

MAIN COURSE ENTREES

All entrees are served with your choice of house salad or cup of soup. Choice of baked potato, rice, french fries or parsley redskins. You may add twice baked, loaded or baked sweet potato for \$1 extra.

Add peppers, mushroom or onion to any steak item.\$1.50

STEAKS

ENCRUSTED FILET

Our most tender of all steaks char grilled to your liking and topped with bleu cheese or horseradish crust then crowned with a madiera sauce.\$23

GARLIC RIBEYE

Aged ribeye steak infused with roasted garlic and char grilled.\$16

U.S.D.A. Choice Aged Beef

BACON WRAPPED CHOPPED SIRLOIN

Lean 10 oz. chopped sirloin enrobed with smoked bacon and char grilled.\$12

SMOTHERED SIRLOIN

Top sirloin blanketed with roasted peppers, onions, and mushroom and topped with melted provolone cheese.\$16

FILET MIGNON

A half pound center cut tenderloin wrapped with bacon and char grilled served in a pool of madiera sauce.\$20

Add 4 grilled or fried shrimp for an additional \$5

SEAFOOD SELECTIONS

SHRIMP DEJOHNGE

Large tiger shrimp with a perfect blend of dijon garlic butter, bread crumbs and parmesan cheese oven baked til bubblin hot.\$17

DEEP FRIED WALLEYE

Mild fillet hand breaded and served with fresh lemon and tartar sauce.\$11

BREADED SHRIMP

Nine large gulf shrimp coated with Japanese style bread crumbs and deep fried to a golden brown, served with lemon and cocktail sauce.\$14

CEDAR GRILLED SALMON

North Atlantic fillet wrapped in a cedar plank paper and grilled.\$17

PASTAS

SEAFOOD SALSA ROSA

Tender bay shrimp, surimi crab and lobster tossed with creamed marinara sauce and served over bow tie pasta.\$16

FETTUCINI ALFREDO

Our rich cream sauce combined with grated parmesan cheese and tossed with steaming fettucini pasta.\$9 ..Add chicken or vegetables.\$12

TORTELLINI PESTO CHICKEN

Fresh basil and garlic laced cheese filled pasta with sauteed breast of chicken.\$14

MIDWEST FAVORITES

BBQ PORK RIBS

Chef Mark selects only the best ribs and then slow cooks them all day, then slathers them with his house made bbq sauce..Full Rack.\$17 / Half Rack.\$12

FRIED CHICKEN

Quarter chicken dredged in seasoned flour and deep fried to a golden brown.\$8 ~ all white \$1 extra.

MARINATED CHICKEN

Boneless breast of chicken char grilled and you choose the flavor profile: Natural . \$10 - Blackened . \$12 - Teriyaki . \$12

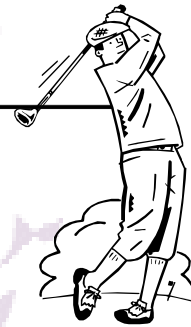
BECKETTS PORK

Pork ribeye, a local favorite, marinated in Becketts famous sweet sauce.\$13

STUFFED CHICKEN DIVAN

Boneless breast of chicken dusted with house seasonings and stuffed with broccoli and cheddar cheese then broiled.\$12

APPETIZERS



PORTABELLO QUESADILLA

Hearty portabello mushrooms lightly breaded and deep fried, encased in a warm tortilla with melted havarti cheese.\$6

FRUIT & CHEESE PLATE

An assortment of seasonal fresh fruits accompanied by flavorful cheeses, yogurt or cottage cheese.\$7

POTATO SKINS

Crispy shells stuffed with cheddar cheese, bacon and green onions.\$5

SAMPLER PLATTER

Graze amongst the Chef's choice of assorted kettle fried appetizers.\$8

WISCONSIN CHEDDAR NUGGETS

Aged mild cheddar cheese crusted with a sweet batter and deep fried, served with our house made bbq or marinara.\$5

BUFFALO WINGS

Our wings are a definite "hole in one" experience and can be prepared in a regular or extra spicy glaze.\$6

SHRIMP COCKTAIL

Five large shrimp served chilled or grilled, with fresh lemon and cocktail sauce.\$8

SOUPS AND SALADS

STEAK & POTATO SALAD

Fresh mixed greens topped with marinated strips of sirloin and embellished with roasted peppers, onions, redskin potatoes, and sun dried tomato vinaigrette.\$9

CAESAR SALAD

A true classic of crisp romaine lettuce tossed with creamy dressing, crunchy croutons and fresh grated parmesan cheese.\$5 ..You have to try this with grilled chicken.\$8

HOUSE SALAD

A smaller version of salad greens topped with tomato, cucumber, onion and croutons.\$2

SOUTHWESTERN SALAD

A wonderful mix of lettuce greens tossed with southwestern ranch dressing and corn relish, topped with barbecued chicken and a cheese quesadilla.\$9

CHEFS SALAD

We start with fresh mixed greens then crown them with julienne of smoked ham, breast of turkey, swiss and cheddar cheeses, fresh tomato wedges and boiled egg.\$9

FRENCH ONION SOUP

Sweet onions simmered in a savory beef broth and topped with melted provolone and mozzarella cheeses..Bowl.\$3.25 / Cup.\$2.50

SOUP OF THE DAY

We feature a freshly prepared soup every day..Bowl.\$2.50 / Cup.\$1.75

MULLIGAN'S SUPER SALAD BAR

Enjoy an array of fresh greens and various toppings to build your own creation.\$5.50 Add a cup of soup for \$1 more or enjoy it with any entree for \$2

All of our soups and salads are served with bread & butter and choice of premium salad dressings.

SANDWICHES

All sandwiches are served with choice of
Fresh Fruit ~ French Fries ~ Cottage Fries ~ Pasta Salad ~ Potato Chips

SEAFOOD SALAD

Chilled shrimp, crab, and lobster tossed in creamy dill dressing on a warm grilled butter croissant.\$8

REUBEN

Shredded corned beef, sauerkraut, swiss cheese and 1000 island dressing on grilled marble rye.\$7

STEAK SANDWICH

We hang our hats on this one, a Mulligan specialty tender strips of steak with sauteed onions served on a toasted hoagie roll with melted provolone cheese.\$8

GRILLED CHICKEN

Boneless breast of chicken char grilled and served on a fresh baked roll.\$8

MULLIGAN'S BURGER

We start with a full half pound of extra lean ground beef and hand form them, then char grilled.\$7 ...Choose your toppings:
Swiss - American - Cheddar - Pepper Jack - Lettuce - Tomato - Onion - Pickle. Add Bacon or Mushrooms for \$1 more.

WEEKLY FEATURES

THURSDAY - ITALIAN NIGHT

We will offer two varieties of pasta specialties each week.

FRIDAY - SEAFOOD NIGHT

Call ahead to see which of your favorites we will be featuring.

SATURDAY - PRIME RIB NIGHT

Hand rubbed prime rib roast slow roasted for hours in our special oven and served with au-jus..King Cut.\$17 / Queen Cut.\$14