

Starters

AHI TUNA | 15

House-made kimchi topped with sesame crusted Ahi tuna. Served with pickled ginger and wasabi.

ASIAN-STYLE STEAK BITES | 21

Tenderloin pieces tossed in a soy & black pepper sauce, served with sesame naan bread.

CHEESE CURDS | 12

Classic breaded white cheddar nuggets from Curdtown. Served with ranch dressing.

CLASSIC ESCARGOT | 12

Six plump escargot served in garlic butter and white wine. Finished with truffle oil and served with toast points.

Handhelds

All burgers are ½ lb. freshly ground from Lynn's Custom Meats. Includes choice of side. Substitute chicken at your request.

CORN DUSTED WHITEFISH | 16

Cornmeal breaded Lake Superior Whitefish on a brioche bun with shaved cabbage, heirloom tomato and cilantro lime dressing.

TOMATO TOMATO BURGER | 16

Seasoned beef patty topped with tomato jam, heirloom tomato, tomato mayo, Swiss cheese and bacon. Served on a brioche bun.

TAVERN BURGER | 14

Seasoned beef patty, lettuce, tomato, onion, and your choice of cheese on a brioche roll. Cheddar, Swiss, American or bleu cheese crumbles.

Sides

TAVERN FRIES, MASHED POTATOES, ROASTED YUKON GOLD, LEMON ASPARAGUS, GARDEN SALAD, CAESAR SALAD (ADD \$2) SOUP OF THE DAY (ADD \$2)

A La Carte

POTATO | 4

BRUSSELS | 4

ASPARAGUS | 4

ROASTED CORN | 4

PORK | 18

WHITEFISH | 18

SALMON | 22

RIBEYE | 36

FILET | 39

Check out our Facebook page for daily specials!

 Facebook.com/whitestagfarm

(715) 462-3712

12695 W State Road 77, Hayward, WI 54843



Salads & Soups

Add chicken \$10 or ahi tuna \$13 to any salad.

GARDEN SALAD | 4/10

Fresh mixed greens topped with garden vegetables. Ranch, French, bleu cheese, citrus poppyseed, or Italian.

CLASSIC CAESAR | 6/13

Romaine lettuce, house croutons, and parmesan cheese tossed in our house Caesar dressing. Topped with white anchovies.

SUMMER BERRY SALAD | 14

Fresh mixed greens topped with blueberries, strawberries, goat cheese, sunflower seeds, shaved red onion and citrus poppyseed vinaigrette.

SOUP OF THE DAY | 7

Ask about our daily selection.

Entrees

HOUSE PASTA | 18

Farfalle in lemon & herb oil tossed with spinach, asparagus, grape tomatoes, and pearl onions.

Add: chicken | 10 shrimp | 16 steak | 21

BARBEQUE RUBBED PORK | 26

Grilled pork tenderloin rubbed with house barbeque seasoning. Served with roasted Yukon gold potatoes and barbeque brussels sprouts with bacon & corn.

WHITEFISH PICCATA | 26

Flour dusted whitefish seared golden brown, topped with lemon, capers, parsley and beurre blanc. Served with lemon grilled asparagus and mashed potatoes.

CUMIN SCENTED SALMON | 30

Pan seared salmon seasoned with light spice served over fire roasted corn, tomatoes and corn broth. Topped with tomatillo salsa and cilantro.

STEAK FRITES | 42

12oz Black Angus ribeye served with roasted brussels sprouts and tavern fries with herbed mayo.

BRANDY PEPPERCORN FILET | 45

8oz Black Angus tenderloin topped with brandy peppercorn sauce and crispy onion straws. Served with mashed potatoes and lemon grilled asparagus.

Desserts

DEATH BY CHOCOLATE | 8

CHOCOLATE LAYER CAKE | 12

LEMON BERRY MASCARPONE | 8

CHEESECAKE | 7