



CHEF'S HAT

Ephraim, WI

FEATURED 3-COURSE MEAL 4:30-5:30PM \$34.99

Choice of soup or side salad, entree + dessert

GARLIC HERB BUTTER SHRIMP

Butterflied garlic herb shrimp over a quinoa & kale salad with zucchini, squash, red onion, cucumber, roasted tomato & feta, topped with fresh arugula & balsamic glaze

CHICKEN & CHIMICHURRI SKEWERS

Pan seared & grilled chicken thighs tossed in our chimichurri sauce, served over spring onion mashed potatoes with sauteed zucchini, squash, asparagus, roasted tomatoes

ALASKAN FLOUNDER

Pan seared Wild Alaskan flounder with sauteed zucchini, squash, fire roasted tomato & asparagus, served over black pepper Parmesan risotto, topped with our homemade strawberry, pineapple & fresh basil salsa

PAN SEARED PORK RIBEYE

Pan seared pork ribeye served over spring onion mashed potatoes, with fire roasted corn, tomato, onion, bell peppers & black beans

DESSERT OPTIONS:

- Cherry Pie
- Lemon Bar with Raspberries
- Carmel Apple Walnut Pie
- Pound Cake with heavy cream, fresh raspberries, blueberries and strawberries, topped with whipped cream, chocolate and caramel drizzle

HAPPY HOUR 4:30-5:30

\$2 off Tap Beer & Glasses of Wine
\$2 off all Mocktails

HOT OFF THE GRILL

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

Served with kettle chips

Substitute a garden salad, or cup of homemade soup -4-

PISTACHIO ENCRUSTED CHICKEN

seared pistachio encrusted chicken breast with tomato, red peppers, shiitake, crimini, & oyster mushrooms, spinach, leek jack cheese on toasted rosemary olive oil bread -21.99-

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 -26.99-

TACOS

3 gluten free tacos served with corn tortillas, chips, & salsa

BLACKENED FLOUNDER

pan seared blackened flounder with fresh spinach, diced tomato, & our homemade strawberry basil pineapple salsa -19-

SMOKED BRISKET

smoked brisket with fresh arugula, flame roasted peppers, onions, tomatoes, corn, black beans, wild rice, topped with chimichurri -19-

BURGERS

Served with kettle chips

Substitute a garden salad, or cup of homemade soup -4-

HOUSE*

leaf lettuce, red onion, tomato topped with white sharp cheddar cheese -16.99- Add bacon or brisket -3-

DOOR COUNTY CHERRYWOOD BACON & MUSHROOM*

Door County cherrywood smoked bacon, sautéed red onion & mushrooms with leaf lettuce & leek jack cheese -19.99-

SIDE SALADS

GARDEN SALAD

mixed greens, tomato, broccoli, asparagus, red bell peppers, red onion, mushrooms, parmesan cheese with choice of homemade dressing - 9 -

PEAR GORGONZOLA

mixed greens, tomato, red onion, red pepper, fresh raspberries, pears, gorgonzola cheese, homemade raspberry vinaigrette -11-

STRAWBERRY WALNUT

mixed greens, cranberries, fresh strawberries, tomatoes, red onion, walnuts & feta cheese, with homemade strawberry vinaigrette -11-

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



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 .50 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 -13- *gluten free -3-*

SPINACH & ARTICHOKE PARMESAN

fresh spinach, artichokes, Parmesan cheese, baked to golden brown, served with our rosemary olive oil bread points -16- *gluten free -3-*

CRAB STUFFED SHRIMP & BOURSIN CHEESE STUFFED PEPPADEW

four shrimp stuffed with fresh crab & boursin cheese stuffed south African piquante pepper -15-

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 -16- *gluten free -3-*

MAPLE SMOKED SALMON FLATBREAD

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

SAMPLER

spinach & artichoke Parmesan, crab stuffed shrimp, stuffed peppadews & our garden fresh brushetta -21-

SPECIALTY SALADS

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

SOUTHWEST

mixed greens with flame roasted peppers, onions, tomatoes, corn, black beans, wild rice, four cheese blend topped with salsa, sour cream and guacamole -14- *add blackened chicken -5- 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 -25-

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 -5- 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 -25-

DRESSINGS:

strawberry vinaigrette, creamy dill, parmesan horseradish, honey-lime vinaigrette, balsamic & oil

CHEF'S SPECIALTIES *Add side salad to entree -6-*

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 -28.99- *gluten free -3-*

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 -29.99- *gluten free -3-*

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 -29.99- *gluten free -3-*

TUNA POKE BOWL *

marinated shashimi tuna, quinoa & kale grain blend, cabbage, cucumber, carrot, avocado, scallions, and toasted sesame, topped with ancho chipotle -28.99- *gluten free -3-*

MEATLOAF

chef's meatloaf served over mashed potato, fresh green beans & a chunk of bread topped with homemade gravy -19.99-

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 -29.99- *gluten free -3-*

BEEF BRISKET

smoked beef brisket over homemade mashed potatoes with sautéed fresh green beans, red peppers & mushrooms, topped with our homemade beef gravy -28.99-

CHEF'S PASTA *Add side salad to entree -6-*

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 -23.99-

add chicken -5- 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 -25.99-

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 -23.99-

add chicken -5- 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 -29.99-

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 -29.99-



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