

# 44 North



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AMERICAN GASTROPUB



1488 Front Porch Place • Altoona, WI  
715-598-1855 • [44northgastropub@gmail.com](mailto:44northgastropub@gmail.com) • [44NorthGastroPub.com](http://44NorthGastroPub.com)

# APPETIZERS

## **Philly Rolls 12**

All the classic fixings of the traditional philly cheese steak wrapped in a no mess roll. Served with house made horseradish sauce.

## **Southwest Chicken Rolls 12**

Stuffed with smoked chicken, spinach, peppers, black beans, and pepper jack cheese. Served with our chipotle ranch.

## **Trash Can Nachos 18**

Lightly smoked pork shoulder, Pico de Gallo, and queso blanco, piled high on freshly fried tortilla chips.

## **Nacho Platter**

All the same delicious fixings, just a little smaller. Lightly smoked pork shoulder 9  
Chipotle Chicken 12

## **Curry Dusted Cauliflower Fritters 10**

Crispy battered cauliflower, dusted with a curry seasoning. Served with Peppadew, Lime Tzatziki and Sriracha Aioli.

## **Sriracha Lime Corn Fritters 10**

Cheddar jack corn fritters, infused with sriracha. Served with a cilantro-lime aioli.

## **Coho Salmon Cakes 15**

Pan fried and seasoned salmon cakes. Served with a yogurt lemon-dill tartar sauce.

## **3 Piece Tender Basket 12**

Hand battered crispy fried chicken strips served with your choice of dipping sauce and one side.

## **Cheese Curds 11**

White cheese curds fried and served classic or with one of our signature seasonings. Choose from Cajun, Smoked Sriracha, Hot Buffalo, or Garlic Parmesan.

## **Fry Platter 12**

A combination of our pub fries, sweet potato fries and rosemary fries. Served with house ketchup, garlic aioli and chipotle ranch.

## **Queso Fries 11**

Our house pub fries loaded with queso cheese and bacon bits.

## **Spinach Artichoke Dip 9**

A creamy, cheesy base loaded with spinach, a bit of garlic and of course marinated artichokes.

# WINGS

## **JUMBO TRADITIONAL WINGS**

**3 Piece 10**

**6 Piece 18**

**9 Piece 25**

Dry rubbed and slowly smoked with your choice of any of our signature flavors.

## **BONELESS WINGS**

**Half-Pound 8**

**Full Pound 14**

Hand-cut and battered in-house with your choice of any of our signature flavors.

## **WING FLAVORS**

### **Hot Flavors:**

Classic Buffalo, Roasted Red Hot, Caribbean Mango, Scotch Bonnet Scorcher

### **BBQ Flavors:**

Sweet Bourbon Glaze, Classic BBQ, Sweet Fireball Apple, Sweet Peach, Whiskey BBQ, Zesty BBQ

### **Asian Flavors:**

Teriyaki, General Tso's

### **Signature Seasonings:**

Cajun, Smoked Sriracha, Hot Buffalo, Garlic Parmesan, Lemon Pepper

# SOUPS

## **French Onion 6**

## **Chicken Tortilla 6**

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GF - Denotes a Gluten "Friendly" item. We are not 100% gluten free on any of our selections. An 18% gratuity may be applied to checks for groups of 8 people or more.

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## SALADS

Add Chicken 3, Shrimp 6,  
or Salmon 8 to any salad

### 44 North Caesar Salad 11

Romaine, shaved parmesan, and house made croutons, tossed with Caesar dressing. Served with asiago crisps.

### Bacon Bleu Salad 12

A mix of greens and herbs, heirloom tomatoes, cucumbers, pickled onions, bacon, bleu cheese crumbles, and crispy fried garbanzo beans. Served with a sundried tomato bleu cheese dressing.

### Roasted Beet Salad 12

Roasted beets served on mixed herbs and greens tossed in a lemon vinaigrette with candied pecans. Served with goat cheese crostini.

### Citrus Salad 12

A mix of greens and herbs, Orange segments, red onion, candied walnuts and goat cheese tossed in a orange vinaigrette.

## SIDES

**Coleslaw 3**

**Pub Fries 3**

**Pub Chips 3**

**Rosemary Fries 3**

**Sweet Potato Fries 3**

**Baked Potato 2**

**Loaded Baked Potato 3.50**

**Side Salad 4**

**Baked Beans 4**

**Sweet Onion Bird Nest 6**

**House Vegetables 5**

**Garlic Mashed Potatoes 5**

**Caribbean Rice 5**

**Baked Macaroni & Cheese 7**

## ENTREES

### Jambalaya 19

Charred andouille sausage, shrimp, and chicken tossed together in a rich sweet pepper red sauce. Served with southern style rice.

### Fried Ravioli 17

Fried three cheese blend ravioli tossed in roasted garlic butter. Topped with heirloom tomatoes, prosciutto, shaved parmesan, and parsley. Served with a side of house marinara.

### BBQ Ribs 17

A half rack of dry rubbed and slow smoked baby back ribs. Brushed with our signature Whiskey BBQ sauce. Served with your choice of two sides.

### Smoked Chicken 15

Juicy and delicious! Slow smoked in-house and finished with our classic BBQ sauce. Served with your choice of two sides.

### Chicken and Ribs 16

Quarter rack of our baby back ribs and a quarter chicken make up this dinner! Served with your choice of two sides.

### Twisted Buffalo Mac 17

Cavatappi noodles tossed with a three cheese blend, pecan wood smoked bacon, and hot buffalo seasoning. Topped with cheese curds, house made boneless wings and drizzled with our roasted red hot wing sauce.

### Tuscan Sirloin\* GF 26

Center cut sirloin smothered in fresh herbs and roasted vegetables. Served with Garlic Mashed Potatoes.

### Sweet Bourbon Chop\* 19

Double thick, bone in pork chop with a sweet bourbon sauce. Served with your choice of two sides.

### Black and Bleu Bacon Sirloin\* 26

Blackened sirloin topped with sweet bourbon glaze, bacon and gorgonzola cream. Served with your choice of two sides.

### Hand-Cut Ribeye\* 30

Hand-cut 16 oz Ribeye topped with sauteed mushrooms and onions. Served with your choice of two sides.

## SEAFOOD

### Shrimp Scampi Gnocchi 19

Argentine red shrimp sautéed in a rich garlic butter and wine sauce. Tossed with potato dumplings.

### Chimichurri Salmon\* 19

Fresh herbs and citrus brighten up this dish. Served on wilted greens and a blend of grains.

## FLATBREADS

### Cheese Pizza Flatbread 11

Top your pizza with any of our fresh toppings for an additional .75 per topping.

### Additional Toppings .75

Pepperoni, Sausage, Bacon, Onion, Black Olive, Mushroom, Red Bell Pepper, Extra Cheddar Jack, Extra Mozzarella, Extra Parmesan. Add Diced Chicken for 4.

### Spinach Artichoke 12

Our homemade spinach artichoke dip on top of our thin and chewy crust. Finished with mozzarella and Parmesan cheeses. Add chicken for 4

### BBQ Chicken 13

Our delicious flatbread topped with BBQ sauce, seasoned chicken breast, bacon, red onion and mozzarella.

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## TACOS

### **Margarita Shrimp 13**

Three shrimp tacos marinated in our smoked paprika sweet lime sauce and topped with Pico de Gallo and fresh cotija cheese. Served with chips and salsa.

### **Pineapple Pear Chicken 13**

Three teriyaki glazed chicken tacos topped with a pineapple and pear salsa. Served with chips and salsa.

### **Chipotle Baja Chicken 13**

Three petite pitas stuffed with chipotle chicken, chopped bacon and avocado. All infused with black bean salsa. Topped with chipotle ranch. Served with chips and salsa.

## WRAPS

Served with Pub Fries, Pub Chips, Sweet Potato Fries, Rosemary Fries, Baked Potato, Chips and Salsa or Coleslaw. Upgrade to Loaded Baked Potato for \$1.50, Salad for \$2 or Soup for \$3.

### **Spicy Chicken Bacon Ranch Wrap 11**

Grilled or crispy chicken drizzled with our Roasted Red Hot sauce, crisp lettuce, heirloom tomatoes, and pecan wood smoked bacon tossed in avocado ranch dressing and wrapped in a garlic herb tortilla.

### **Chicken Caesar Wrap 11**

Chopped romaine, grilled or crispy chicken, Caesar dressing and shaved parmesan wrapped in a garlic herb tortilla.  
Sub grilled salmon 5

## SANDWICHES

Served with Pub Fries, Pub Chips, Sweet Potato Fries, Rosemary Fries, Baked Potato, Chips and Salsa or Coleslaw. Upgrade to Loaded Baked Potato for \$1.50, Salad for \$2 or Soup for \$3.

### **BLT 14**

Pecan wood smoked bacon, crisp romaine lettuce, tomato, mayo and fresh avocado.

### **44 Brew House Reuben 14**

Our signature corned beef, house sauerkraut, sharp swiss, and Thousand Island dressing. Served on toasted rye bread.

### **Rachel 14**

Thin sliced turkey breast, house sauerkraut, sharp swiss and Thousand Island dressing. Served on toasted rye bread.

### **Tennessee Chicken Sandwich 12**

Hand battered chicken breast with a creamy slaw and jalapeno pear jam.

### **Chicken & Waffle Sandwich\* 13**

Hand battered chicken tenders, pecan wood smoked bacon, and a fried egg. Served on mini waffles with our brandy spiked maple syrup. Sides are available for an additional charge.

### **Salmon Burger 17**

Served on a soft brioche bun with mixed greens, herbs, cucumbers, and yogurt lemon-dill tartar sauce.

### **Porto Sandwich 12**

Herb marinated portobello topped with pickled onions, roasted red bell peppers, wilted baby spinach, and goat cheese.  
Add a burger patty or chicken breast 4.

### **Pulled Pork Sandwich 12**

Slow smoked pork smothered in signature BBQ sauce, topped with haystack onions and coleslaw.

### **Meatball Sub 11**

Italian meatballs with our house marinara sauce, covered with provolone and Parmesan cheeses.

### **Hot Italian Beef 14**

Tender roast beef simmered in Au Jus and topped with Provolone cheese and Giardiniera peppers. Served with side of Au Jus.

## BURGERS

Served with Pub Fries, Pub Chips, Sweet Potato Fries, Rosemary Fries, Baked Potato, Chips and Salsa or Coleslaw. Upgrade to Loaded Baked Potato for \$1.50, Salad for \$2 or Soup for \$3.  
All burgers are served on a brioche bun. Substitute a Gluten-Free Bun for \$2.

### **Sweet Bourbon Bleu Burger\* 15**

1/2 lb chopped steak patty, with bacon jam, pecan wood smoked bacon, gorgonzola cream, and sweet bourbon sauce.

### **Big Tex Burger\* 15**

1/2 lb chopped steak patty, hay stack onions, pecan wood smoked bacon, grilled mushrooms, and Monterey jack cheese.

### **Rise & Shine Burger\* 15**

1/2 lb burger patty topped with Bacon, cheddar cheese, Fried egg, and a hash brown patty.

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### **BUILD YOUR OWN\* - 11**

**Choice of Burger Patty, Veggie Patty, Grilled Chicken Breast or Crispy Chicken Breast**

**\$2.00 Toppings:** Bacon or Pulled Pork

**\$1.00 Toppings:** Cheese (Monterey jack, cheddar, pepper jack, bleu cheese, Provolone) Haystack Onions, Fried Egg, Grilled Portobello, Bacon Jam, Pineapple Salsa, Pickled Sweet Onions, Black Bean Salsa, Cheese Queso

**\$0.50 Toppings:**

All wing flavors + 1,000 island, Garlic Aioli, Sriracha Aioli, Cilantro-Lime Aioli, Irish Stout Ketchup, Horseradish sauce, Lime Tzatziki, Honey Mustard, Ranch, Yogurt Lemon-Dill Tartar and Chipotle Ranch

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# FRIDAY FISH FRY

## **Cod Fish Fry**

Your choice of lightly beer battered or broiled 8 oz cod loins. Served with house pub chips, fries or baked potato.

Make it a loaded baked potato for 1.50

**Half Pound 12**

**Full Pound 19**

## **Beer Battered Shrimp 19**

A half pound of wild Argentinian red shrimp in a light beer batter. Served with house pub chips, fries or baked potato.

Make it a loaded baked potato for 1.50

# SATURDAY NIGHT PRIME RIB

## **King Cut 30 | Queen Cut 25**

Our USDA Choice Prime Rib slow smoked and served with our house-made Au Jus and Horseradish Cream Sauce. Try our Prime Rib grilled for added flavor. Served with your choice of two sides.

## **SIDES**

Coleslaw • Pub Fries • Pub Chips • Rosemary Fries • Sweet Potato Fries • Baked Potato  
• Side Salad • Baked Beans • Sweet Onion Bird Nest • House Vegetables • Garlic Mashed Potatoes • Caribbean Rice • Baked Macaroni & Cheese • Loaded Baked Potato \$1.50 extra

# DESSERTS

## **Bourbon Peach Crisp 8**

Fire roasted peaches simmered in a maple bourbon sauce. Topped with a pecan streusel and a scoop of peach melba frozen yogurt.

## **Raspberry Chocolate Cake 9**

Double layered chocolate cake with a raspberry frosting. Served with vanilla bean ice cream and a chocolate ganache.

## **Crepe Brulee 5**

A rich custard based dessert crusted with caramelized sugar. Ask about our ever changing flavors.

## **Carrot Cake 8**

Double layered and sweetened with a touch of pineapple and cream cheese frosting.

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