CHEF’S HAT
Ephraim, WI

DELI SANDWICHES & WRAPS

Substitute gluten-free bread on any sandwich for -2-
Served with kettle chips or homemade potato salad
Substitute a fresh fruit cup, a garden salad, or cup of homemade soup -3-

BIG BEN
shaved roast beef, leaf lettuce, tomato, red onion, Door County cherrywood smoked bacon, white sharp cheddar cheese on a demi baguette topped with our horseradish aioli -11-

PEAR GORGONZOLA TURKEY WRAP
smoked turkey, mixed greens, pears, cranberries, walnuts, tomato & gorgonzola cheese topped with our homemade raspberry vinaigrette in a honey wheat tortilla -11-

CHICKEN SALAD
almonds, scallions & cranberries all tossed in our homemade pesto aioli with leaf lettuce on 9 grain bread -10-

TURKEY BLT
smoked turkey, tomato, leaf lettuce, Door County cherrywood smoked bacon, guacamole, on rosemary olive oil bread topped with homemade horseradish aioli -11-

VEGGIE WRAP
mixed greens, artichokes, red onion, tomato, shiitake, criminis, & oyster, red bell peppers, broccoli with fresh guacamole & creamy dill dressing wrapped in a spinach herb tortilla -10-
add smoked turkey or roast beef -2-

SHAVED SMOKED TURKEY
smoked turkey, Door County cherrywood smoked bacon, tomato, red onion, Renard’s farmers cheese, leaf lettuce, on marble rye topped with our homemade honey mustard aioli -11-

HALF IT
available 11:15am-4pm
1/2 deli sandwich or wrap with cup of homemade soup, kettle chips & slice of fresh baked pie -12-
garden salad, cup of homemade soup, toasted bread points & slice of fresh baked pie -12-

BURGERS

7 ounces of hand-pattied organic grass fed Waxeda Farms beef served on a brioche bun, with kettle chips or homemade potato salad
Substitute a fresh fruit cup, a garden salad, or cup of homemade soup -3-

HOUSE*
leaf lettuce, red onion, tomato topped with white sharp cheddar cheese -11-

DOOR COUNTY CHERRYWOOD SMOKED BACON & MUSHROOM*
Door County cherrywood smoked bacon, sautéed red onion & mushrooms with leaf lettuce & Renard’s morel & leek jack cheese -13-

CALIFORNIA*
red onion, tomato, leaf lettuce, Renard’s farmers cheese topped with fresh salsa & guacamole -13-

GORGONZOLA*
sautéed red onion & shiitake, criminis, & oyster mushrooms with leaf lettuce & tomato topped with gorgonzola cheese -13-

THE BEYOND BURGER*
world’s first 100% plant-based ground beef style burger, no peanut, dairy, soy, gluten or GMO’s, cholesterol free, 20g protein burger served on gluten free bun with leaf lettuce, tomato & red onion -13-


HOT OFF THE GRILL

Substitute gluten-free bread on any sandwich for -2-
Served with kettle chips or homemade potato salad
Substitute a fresh fruit cup, a garden salad, or cup of homemade soup -3-

ASPARAGUS QUESADILLA
black beans, wild rice, bell peppers, spinach, tomato, Renard’s farmers cheese & asparagus folded in a spinach herb tortilla with sour cream & salsa -13-
add guacamole -3- chicken -4- shrimp -6-

PISTACHIO ENCROSTED CHICKEN
seared pistachio encrusted chicken breast with tomato, red peppers, shiitake, crimeni, & oyster mushrooms, spinach, Renard’s morel & leek jack cheese on tostado rosemary olive oil bread -13-

ROAST BEEF & WILD MUSHROOM
sauteed roast beef with shiitake, crimeni, & oyster mushrooms, red onion, red pepper, tomato & arugula with 4 cheese blend served open faced on rosemary olive oil bread with a side of mashed potato & gravy -14-

SALMON CLUB*
seared Norwegian salmon, Door County cherrywood smoked bacon, red onion, tomato, leaf lettuce & topped with our homemade dill dressing on toasted rosemary olive oil bread -17-

BBQ BEEF BRISKET
bbq beef brisket, baby spinach, red onions with homemade blood orange vinaigrette slaw on a toasted demi baguette -13-

TACOS
served with multi colored chips & salsa

BLACKENED TILAPIA
pan seared blackened tilapia with fresh spinach, diced tomato, & our homemade strawberry basil pineapple salsa in a corn tortilla -14-

SMOKED BRISKET
smoked brisket with fresh arugula, black beans, wild rice, diced red & green peppers, tomato, topped off with our homemade horseradish pesto -14-

LEMON PEPPER SHRIMP
fresh asparagus, spinach, fire roasted tomatoes, basil & our homemade blood orange vinaigrette slaw -14-

*indicates CHEF’S HAT house specialty | *consuming raw or undercooked meats may increase your risk of food borne illness | To-Go orders have a .30 charge per container
## APPETIZERS

**Garden Fresh Bruschetta**
- Toasted rosemary olive oil bread topped with marinated fresh vegetables, tomatoes, basil, balsamic vinegar, parmesan & feta cheese - $9-

**Spinach & Artichoke Parmesan**
- Fresh spinach, artichokes, parmesan cheese, baked to golden brown served with our rosemary olive oil bread points - $10-

**Crab Stuffed Shrimp & Boursin Cheese Stuffed Pepper**
- Four shrimp stuffed with fresh crab and boursin cheese stuffed with south african pineapple pepper - $12-

**Smoked Brisket Flatbread**
- Homemade horseradish pesto, smoked brisket, red onion, baby spinach, red peppers, diced tomato topped with fontina, asiago, provolone & parmesan cheese then baked - $12-

**Tomato Basil Flatbread**
- Marinara sauce with fresh roasted tomatoes, baby spinach, asparagus, basil, shredded asiago, fontina, provolone & parmesan cheese baked, drizzled with our balsamic reduction & topped off with fresh basil - $12-

**Sampler**
- Spinach & artichoke parmesan, crab stuffed shrimp, stuffed pepper, & our garden fresh bruschetta - $16-

## SPECIALTY SALADS

Served with fresh toasted bread. Substitute gluten-free bread - $2-

**Southwest**
- Mixed greens, red & green bell peppers, tomatoes, wild rice, black beans, asago, fontina, provolone, & parmesan cheese topped with your choice of chicken, salsa & guacamole - $11-

**Honey Lime Blackened Tuna**
- Blackened ahi tuna steak served on a bed of mixed greens with fresh raspberries, strawberries, blueberries, tomato, almonds & red onion tossed with our homemade honey-lime vinaigrette - $17-

**Door County Cherry & Walnut**
- Mixed greens, red bell peppers, Door County cherries, tomato, walnuts, red onion & strawberries topped with our homemade strawberry vinaigrette - $12-

**Salmon Salad**
- Pan seared Norwegian salmon served over mixed greens, fire roasted tomatoes, artichokes, red onion, feta cheese & topped with our homemade dill dressing - $17-

## SIDE SALADS & SOUPS

**Cup of Homemade Soup** - $4-
**Bowl of Homemade Soup** - $8-
Served with fresh toasted bread.

**Garden Salad**
- Mixed greens, tomato, broccoli, asparagus, red bell peppers, red onion, mushroom, parmesan cheese with choice of dressing - $6-

### DRESSINGS
- Raspberry vinaigrette, blood orange vinaigrette, cranberry vinaigrette, creamy dill, parmesan horseradish, honey mustard, honey-lime vinaigrette, balsamic & oil

**Pear Gorgonzola**
- Mixed greens, tomato, red onion, red pepper, fresh raspberries, pear, gorgonzola cheese, homemade raspberry vinaigrette - $7-

**Strawberry Walnut**
- Mixed greens, cranberries, fresh strawberries, tomatoes, red onion, walnuts & feta cheese, with homemade strawberry vinaigrette - $7-

## CHEF'S SPECIALTIES

**Strawberry Pineapple Tilapia**
- Pan seared tilapia fillet topped with our homemaade strawberry pineapple salsa over black pepper parmesan risotto, served with fresh asparagus - $10-

**Blackened Ahi Tuna Steak**
- Ahi tuna steak handrubbed in our blackened seasoning & pan seared to rare over black pepper parmesan risotto with sautéed fresh asparagus, spinach & tomato - $18-

**Norwegian Herb Encrusted Salmon**
- Handrubbed norwegian salmon fillet in our special herbed seasonings then pan seared with fresh green beans over roasted root vegetables - $15-

**Meatloaf**
- Chef's meatloaf served over mashed potato, fresh green beans & a chunk of bread topped with homemade gravy - $14-

**Boneless Braised Beef Short Ribs**
- Braised beef short ribs in a rich demi, served with our hearty grains & wild rice topped with mushrooms, red peppers & asparagus - $18-

**BEEF BRISKET**
- Smoked beef brisket over homemade mashed potatoes with sautéed fresh green beans, red peppers & mushrooms, topped with our homemade beef gravy - $18-

## CHEF’S PASTA

Served with fresh toasted bread. Substitute gluten-free pasta & bread - $3-

**Vegetable Alfredo**
- Shitake, crimini, & oyster mushrooms, red bell peppers, tomato, asparagus, red onion, broccoli & spinach with penne pasta all tossed in our homemade Alfredo sauce topped with fresh grated parmesan cheese - $14-

**Chicken & Broccoli Alfredo**
- Grilled chicken & broccoli with penne tossed in our homemade Alfredo sauce topped with fresh grated parmesan cheese - $14-

**Penne Pasta**
- Shitake, crimini, & oyster mushrooms, roasted almonds, peperoncini, red bell peppers, tomato, penne pasta tossed in our homemade pesto topped with our 4 cheese blend - $14-

**New Orleans**
- Andouille sausage, chicken, red & green bell peppers, mushrooms, black beans & wild rice with penne pasta all tossed in our Cajun cream sauce topped with fresh grated parmesan cheese - $17-

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