

## Starters

HONEY LIME SHRIMP | 16  
*Grilled shrimp glazed with honey & lime,  
finished with sesame & green onion salad.*

CAJUN STEAK BITES | 22  
*Blackened tenderloin pieces served with warm naan and  
horseradish cream sauce.*

CHEESE CURDS | 14  
*Classic breaded white cheddar nuggets from Curdtown.  
Served with raspberry jalapeno sauce.*

CLASSIC ESCARGOT | 15  
*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.*

CLASSIC BURGER | 18  
*Seasoned beef patty with caramelized onions, pickles, mayo,  
American cheese, and hand breaded onion rings.  
Served on a brioche bun.*

BLACK & BLEU BURGER | 18  
*Blackened beef patty topped with melted bleu cheese, bacon,  
and crispy onion straws.  
Served on a brioche bun.*

TAVERN BURGER | 16  
*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, PARMESAN MASHED POTATOES,  
GRILLED ASPARAGUS, BROCCOLI, GARDEN SALAD,  
CAESAR SALAD (ADD \$2)  
SOUP OF THE DAY (ADD \$2)

## A La Carte

FRIES, MASHED, OR FINGERLINGS | 5  
ASPARAGUS | 5  
BROCCOLI | 5  
MUSHROOMS & ONIONS | 8  
SHRIMP | 16  
WHITEFISH | 16  
SALMON | 24  
RIBEYE | 44  
FILET | 47

*Executive Chef Nathaniel Hansen  
Check out our Facebook page for daily specials!*

 [Facebook.com/whitestagfarm](https://www.facebook.com/whitestagfarm)

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## 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, white balsamic, or Italian.*

CLASSIC CAESAR | 6/13  
*Romaine lettuce, house croutons, and parmesan cheese tossed  
in our house Caesar dressing. Topped with white anchovies.*

BERRY SPINACH SALAD | 7/15  
*Fresh baby spinach tossed in white balsamic vinaigrette  
topped with seasonal berries, goat cheese, shaved red onion,  
and sunflower seeds.*

WEDGE SALAD | 8  
*Crisp spears of romaine lettuce topped with house creamy dill  
& herb dressing, crispy rendered bacon, roasted grape  
tomatoes, bleu cheese crumbles, and green onions.*

SOUP OF THE DAY | 7  
*Ask about our daily selection.*

## Entrees

TOMATO PASTA | 18  
*Linguini tossed in a light tomato, garlic & herb cream sauce  
with tomatoes, asparagus, onions, and spinach. Finished with  
butter, parmesan, and lemon.  
Add: chicken | 10 shrimp | 16 steak | 22*

CHICKEN PICCATA | 26  
*Flour dusted chicken pan seared golden brown and finished  
with garlic, butter, lemon, capers, parsley, and beurre blanc.  
Served with wilted spinach and linguini.*

WHITEFISH MEUNIERE | 24  
*Flour dusted whitefish pan seared golden brown and finished  
with browned butter, lemon, capers, and parsley. Served with  
parmesan mashed potatoes, and grilled asparagus.*

LEMON & THYME SALMON | 32  
*Pan seared skin-on salmon topped with lemon and thyme.  
Served with smashed garlic & herb fingerlings, beurre blanc,  
grilled asparagus, and roasted grape tomatoes.*

GRILLED RIBEYE PLATTER | 52  
*12oz Black Angus ribeye from Creekstone Farms sliced and  
served with smashed garlic & herb fingerlings, charred  
broccoli, warm naan, chimichurri, and horseradish cream  
sauce.*

GRILLED FILET | 55  
*8oz Black Angus tenderloin from Creekstone Farms with  
demi-glace, red wine reduction, and house made onion rings.  
Served with parmesan mashed potatoes, roasted grape  
tomatoes, and grilled asparagus.*

## Desserts

DEATH BY CHOCOLATE | 9  
LEMON BERRY MASCARPONE | 9  
CHEESECAKE | 8