



# 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 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 9 grain bread topped with our horseradish aioli -15-

### **PEAR GORGONZOLA TURKEY WRAP**



turkey, mixed greens, pears, cranberries, walnuts, tomato & gorgonzola cheese topped with our homemade raspberry vinaigrette in a honey wheat tortilla -15-

### **CHICKEN SALAD**

almonds, scallions & cranberries all tossed in our homemade pesto aioli with leaf lettuce on 9 grain bread -14-

### **TURKEY BLT**

turkey, tomato, leaf lettuce, Door County cherrywood smoked bacon, guacamole, on rosemary olive oil bread topped with homemade horseradish aioli -14-

### **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 -13-  
*add smoked turkey or roast beef -4-*

### **SHAVED SMOKED TURKEY**

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 -14-

## HALF IT

*available 11:30am-1:45pm*

1/2 deli sandwich or wrap with cup of homemade soup, kettle chips & slice of fresh baked pie -15-

## BURGERS

*served with kettle chips or homemade potato salad*

*Substitute a garden salad, or cup of homemade soup -3-*

### **HOUSE\***

leaf lettuce, red onion, tomato topped with white sharp cheddar cheese -14-

### **DOOR COUNTY CHERRYWOOD BACON & MUSHROOM\***



Door County cherrywood smoked bacon, sautéed red onion & mushrooms with leaf lettuce & Renard's morel & leek jack cheese -16-

### **CALIFORNIA\***

red onion, tomato, leaf lettuce, Renard's farmers cheese topped with fresh salsa & guacamole -16-

## HOT OFF THE GRILL

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

*Served with kettle chips or homemade potato salad*

*Substitute 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 -15-

*add guacamole -3- chicken -4- shrimp -8-*

### **PISTACHIO ENCRUSTED CHICKEN**

seared pistachio encrusted chicken breast with tomato, red peppers, shiitake, crimini, & oyster mushrooms, spinach, Renard's morel leek jack cheese on toasted rosemary olive oil bread -17-

### **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 -18-

### **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 -23-

## TACOS

*3 tacos served with corn tortillas, chips, & salsa*

### **BLACKENED FLOUNDER**



pan seared blackened flounder with fresh spinach, diced tomato, & our homemade strawberry basil pineapple salsa -17-

### **SMOKED BRISKET**

smoked brisket with fresh arugula, black beans, wild rice, diced red & green peppers, tomato, topped off with our homemade horseradish pesto -17-

### **PORK BELLY**

smoked pork belly tossed with gochujung korean BBQ sauce, 4 cheese blend with fresh arugula & topped with our homemade blood orange vinaigrette slaw -17-

### **BRISKET BURGER\***

sautéed red onion, white cheddar cheese with leaf lettuce, tomato, & topped with brisket -18-

### **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 -16-



*indicates CHEF'S HAT house specialty | \*consuming raw or undercooked meats may increase your risk of food borne illness  
3% charge for all credit card transactions | To-Go orders have a .40 charge per container*





## APPETIZERS

### GARDEN FRESH BRUSHETTA

toasted rosemary olive oil bread topped with marinated fresh vegetables, tomatoes, basil, balsamic vinegar, parmesan & feta cheese -11 - *gluten free* -3-

### SPINACH & ARTICHOKE PARMESAN

fresh spinach, artichokes, parmesan cheese, baked to golden brown, served with our rosemary olive oil bread points -14- *gluten free* -3-

### CRAB STUFFED SHRIMP & BOURSIN CHEESE STUFFED PEPPADEW

four shrimp stuffed with fresh crab & boursin cheese stuffed south African piquante pepper -14-

### SMOKED BRISKET FLATBREAD

homemade horseradish pesto, smoked beef brisket, red onion, baby spinach, red peppers, diced tomato topped with our four cheese blend -16- *gluten free* -3-

### TOMATO BASIL FLATBREAD

marinara sauce with fire roasted tomatoes, baby spinach, asparagus, basil, four cheese blend, baked, drizzled with our balsamic reduction & topped off with pea shoots -15- *gluten free* -3-

### MAPLE SMOKED SALMON FLATBREAD

maple smoked salmon, homemade alfredo, fresh asparagus, fire roasted tomatos, four cheese blend, topped with arugula & drizzled with balsamic glaze -16- *gluten free* -3-

### SAMPLER

spinach & artichoke parmesan, crab stuffed shrimp, stuffed peppadews & our garden fresh brushetta -19-

## 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 -14- *add blackened chicken* -4- *blackened shrimp* -8-

### 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 -23-

### DOOR COUNTY CHERRY & WALNUT

mixed greens, red bell peppers, Door County cherries, tomato, walnuts, red onion & strawberries topped with our homemade strawberry vinaigrette -14- *add herb chicken or chicken salad* -4- *herb shrimp or salmon* -8-

### SALMON SALAD\*

pan seared Norwegian salmon served over mixed greens, fire roasted tomatoes, artichokes, red onion, feta cheese & topped with our homemade dill dressing -23-

## SIDE SALADS

### 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

### ALASKAN FLOUNDER

pan seared wild Alaskan flounder over black pepper parmesan risotto, topped with our marinated vegetable medley of zucchini, yellow squash, red onion, cucumber, and fire roasted tomato -26 -

### 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 -28-

### 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 with quinoa & kale -27 -

### MEATLOAF

chef's meatloaf served over mashed potato, fresh green beans & a chunk of bread topped with homemade gravy -18-

### 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 -29 -

### BEEF BRISKET

smoked beef brisket over homemade mashed potatoes with sautéed fresh green beans, red peppers & mushrooms, topped with our homemade beef gravy -26-

### TUNA POKE BOWL \*

marinated shashimi tuna, quinoa & kale grain blend, cabbage, cucumber, carrot, avocado, scallions, and toasted sesame, topped with ancho chipolte -26-

## 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 -19-

*add chicken* -4- *shrimp, salmon, or scallops* -8-

### CHICKEN & BROCCOLI ALFREDO

sautéed chicken & broccoli with penne tossed in our homemade alfredo sauce topped with fresh grated parmesan cheese -21-

### 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 -19-

*add chicken* -4- *shrimp, salmon, or scallops* -8-

### 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 -24-

### SHRIMP & SCALLOPS

fresh asparagus, roasted tomato, wild mushroom blend, sliced red pepper, arugula with penne pasta tossed in our homemade alfredo sauce topped with fresh grated parmesan cheese -29-

### 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-



indicates CHEF'S HAT house specialty | \*consuming raw or undercooked meats may increase your risk of food borne illness  
3% charge for all credit card transactions | To-Go orders have a .40 charge per container