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STARTERS

BACON AT THE BAR	10.50	TRADITIONAL WINGS	11.50
Thick-cut peppered Nueske's Applewood smoked bacon with bourbon maple glaze.		Eight (8) wings tossed with your choice of: our signature Buffalo Dry Rub, Spicy Lemon Garlic, Sweet Chili, BBQ or Buffalo sauce. Served with carrots and celery. With your choice Bleu Cheese or Ranch dressing.	
WISCONSIN CHEESE CURDS	10.25	SMOKED WINGS	12
Hand battered white cheddar cheese curds. Cooked golden with Cajun ranch dipping sauce.		Eight (8) jumbo, house-smoked dry rubbed chicken wings. Served with carrots and celery. With your choice of ranch or blue cheese dressing.	
FRIED PICKLES	8	STUFFED BANANA PEPPERS	11
Hand-breaded sliced pickles. Served with Cajun ranch.		Banana peppers stuffed with sausage, drizzled with an extra virgin olive oil. Served with arugula salad and fresh baked bread.	
BOURBON BACON DEVILED EGGS	7	SPINACH & ARTICHOKE DIP	9
Candied Bourbon Bacon, scallions, smoked paprika, and lemon arugula salad.		Cheesy spinach and artichoke dip baked golden with Parmigiano Reggiano cheese. Served with pita bread.	
SPEARS HUMMUS	9	ROASTED BONE MARROW	9
Ground chick peas, Tahini, Extra Virgin Olive Oil, celery, carrots, Kalamata olives, cucumbers, lemon. Served with grilled pita bread.		Bone marrow roasted, seasoned to perfection and topped with a fresh parsley shallot vinaigrette & fresh baked bread.	
FRESH BAKED PRETZEL	10		
Basted with brown sugar bourbon butter and served with spicy mustard & cheese sauce.			
GATOR	13.25		
Half pound of tender alligator tail. Hand battered and cooked golden. Served with homemade jalapeño honey mustard.			

SOUPS & SALADS

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Creamy Balsamic, Raspberry Vinaigrette, Thousand Island, Cajun Ranch, Honey Mustard and Oil & Vinegar

BRIAN'S BAKED POTATO SOUP Topped with bacon, chives and cheddar cheese. Cup 4 Bowl 6		CHOPPED SALAD	15
TOMATO BISQUE SOUP cup 3 bowl 5		Crisp salad tossed with grilled chicken breast, diced avocados, hearts of palm, tomatoes, red onions and cucumbers mixed with Spears' creamy balsamic vinaigrette.	
WILD WATTS CHILI Made in house and topped with sour cream, cheddar cheese and green onions. cup 6 bowl 8		Substitute Salmon Steak +6	
HOUSE SALAD		SPEARS SIGNATURE SALAD	16
Crisp salad with tomatoes, cucumbers, mushrooms, red onions, and seasoned croutons.		Grilled Romaine lettuce. Topped with grilled chicken, balsamic reduction, red onions, crumbled bacon, tomatoes, croutons & parmigiano-reggiano. Served with creamy balsamic dressing.	
FULL 7.25 SIDE 5.50		CHICKEN CAESAR SALAD	12
Add Chicken +5 Steak +8 Salmon +7		Grilled chicken breast on top of a bed of crisp romaine lettuce. With homemade Caesar dressing, croutons and grated Parmesan.	
BLACKENED STEAK SALAD	16.50	Substitute Salmon Steak +6	
Three (3) blackened filet medallions on top of a bed mixed greens, roasted red peppers, corn, crispy jalapeños, papaya pineapple relish, tomato, cucumber and avocado. Served with Cajun ranch. Substitute Salmon +4 Substitute Chicken +0		SEARED AHI TUNA SALAD	18
		Seared Ahi Tuna on a bed of spinach & mixed greens, feta cheese, red onion, almonds, mandarin oranges, dried cranberries and raspberry vinaigrette.	

SIDES

HANDCUT FRENCH FRIES	4	CHIPOTLE CORN	4
HOMEMADE BBQ CHIPS	4	Yellow corn sautéed with Sriracha mayo, chipotle butter, parmesan cheese, salt & pepper.	
Tossed in our signature BBQ Rub		GARLIC MASHED POTATOES	4
CRISPY BRUSSEL SPROUTS	4	Garlic, Butter, parmesan cheese, white pepper.	
Brussels sprout petals flash-fried and tossed with balsamic reductions, toasted almonds and green onions.		SAUTÉED BROCCOLI	4
BAKED POTATO	4	Olive oil, garlic, salt & pepper	
Served with butter, sour cream and green onions.		CREAMY COLESLAW	4
Add Bacon Bits +.75C Shredded Cheese +1.00		LOAF OF BREAD	2
SWEET POTATO FRIES	4		

GRASS FED BURGERS AND SANDWICHES

Served with a choice of french fries | BBQ chips | coleslaw

Substitute side (+2) crispy Brussels sprouts | sauteed broccoli | sweet potato fries | mashed potato | chipotle corn | baked potato | side salad

BACON COFFEE BURGER 15	BISON BURGER 16	BUFFALO CHICKEN SANDWICH 13
Coffee rubbed grass-fed beef. Topped with bourbon bacon, cheddar cheese, homemade Dr. Pepper BBQ sauce, arugula, onions and tomato. Served on a pretzel bun.	Ground bison, provolone cheese, caramelized onions, shiitake mushrooms, lettuce, tomato and Spears' secret sauce. Served on a pretzel bun.	Grilled or Crispy Amish Chicken with lettuce, tomato, and hot sauce. Topped with homemade blue cheese mayo. On a toasted brioche bun. Choice of side. Add Cheese +1
SPEARS BURGER 14	WAGYU BURGER 16	CALIFORNIA CHICKEN CLUB 14
Topped with bone marrow, Mercks cheddar cheese, crispy onions and our parsley vinaigrette. Served on a brioche bun.	Bourbon bacon, caramelized onions and smoked gouda cheese. Served on a brioche bun.	Amish chicken breast topped with pepper jack cheese, bacon, avocado, tomatoes, crisp lettuce and Creole mayo. Served on our Onion bun.
THE CLASSIC 12.50	ANGRY BURGER 14.25	ALL AMERICAN SLIDERS 10
Topped with cheddar cheese, mayo, with lettuce, tomato, pickles and onion on the side. Served on a brioche bun.	Topped with a roasted jalapeño, a blend of nacho and pepper jack cheeses and Sriracha mayo. Served on a pretzel roll.	Three (3) grass-fed beef sliders topped with American cheese, shredded lettuce, onion, pickles and our Spears' secret sauce. BBQ Chips Sub French Fries or coleslaw +2
ELK BURGER 16	PATTY MELT 14	SPICY SHRIMP TACOS 12.50
Topped with pepper jack cheese, roasted red peppers, sautéed mushrooms and roasted garlic mayo. Served on our Onion bun.	Sauteed Onions, Cheddar Cheese & Secret Sauce on Toasted Marble Rye	Marinated rock shrimp served on corn tortillas with papaya pineapple salsa and creamy Asian slaw. Topped with a Sriracha cream. No Side. Add Rice Pilaf Chipotle Corn +4
THE HANGOVER BURGER 14.50	TURKEY BURGER 14	FILET SLIDERS 12.50
Topped with an over easy egg, hickory smoked bacon, Mercks cheddar cheese and crispy onions. Served on a brioche bun.	Homemade turkey patty with red pepper and paprika. Topped with smoked gouda cheese, avocado, lettuce, tomato and Creole mayo. Served on a brioche bun.	Three (3) sliders served with crispy onions and horseradish sauce. Served with BBQ Chips. Sub French Fries or coleslaw +2
THE GHOSTBUSTER 15	SOUTHWESTERN BLACK BEAN BURGER 13.50	3G GRILLED CHEESE & TOMATO SOUP 12
Grass fed beef, garlic parmesan, pepper jack, cheddar, jalapeno jelly, tomato and arugula. On toasted brioche bun. Served with vampire fries (garlic)	Homemade patty with black bean. Mixed with pepper-jack cheese, cilantro and roasted red bell peppers. Topped with pico de gallo. Add Avocado +1.50 Gluten Free Bun +2	Sriracha mayo grilled cheese. Stuffed with bar bacon, pepper jack, provolone and cheddar cheeses. Served with tomato soup.

ENTREES

SPEARS MARINATED SKIRT STEAK 22.50	BOURBON BACON PORK CHOP 19
8 oz. marinated skirt steak. Grilled to your liking and served with garlic mashed potato and chipotle corn.	10 oz. center-cut bone in pork chop sautéed with Applewood smoked bacon, apples, caramelized onions and spicy bourbon maple sauce. Served with garlic mashed potato and crispy brussel sprouts.
MEDALLION DUO 17	SALMON 20.50
2 - Filet medallions topped with Parmesan (1) and Horseradish crust (1). Served with mashed potato and sautéed broccoli.	Fresh Atlantic salmon grilled and topped with homemade tarragon sauce. Served with rice pilaf and crispy brussel sprouts.
WHISKEY CHICKEN 17	FISH N' CHIPS 15.50
Sautéed Amish Chicken with creamy bourbon mushroom & shallot sauce. Served with mashed potatoes & sautéed broccoli.	Atlantic cod dipped in seasoned beer-batter and cooked golden. Served with hand-cut french fries, coleslaw and house tartar sauce.
CHICKEN AND SAUSAGE PENNE 15.50	
Italian Sausage Crumbles, Sliced Grilled Chicken Breast, Sun Dried Tomatoes, Red Onions, Spinach, Penne Pasta Tossed in a Creamy Vodka Sauce Topped w/ Parmesan Cheese. Served with Garlic Bread Stick	

We do offer gluten free options but we are not a gluten free kitchen

Consumer Warning: Consumption of raw or undercooked food may increase risk of foodborne illness