

## Starters

<b>CHEESE CURDS</b> fresh battered deep fried Ellsworth Creamery white cheddar cheese curds, served with house-made ranch and hot honey	\$14	<b>SMOKED TROUT CROSTINI</b> six toasted crostinis topped smoked trout, whipped herb cream cheese, grilled honeycrisp apple, New Life microgreens and pickled mustard seed	\$16
<b>POUTINE</b> hand-cut fries and Ellsworth Creamery white cheddar curds topped with Spotted Cow beer jus and smoked bratwurst	\$16	<b>SWEET &amp; SPICY SHRIMP</b> fried shrimp tossed in honey-chili glaze, topped with sambal aioli, served with kale slaw with ginger-sesame vinaigrette	\$16
<b>SMOKED WINGS</b> nine smoked chicken wings, served naked or tossed in 28 BBQ, buffalo, black garlic parmesan, sweet chili, or house fire sauce, served with house-made ranch or bleu cheese dipping sauces	\$18	<b>BEER BATTERED CAULIFLOWER</b> Spotted Cow battered, deep-fried cauliflower, served with choice of 28 BBQ, buffalo, black garlic parmesan, sweet chili, buttermilk ranch or bleu cheese sauce	\$14
<b>CRAB CAKES</b> two jumbo lump crab cakes served with sweet corn puree and topped with prosciutto, pickled red onion and microgreens	\$22	<b>PRETZEL BITES</b> soft and warm bite-sized pretzel nuggets served with whole grain mustard and 28 queso sauce	\$12
<b>OYSTERS</b> six raw Duxbury oysters served with seasonal mignonette, 28 hot sauce, horseradish, lemon and crackers	\$20	<b>CHICKEN TENDERS</b> five hand-breaded, deep-fried tenders, served with choice of 28 BBQ, buffalo, black garlic parmesan, sweet chili, or house fire sauce, buttermilk ranch or bleu cheese dipping sauces	\$14

add fries for \$2

## Salads

<b>COACHMAN'S BERRY SALAD</b> blackberries, strawberries, blueberries, pickled red onion, goat cheese, and candied pecans on top bed of spring mix, served with wildberry dressing	\$15
<b>SUNRISE GREENS</b> grilled pineapple, avocado, red onion, jalapeño, toasted coconut, Cotija cheese on top of bed of spring mix, served with jalapeño-citrus vinaigrette	\$16
<b>ORCHARD BLEU SALAD</b> arugula topped with bleu cheese, honeycrisp apples, toasted pepitas and bacon, served with apple cider vinaigrette	\$15
<b>CAESAR SALAD</b> fresh romaine lettuce tossed with rich, creamy house Caesar dressing, croutons, SarVecchio parmesan and fried capers	\$15

add grilled chicken \$4 \*add salmon - \$8 \*add steak - \$9

### ~ FRIDAY FISH FRY ~

*Served with fresh-baked rolls, choice of potato, coleslaw and choice of soup or salad*

#### DEEP FRIED COD \$19

Coachman's own beer batter recipe, two pieces deep fried and served with tartar sauce and lemon

#### OVEN BAKED COD \$19

two large cod loins seasoned and baked until tender and flaky, served with drawn butter and lemon

#### COMBO COD \$19

one beer battered cod and one oven baked cod, served with drawn butter, tartar sauce and lemon

#### LAKE PERCH \$19

beer battered perch fillets fried golden brown, served with tartar sauce and lemon

#### WALLEYE \$19

beer battered walleye fried golden brown, served with tartar sauce and lemon

#### FRIED SHRIMP \$22

six jumbo beer battered deep fried shrimp, served with cocktail sauce

**\$5 OLD FASHIONED SPECIAL!! \$5**

## Burgers

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-All burgers served with house-made potato chips. Upgrade with french fries, waffle fries, soup or garden salad for \$1, Caesar salad or sweet potato fries for \$2, onion rings for \$3 or cheese curds for \$4.

-Substitute grilled chicken or turkey burger

- \*Twenty8 SIGNATURE BURGER** **\$18**  
third-pound angus beef patty topped with American cheese, shredded lettuce, caramelized onions, tomato, Spotted Cow pickles and 28 sauce on toasted brioche bun, served with pickle spear
- \*COACHMAN'S CLASSIC BURGER** **\$15**  
third-pound angus beef patty topped with cheddar cheese, lettuce, tomato, onion and mayonnaise on toasted brioche, served with pickle spear
- \*FIELD & FOREST BURGER** **\$18**  
third-pound beef patty topped with gruyere cheese, baby bella mushrooms, oyster mushrooms, shiitake mushrooms, arugla and roasted garlic aioli on toasted brioche bun, served with pickle spear
- \*FIRECRACKER BURGER WRAP** **\$18**  
third-pound angus beef patty crusted with red pepper spices, candied jalapeños, bacon, cheddar and pepperjack cheeses and chipotle aioli wrapped in a flour tortilla, served with pickle spear

## Sandwiches

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-All sandwiches served with house-made potato chips. Upgrade with french fries, waffle fries, soup or garden salad for \$1, Caesar salad or sweet potato fries for \$2, onion rings for \$3 or cheese curds for \$4.

- TWENTY 8 HOT CHICKEN SANDWICH** **\$16**  
crispy chicken thigh topped with coleslaw, Spotted Cow pickles, house fire sauce on toasted brioche bun, served with pickle spear
- REUBEN** **\$18**  
sliced smoked corned beef, cider-braised kraut, gruyere cheese and 28 sauce on toasted marble rye, served with pickle spear

## Dinner Entrees

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All entrees served with fresh-baked rolls and choice of soup or salad.

- \*STEAK FRITES** **\$34**  
8 oz grilled marinated flank steak topped with brandy-peppercorn cream sauce, served with hand-cut fries
- SEA SCALLOPS** **\$32**  
four pan-seared scallops served with sweet corn puree, bacon and sage & parmesan grits
- \*PAN-SEARED SALMON** **\$30**  
6 oz Faroe Island salmon topped with bourbon glaze and orange-herb gremolata, served with seasonal vegetables and choice of potato
- \*TOMAHAWK PORK CHOP** **\$32**  
14 oz Tomahawk pork chop topped with whole grain mustard jus, grilled honeycrisp apples, bleu cheese and New Life microgreens, served with seasonal vegetables and choice of potato
- \*FILET MIGNON** **\$45**  
8 oz tender beef filet seasoned with our house steak seasoning grilled to your liking, topped with demi glace and sauteed garlic mushrooms, served with seasonal vegetables and choice of potato
- TWENTY 8 CHICKEN** **\$26**  
pan-seared airline chicken breast topped with caramelized onion jus, bacon, New Life microgreens, served with seasonal vegetables and choice of potato
- SAUSAGE & FENNEL RAGU** **\$22**  
rigatoni pasta with Italian sausage, roasted fennel, San Marzano tomato and Calabrian chili sauce, topped with whipped ricotta cheese, served with grilled crostini
- WILD MUSHROOM PAPPARDELLE** **\$22**  
baby bella mushrooms, oyster mushrooms, shiitake mushrooms and SarVecchio parmesan cheese cream sauce served over pappardelle pasta, served with grilled crostini

## Side Orders

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HOUSE SALAD	\$5	LOADED BAKED POTATO	\$5
CAESAR SALAD	\$6	MASHED POTATOES	\$4
FRENCH FRIES	\$5	ONION RINGS	\$6
SWEET POTATO FRIES	\$6	CUP OF SOUP	\$4
VEGETABLES	\$5	BOWL OF SOUP	\$6
BAKED POTATO	\$4	CHEESE CURDS	\$7

### ~ SATURDAY PRIME RIB ~

- Served after 5 pm -

#### **\*SLOW ROASTED GARLIC HERB PRIME RIB ROAST**

Served with tarragon au jus and horseradish cream sauce

**\*ENGLISH CUT – 10 oz     \$25**

**\*QUEEN CUT – 14 oz     \$31**

**\*KING CUT – 18 oz     \$37**

#### **SOUP OF THE DAY**

Baked french onion with garlic croutons & melted cheese

### ~ SUNDAY BRUNCH ~

Served 9:00 – 2:00

Join us every Sunday for the area's best brunch featuring smoked salmon, fabulous dinner and breakfast entrees, our FAMOUS sticky buns, wonderful assortment of fruit and desserts and MORE!

#### **BLOODY MARY & MIMOSA DRINK SPECIALS!**

Our products may contain wheat, egg, dairy, soy or fish **allergens**.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

Automatic 20% gratuity may be added to parties of 8 or more.