butter Cream



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MARTINIS

Caramel Turtle 13

Ballotin Chocolate, Bailey's Chocolate,
Frangelico, Caramel Syrup

Grapefruit Rose 13

Ketel One Grapefruit Rose Vodka, Grand Gala
Orange Liqueur, Miss Mary's Grapefruit Juice

Kentucky Espresso 13

Few Coffee Bourbon, Kahlua, Colectivo Espresso

Toasted Coconut Pie 13

Ole Smokey Mud Pie, Coconut Rum,
Creme De Cacao

Blueberry Lemondrop 13

Stoli Blueberry Vodka, Lemon Juice, Simple Syrup

Absolut Pear-adise 13

Absolut Pear Vodka, Elderflower Liqueur,
Lemon Juice, Simple Syrup

MOCKTAILS

CosNo 9

Seedlip Grove, Cranberry Juice, Lime Juice,
Simple Syrup

Mango Moscow Mule 9

Seedlip Spice, Mango Puree,
Lime Juice, Ginger Beer

Pi-NO Colada 9

Seedlip Grove, Coconut syrup,
Pineapple juice, Fresh lime juice

Strawberry Fields 9

Seedlip Garden, Strawberry Syrup, Lime Juice,
Lemonade, Seltzer



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WINES

Glass Bottle

SPARKLING

Campo Viejo 10 40

Brut, Cava, Spain

Ruffino 12 48

Prosecco, Veneto, Italy

WHITES – GLASS POURS

White Haven 13 52

Sauvignon Blanc, Marlborough, New Zealand

Black Stallion 13 52

Chardonnay, Napa Valley, California

A to Z, Rosé, Oregon 10 40

Folonari 10 40

Pinot Grigio, Veneto, Italy

REDS – GLASS POURS

Raymond R Collection 10 40

Cabernet, Napa Valley, California

McManis 10 40

Pinot Noir, Lodi, California

Portillo 10 40

Malbec, Uco Valley, Mendoza, Argentina

Conundrum 10 40

Red Blend, California

BY THE BOTTLE

Carneros (half-bottle) 32

Chardonnay, Rombauer Vineyards, California

L'Agnostique 44

Pinot Noir, Vin De France

Duckhorn 82

Merlot, California

Cosmic Egg 56

Cabernet Sauvignon, California

*Ask your bartender about our daily
wine specials!*



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BEER

Spotted Cow Draft 6

Naturally Cloudy Farmhouse Ale 4.85% ABV

3 Sheeps Chaos Pattern Hazy IPA 6

Citrus and tropical fruit flavors 6.5% ABV

3 Sheeps 15-2 Stout 6

Roasty Stout, Hints of Cherrywood & Chocolate
7.2% ABV

3 Sheeps Wisconsinitis 6

Cream Ale 5.0% ABV

3 Sheeps Rebel Kent Amber 6

Smooth and refreshing 5% ABV

Nitro Milk Stout 6

Roasted Malt and Coffee Flavors 6% ABV

All Day IPA 6

Session IPA, Juicy Orange, Tangerine, Light Grass
4.7% ABV

STELLA ARTOIS 6

Belgian Style Lager 5% ABV

MODELO 6

Mexican Style Lager 4.4% ABV

DOMESTIC BEER 4

Miller Lite, Coors Light, Busch Light, Michelob
Ultra, Schlitz

UPSIDE DAWN 6

Non-Alcoholic Golden Ale

CARBLISS seltzers 7

Variety 5% ABV

DOWNEAST Peach Mango Cider 6

Tarty and Slightly Sweet 5.1% ABV