



# MENU

## THE RAFTERS

RESTAURANT • CATERING • EVENTS

### APPETIZERS

#### HAYSTACK 11

ONIONS SOAKED IN LBC BEER & DEEP FRIED, SERVED WITH OUR RURAL FAMOUS HAYSTACK SAUCE & RANCH.

#### WISCONSIN CHEESE CURDS 11

SERVED WITH HOMEMADE RANCH & HAYSTACK SAUCE.

#### BBQ NACHOS 17

BBQ TORTILLA CHIPS, CHEESE SAUCE, TOMATOES, BLACK OLIVES, GREEN ONIONS, COWBOY CAVIAR. CHOICE OF SMOKED PULLED PORK OR BRISKET.

#### SPIN ART DIP 12

HOUSE RECIPE OF SPINACH, ARTICHOKE, AND A 4 CHEESE BLEND, SERVED WITH TORTILLA CHIPS..

#### FRIED PICKLES 10

BREADED AND FRIED DILL PICKLE CHIPS SERVED WITH RANCH AND PICKLE SAUCE

#### COWBOY CAVIAR 9

BEANS, CORN, TOMATOES, JALAPENOS, GREEN PEPPERS, RED ONIONS AND CILANTRO WITH BBQ TORTILLA CHIPS.

### MAINS

#### RIBEYE 32

12 OZ. CHOICE RIBEYE WITH A GARLIC COMPOUND BUTTER. SERVED WITH A CHOICE OF 2 SIDES.

#### COWBOY CHICKEN 19

GRILLED CHICKEN BREAST TOPPED WITH CHEESE SAUCE AND COWBOY CAVIAR. SERVED WITH A CHOICE OF 2 SIDES.

#### “DON’T RISK IT” COMBO PLATTER 17

5OZ. OF SMOKED BRISKET WITH 5OZ. OF PULLED PORK ON TOASTED BREAD WITH FRENCH FRIES & COLESLAW.

#### PORK N’ SLAW 13

HOUSE SMOKED BBQ PULLED PORK SMOTHERED IN BBQ SAUCE SERVED WITH HOMEMADE COLESLAW.

#### BBQ BRISKET SANDWICH 14

IN-HOUSE SMOKED BEEF BRISKET TOPPED WITH BBQ SAUCE AND SERVED ON AN EGG BUN.

#### SMOKESTACK 15

SMOKED BRISKET TOPPED WITH MELTED CHEDDAR, HAYSTACK ONIONS, & SMOKY BBQ AIOLI.

#### RAFTERS SALAD 13

ROMAINE & ICEBERG WITH HARD-BOILED EGG, RED ONION, TOMATO, BACON, AND CHEDDAR CHEESE.

#### CHICKEN BACON RANCH WRAP 13

CRISPY CHICKEN, APPLE WOOD SMOKED BACON, TOMATO, LETTUCE, SHREDDED CHEDDAR, AND RANCH DRESSING.

#### TEX-MEX BOWL 16

CILANTRO RICE, COWBOY CAVIAR, FRESH PICO, MARINATED CUCUMBERS & AVOCADO.

#### LBC CHICKEN SANDWICH 14

LBC BEER BATTERED CHICKEN BREAST, HAYSTACK SAUCE, LETTUCE, TOMATO

#### HAYSTACK BURGER 15

7OZ. BURGER WITH CHEDDAR & PROVOLONE, HAYSTACK ONIONS AND HAYSTACK SAUCE.

#### RAFTERS BURGER 13

ADD MUSHROOMS, HAYSTACK, GRILLED ONIONS, BACON, AMERICAN, CHEDDAR, PROVOLONE OR SWISS- \$2 EACH

#### INCLUDED SIDE CHOICES:

FRENCH FRIES, CREAMY COLESLAW, HOMEMADE POTATO CHIPS, HOUSE SALAD, SOUP DU JOUR, BAKED POTATO (AVAILABLE AFTER 4PM)

#### SPECIALTY SIDES \$2 MORE:

SWEET POTATO TATER TOTS, BAKED FRENCH ONION

**DRESSINGS:** RANCH, FRENCH, BLUE CHEESE, 1000 ISLAND, CREAMY ITALIAN, HONEY MUSTARD, RASPBERRY VINAIGRETTE, AND BALSAMIC VINAIGRETTE

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

\* PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% AUTOMATIC GRATUITY.