



CHEF'S HAT

Ephraim, WI

DELI SANDWICHES & WRAPS

Substitute gluten-free bread on any sandwich for —2—

Served with kettle chips or homemade potato salad
Substitute a fresh fruit cup or a garden salad —2—

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 —10—

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 —11—

CHICKEN SALAD

almonds, scallions & cranberries all tossed in our homemade pesto aioli with leaf lettuce on 9 grain bread —10—

TURKEY BLT

smoked turkey, tomato, leaf lettuce, Door County cherrywood smoked bacon, guacamole, on rosemary olive oil bread topped with homemade horseradish aioli —10—

VEGGIE WRAP

mixed greens, artichokes, red onion, tomato, oyster, shiitaki & crimini mushrooms, red bell peppers, broccoli with fresh guacamole & creamy dill dressing wrapped in a spinach herb tortilla —10—

add smoked turkey or roast beef -2-

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 —10—

HALF IT

available 11:15am-4pm

1/2 deli sandwich or wrap with cup of homemade soup, kettle chips & slice of fresh baked pie —12—

garden salad, cup of homemade soup, toasted bread points & slice of fresh baked pie —11—

BURGERS



7 ounces of hand-pattied organic grass fed Waseda Farms beef served on a ciabatta roll, with kettle chips or homemade potato salad

Substitute a side garden salad or fresh fruit cup —2—
Substitute gluten free bun on any burger —2—

HOUSE*

leaf lettuce, red onion, tomato topped with white sharp cheddar cheese —11—

DOOR COUNTY CHERRYWOOD SMOKED BACON & MUSHROOM*

Door County cherrywood smoked bacon, sautéed red onion & mushrooms with leaf lettuce & Renard's morel & leek jack cheese —13—

HOT OFF THE GRILL

Substitute gluten-free bread on any sandwich for —2—

Served with kettle chips or homemade potato salad
Substitute a fresh fruit cup or a garden salad —2—

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 —12—

add chicken or guacamole —3— shrimp —5—

PISTACHIO ENCRUSTED CHICKEN

seared pistachio encrusted chicken breast with tomato, red peppers, oyster, shiitaki & crimini mushrooms, spinach, Renard's morel leek jack cheese on toasted rosemary olive oil bread —13—

ROAST BEEF & WILD MUSHROOM

sautéed roast beef with oyster, shiitaki & crimini 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 —12—

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 —16—

BBQ BEEF BRISKET

bbq beef brisket, baby spinach, red onions with homemade blood orange vinaigrette slaw on a toasted demi baguette —13—

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 —13—

SMOKED BRISKET

smoked brisket with fresh arugula, black beans, wild rice, diced red & green peppers, tomato, topped off with our homemade horseradish pesto —13—

LEMON PEPPER SHRIMP

fresh asparagus, spinach, fire roasted tomatoes, basil & our homemade blood orange vinaigrette slaw —14—

CALIFORNIA*

red onion, tomato, leaf lettuce, Renard's farmers cheese topped with fresh salsa & guacamole —12—

GORGONZOLA*

sautéed red onion & oyster, shiitake, & crimini mushrooms with leaf lettuce & tomato topped with gorgonzola cheese —13—

THE BEYOND BURGER*

worlds 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 —13—



indicates CHEF'S HAT house specialty | *consuming raw or undercooked meats may increase your risk of food borne illness.



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APPETIZERS

GARDEN FRESH BRUSHETTA

toasted rosemary olive oil bread topped with marinated fresh vegetables, tomatoes, basil, balsamic vinegar, parmesan & feta cheese —9—

SPINACH & ARTICHOKE PARMESAN

fresh spinach, artichokes, parmesan cheese, baked to golden brown, served with our rosemary olive oil bread points —10—

CRAB STUFFED SHRIMP & BOURSIN CHEESE STUFFED PEPPADEW

four shrimp stuffed with fresh crab & boursin cheese stuffed south African piquante pepper —12—

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 —12—

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 —12—

SAMPLER

spinach & artichoke parmesan, crab stuffed shrimp, stuffed peppadews & our garden fresh brushetta —16—

SPECIALTY SALADS

Served with fresh toasted bread. Substitute gluten free bread —2—

SOUTHWEST

mixed greens, red & green bell peppers, tomatoes, wild rice, black beans, asiago, fontina, provolone, & parmesan cheese topped with sour cream, salsa & guacamole —11—
add blackened chicken —3— blackened shrimp —5—

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 —16—

DOOR COUNTY CHEERY & WALNUT

mixed greens, red bell peppers, Door County cherries, tomato, walnuts, red onion & strawberries topped with our homemade strawberry vinaigrette —12—
add herb chicken or chicken salad —3— herb shrimp —5—

SALMON SALAD*

pan seared Norwegian salmon served over mixed greens, fire roasted tomatoes, artichokes, red onion, feta cheese & topped with our homemade dill dressing —16—

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

SIDE SALADS & SOUPS

CUP OF HOMEMADE SOUP — 4 —

BOWL OF HOMEMADE SOUP — 8 —
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 — 6 —

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 —16—

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 —18—

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 —17—

MEATLOAF

chef's meatloaf served over mashed potato, fresh green beans & a chunk of bread topped with homemade gravy —14—

BONELESS BRAISED BEEF SHORT RIBS

braised beef short ribs in a veal demi, served with our hearty grains & wild rice topped with mushrooms, red peppers & asparagus —18—

BEEF BRISKET

smoked beef brisket over homemade mashed potatoes with sautéed fresh green beans, red peppers & mushrooms, topped with our homemade beef gravy —16—

CHEF'S PASTA

Served with fresh toasted bread.
Substitute gluten-free pasta & bread —3—

VEGETABLE ALFREDO

oyster, shiitaki & crimini 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 —13—
add chicken —3— shrimp or salmon —5—

CHICKEN & BROCCOLI ALFREDO

sautéed chicken & broccoli with penne tossed in our homemade alfredo sauce topped with fresh grated parmesan cheese —14—

PENNE PASTA

oyster, shiitake & crimini mushrooms, toasted almonds, peppadews, red bell peppers, tomato with penne pasta tossed in our homemade pesto topped with our 4 cheese blend —13—
add chicken —3— shrimp or salmon —5—

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 —16—

PEAR GORGONZOLA

mixed greens, tomato, red onion, red pepper, fresh raspberries, pears, gorgonzola cheese, homemade raspberry vinaigrette —7—

STRAWBERRY WALNUT

mixed greens, cranberries, fresh strawberries, tomatoes, red onion, walnuts & feta cheese, with homemade strawberry vinaigrette —7—



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