



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

Crown Apple, Sour Soda, Cherry, Bitters,
Simple Syrup, Honey

Tequila Sour 11

Casamigos Blanco, Midori Melon Liqueur,
Sour Soda, Lime Juice

Nutty By Nature 11

Baileys Salted Caramel, Frangelico Hazelnut, Ole
Smoky Cookies & Cream, Chocolate & Cinnamon
Bitters

Peach Party 11

Peach Vodka, Pineapple Liqueur,
Ginger Beer, Lime Juice

Kentucky Chuck 11

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

Blackberry Fizz 11

Effen Black Cherry Vodka, Chambord,
Blackberry Puree, Prosecco

Passionfruit Press 11

Bacardi, Passionfruit Puree, Lime Juice,
Prosecco, Club Soda

Strawberry Rhubarb Collins 11

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

Orange Ginger Sunset 11

Jameson Orange, Orange Bitters, Ginger Beer

Giggle Water 11

Effen Cucumber Vodka, Lemon Juice, Seltzer

Peanut Butter White Russian 11

Vodka, Kahlua, Ballotin Peanut Butter Cream



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MARTINIS

The Elvis 13

Ballotin Peanut Butter Chocolate,
Banana Rum, Baileys

Grapefruit Rose 13

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

Chai Martini 13

Titos Vodka, Kahlua, Colectivo Espresso, Chai Tea

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

Cos-NO 9

Seedlip Grove, Cranberry Juice, Lime Juice,
Simple Syrup

Mang-NO 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
<i>Brut, Cava, Spain</i>		
La Marca.....	11	55
<i>Prosecco, Vento, Italy</i>		

WHITES – GLASS POURS

White Haven.....	13	52
<i>Sauvignon Blanc, Marlborough, New Zealand</i>		
Black Stallion	13	52
<i>Chardonnay, Napa Valley, California</i>		
A to Z, Rosé, Oregon.....	10	40
Folonari.....	10	40
<i>Pinot Grigio, Veneto, Italy</i>		
Ruffino Lumina	10	40
<i>Moscato, Italy</i>		

REDS – GLASS POURS

Smith & Hook.....	11	44
<i>Cabernet, Central Coast, California</i>		
McManis	10	40
<i>Pinot Noir, Lodi, California</i>		
Portillo	10	40
<i>Malbec, Uco Valley, Mendoza, Argentina</i>		
Conundrum	10	40
<i>Red Blend, California</i>		

BY THE BOTTLE

Rombauer (half-bottle)	32
<i>Chardonnay, Napa Valley, California</i>	
L’Agnostique	44
<i>Pinot Noir, Vin De France</i>	
Duckhorn	82
<i>Merlot, California</i>	
Cosmic Egg	56
<i>Cabernet Sauvignon, California</i>	

*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

Moon Man 6

No Coast Pale Ale 5% ABV

Seasonal Flavor 6