



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 a demi baguette topped with our horseradish aioli -15-

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 -15-

CHICKEN SALAD

almonds, scallions & cranberries all tossed in our homemade pesto aioli with leaf lettuce on 9 grain bread -13-

TURKEY BLT

smoked 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

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 -14-

HALF IT

available 11:15am-4pm

1/2 deli sandwich or wrap with cup of homemade soup, kettle chips & slice of fresh baked pie -14-

garden salad, cup of homemade soup, toasted bread points & slice of fresh baked pie -13-

BURGERS



6 ounces of hand-pattied organic grass fed Waseda Farms beef served on a brioche bun, 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 SMOKED BACON & MUSHROOM*

Door County cherrywood smoked bacon, sautéed red onion & mushrooms with leaf lettuce & Renard's morel & leek jack cheese -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 -17-

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 -22-

BBQ BEEF BRISKET

bbq beef brisket, baby spinach, red onions with homemade blood orange vinaigrette slaw on a toasted demi baguette -17-

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 -16-

SMOKED BRISKET

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

LEMON PEPPER SHRIMP

fresh asparagus, spinach, fire roasted tomatoes, basil & our homemade blood orange vinaigrette slaw -16-

CALIFORNIA*

red onion, tomato, leaf lettuce, Renard's farmers cheese topped with fresh salsa & guacamole -15-

BRISKET BURGER*

6 oz Waseda Farms beef, 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 -15-



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



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 -11-

SPINACH & ARTICHOKE PARMESAN

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

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 fontina, asiago, provolone & parmesan cheese then baked -15-

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 -15-

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 -22-

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 -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 -22-

SIDE SALADS & SOUPS

CUP OF HOMEMADE SOUP - 5 -

BOWL OF HOMEMADE SOUP - 9 -
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 -24-

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 -26-

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 -26 -

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 -26-

BEEF BRISKET

smoked beef brisket over homemade mashed potatoes with sautéed fresh green beans, red peppers & mushrooms, topped with our homemade beef gravy -24-

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 or salmon -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 or salmon -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-

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-



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