



CHEF'S HAT

Ephraim, WI

DELI SANDWICHES & WRAPS

Substitute gluten-free bread on any sandwich for -3-

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 -12-

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 -12-

CHICKEN SALAD

almonds, scallions & cranberries all tossed in our homemade pesto aioli with leaf lettuce on 9 grain bread -12-

TURKEY BLT

smoked turkey, tomato, leaf lettuce, Door County cherrywood smoked bacon, guacamole, on rosemary olive oil bread topped with homemade horseradish aioli -12-

VEGGIE WRAP

mixed greens, artichokes, red onion, tomato, shiitake, crimini, & oyster, red bell peppers, broccoli with fresh guacamole & creamy dill dressing wrapped in a spinach herb tortilla -11-
add smoked turkey or roast beef -3-

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 -12-

HALF IT

available 11:15am-4pm

1/2 deli sandwich or wrap with cup of homemade soup, kettle chips & slice of fresh baked pie -13-

garden salad, cup of homemade soup, toasted bread points & slice of fresh baked pie -12-

BURGERS



7 ounces of hand-pattied organic grass fed Waseda 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 -13-

DOOR COUNTY CHERRYWOOD SMOKED BACON & MUSHROOM*

Door County cherrywood smoked bacon, sautéed red onion & mushrooms with leaf lettuce & Renard's morel & leek jack cheese -15-

HOT OFF THE GRILL

Substitute gluten-free bread on any sandwich for -3-

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 -14-

add guacamole -3- chicken -4- shrimp -6-

PISTACHIO ENCRUSTED CHICKEN

seared pistachio encrusted chicken breast with tomato, red pepers, shiitake, crimini, & oyster mushrooms, spinach, Renard's morel leek jack cheese on toasted rosemary olive oil bread -15-

ROAST BEEF & WILD MUSHROOM

sautéed roast beef with shiitake, crimini, & 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 -16-

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 -19-

BBQ BEEF BRISKET

bbq beef brisket, baby spinach, red onions with homemade blood orange vinaigrette slaw on a toasted demi baguette -15-

TACOS

3 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 -15-

SMOKED BRISKET

smoked brisket with fresh arugula, black beans, wild rice, diced red & green peppers, tomato, topped off with our homemade horseradish pesto -16-

LEMON PEPPER SHRIMP

fresh asparagus, spinach, fire roasted tomatoes, basil & our homemade blood orange vinaigrette slaw -15-

CALIFORNIA*

red onion, tomato, leaf lettuce, Renard's farmers cheese topped with fresh salsa & guacamole -14-

GORGONZOLA*

sautéed red onion & shiitake, crimini, & oyster mushrooms with leaf lettuce & tomato topped with gorgonzola cheese -14-

THE BEYOND BURGER*

worlds 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 -15-



indicates CHEF'S HAT house specialty | *consuming raw or undercooked meats may increase your risk of food borne illness | To-Go orders have a .40 charge per container



CHEF'S HAT

Ephraim, WI

APPETIZERS

GARDEN FRESH BRUSHETTA

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 -12-

CRAB STUFFED SHRIMP & BOURSIN CHEESE STUFFED PEPPADEW

four shrimp stuffed with fresh crab & boursin cheese stuffed south African piquante pepper -12-

SMOKED BRISKET FLATBREAD

homemade horseradish pesto, smoked beef brisket, red onion, baby spinach, red peppers, diced tomato topped with fontina, asiago, provolone & parmesan cheese then baked -14-

TOMATO BASIL FLATBREAD

marinara sauce with fire roasted tomatoes, baby spinach, asparagus, basil, shredded asiago, fontina, provolone & parmesan cheese, baked, drizzled with our balsamic reduction & topped off with pea shoots -13-

SAMPLER

spinach & artichoke parmesan, crab stuffed shrimp, stuffed peppadews & our garden fresh brushetta -17-

SPECIALTY SALADS

Served with fresh toasted bread. Substitute gluten free bread -3-

SOUTHWEST

mixed greens, red & green bell peppers, tomatoes, wild rice, black beans, asiago, fontina, provolone, & parmesan cheese topped with sour cream, salsa & guacamole -12-
add blackened chicken -4- blackened shrimp -6-

HONEY LIME BLACKENED TUNA*

blackened ahi tuna steak seared to rare served over mixed greens with fresh raspberries, strawberries, blueberries, tomato, almonds & red onion topped with our homemade honey-lime vinaigrette -19-

DOOR COUNTY CHERRY & WALNUT

mixed greens, red bell peppers, Door County cherries, tomato, walnuts, red onion & strawberries topped with our homemade strawberry vinaigrette -13-
add herb chicken or chicken salad -4- herb shrimp -6-

SALMON SALAD*

pan seared Norwegian salmon served over mixed greens, fire roasted tomatoes, artichokes, red onion, feta cheese & topped with our homemade dill dressing -19-

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, mushrooms, parmesan cheese with choice of homemade dressing - 7 -

DRESSINGS: raspberry vinaigrette, blood orange vinaigrette, strawberry vinaigrette, creamy dill, parmesan horseradish, honey mustard, honey-lime vinaigrette, balsamic & oil

CHEF'S SPECIALTIES

STRAWBERRY PINEAPPLE TILAPIA

pan seared tilapia fillet topped with our homemade strawberry pineapple salsa over black pepper parmesan risotto, served with fresh asparagus -19-

BLACKENED AHI TUNA STEAK*

ahi tuna steak hand rubbed in our blackened seasoning & pan seared to rare over black pepper parmesan risotto with sautéed fresh asparagus, spinach & tomato -23-

NORWEGIAN HERB ENCRUSTED SALMON*

hand-rubbed norwegian salmon fillet in our special herbed seasonings then pan seared with fresh green beans over roasted root vegetables -23 -

MEATLOAF

chef's meatloaf served over mashed potato, fresh green beans & a chunk of bread topped with homemade gravy -16-

BONELESS BRAISED BEEF SHORT RIBS

braised beef short ribs in a veal demi, served with our homemade spring onion mashed potatoes topped with mushrooms, red peppers & asparagus -24-

BEEF BRISKET

smoked beef brisket over homemade mashed potatoes with sautéed fresh green beans, red peppers & mushrooms, topped with our homemade beef gravy -21-

CHEF'S PASTA

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

VEGETABLE ALFREDO

shiitake, 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 -16-
add chicken -4- shrimp or salmon -6-

CHICKEN & BROCCOLI ALFREDO

sautéed chicken & broccoli with penne tossed in our homemade alfredo sauce topped with fresh grated parmesan cheese -18-

PENNE PASTA

shiitake, crimini, & oyster mushrooms, toasted almonds, peppadews, red bell peppers, tomato with penne pasta tossed in our homemade pesto topped with our 4 cheese blend -16-
add chicken -4- shrimp or salmon -6-

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 -21-

PEAR GORGONZOLA

mixed greens, tomato, red onion, red pepper, fresh raspberries, pears, gorgonzola cheese, homemade raspberry vinaigrette -9-

STRAWBERRY WALNUT

mixed greens, cranberries, fresh strawberries, tomatoes, red onion, walnuts & feta cheese, with homemade strawberry vinaigrette -9-