

44 North

AMERICAN GASTROPUB

APPETIZERS

Ham and Pickle Rolls 12

Ham, Swiss, and dill pickles wrapped in an egg roll. Served with a side of mustard.

Bucket of Nachos

Lightly smoked pork shoulder, pico de gallo, shredded lettuce, sliced jalapeños, and queso blanco. Piled high on freshly fried tortilla chips. **Platter 13 Pail 18**

Fried Ravioli 12

Breaded-and-fried, three-cheese-blend ravioli. Served with house marinara.

Cauliflower Fritters 10

Crispy battered cauliflower. Served with Sriracha aioli.

Cajun Corn Fritters 10

Cheddar jack corn fritters, infused with a Cajun seasoning. Served with a lemon-caper aioli.

Prime Philly Dip 13

All the classic fixings of the traditional Philly cheese steak put into our signature homemade dip. Served with fried pita chips.

Bacon Popper Dip 12

Cream cheese, jalapeños, bacon, and cheddar cheese. Served with fried pita chips.

Smoked Salmon Dip 13

Seasoned cream cheese, mixed with smoked salmon, fresh dill, and a house seasoning. Served cold with celery and crostini.

Cheese Curds 11

Ellsworth white cheese curds, lightly breaded and fried.

Coconut Shrimp 13

Lightly breaded and butterflied. Served with a sweet chili sauce.

WINGS AND THINGS

Traditional Wings Market Price

Boneless Wings 10

Chicken Tenders 10

Cauliflower Wings 10

Sauces

Bacon Ranch
Bourbon Butter Pecan
Yum Yum
Buffalo
Tennessee Fire
Roasted Red Hot
Cream Soda BBQ
BBQ
Chili-Lime
Caribbean Mango
General Tso
Cajun Dry Rub

SALADS AND SOUPS

Summer Citrus Salad 11

A mix of greens and herbs, orange segments, red onions, candied walnuts, and goat cheese. Tossed in a raspberry vinaigrette.

Avocado-Lime Steak Salad 15

Romaine lettuce, red peppers, pico de gallo, jalapeño peppers, street corn salsa, black beans, Cotija cheese, tortilla strips, and finished with a sliced marinated steak. Served with avocado-ranch dressing.

Grilled Chicken Caesar Salad 13

Romaine lettuce, shaved Parmesan, and house-made croutons tossed with Caesar dressing.

Coconut Shrimp Salad 15

Mixed greens, scallions, mandarin oranges, purple cabbage, carrots, toasted almonds, red peppers, and topped with fried coconut shrimp. Served with a cilantro-lime vinaigrette.

Soups 6

French onion
Chili

HANDHELDS

All handhelds are served with your choice of potato dippers, creamy coleslaw, or chips and salsa.

Margarita Shrimp Tacos 13

Three shrimp tacos marinated in our smoked paprika sweet lime sauce and topped with pico de gallo and fresh Cotija cheese. Served on three flour tortillas.

44 North Reuben 14

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

Grilled Veggie Sandwich 12

Sauteed zucchini, yellow squash, mushroom, roasted bell pepper, spinach, and onion with herb goat cheese spread on ciabatta bread.

Italian Beef 14

Tender roast beef simmered in au jus and topped with Provolone cheese and giardiniera peppers. Served with side of au jus.

Stuffed Wisco Burger 13

Infused burger patty with Wisconsin cheese curds and brats.

Prime Rib Burger 14

Fresh patty topped with grilled onions, sauteed mushrooms, slow-roasted prime rib, and Swiss cheese. Finished with our creamy horseradish sauce.

Baja Chicken Tacos 12

Flour tortilla shells filled with braised mild chicken, cheddar jack cheese, pico de gallo, avocado, chipotle, and cilantro.

Deconstructed Steak Tacos 14

Marinated steak, pico de gallo, guacamole, and red cabbage. Served with warm flour tortillas.

CBR Wrap 12

Braised chicken, pecan wood smoked bacon, crisp lettuce, tomato, and ranch. Wrapped in a garlic and herb tortilla.

Buffalo Chicken Wrap 11

Crispy chicken, lettuce, tomato, roasted red hot sauce and ranch. Wrapped in a garlic and herb tortilla.

Chicken Caprese Wrap 12

Braised chicken breast, fresh spinach, heirloom tomatoes, mozzarella, basil and our creamy balsamic. Wrapped in a garlic and herb tortilla.

Cubano 13

Smoked pulled pork, ham, Swiss, pickle, and Dijonnaise. Served on a pressed ciabatta.

ENTREES

Caveman Ribs Combo 22

Smoked ribs smothered in BBQ, seared shrimp, and your choice of two house sides.

Jambalaya 19

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

Penne Rosa 16

Creamy red pasta sauce with sauteed mushrooms, Parmesan cheese, and grilled chicken. Tossed with penne pasta.

Black and Bleu Bacon Sirloin* 27

8oz blackened sirloin, chargrilled and topped with sweet bourbon glaze, bacon, and bleu cheese. Served with your choice of two sides.

Vegas Strip Steak* 23

8oz Vegas strip steak, seared. Served with your choice of two sides.

Peppercorn Vegas Strip Steak* 24

8oz Vegas strip steak, peppercorn crusted and seared. Served with your choice of two sides.

Four-Cheese Pesto Alfredo 12

Four-cheese house alfredo sauce tossed with penne pasta and topped with pesto.
House Veggies 4
Chicken* 5
Shrimp* 7
Steak Vegas Strip* 9

Yum Yum Salmon* 18

8oz seared salmon topped with homemade yum yum sauce. Served with your choice of two sides.

SIDES

Potato Dippers

Cheesy Hash Browns

Sweet Potato Fries

Mashed Potatoes

44 Below Mac

44 House Veggies

Seared Asiago Asparagus

Creamy Coleslaw

House Salad

Chips and Salsa

Confetti Rice

An 18% gratuity may be applied to checks for groups of 8 people or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

1488 Front Porch Place • Altoona, WI • 715-598-1855 • 44NorthGastroPub.com



NO FORK NEEDED SNACKS

GARLIC CHEESE CURDS | \$11

White cheddar, garlic cheese curds. Lightly breaded and fried.

FRIED MASHED POTATO BITES | \$9

Deep-fried mashed potatoes. Served with ranch.

PICKLE FRIES | \$8

Freshly cut pickle fries dipped and dusted in a seasoned batter and flour.

PRETZEL STICKS | \$9

Served with queso blanco.

RIB BASKET | \$13

Half rack of ribs and dipper fries.

CHICKEN TENDERS | \$10

44 BELOW LOADED APPS

BACON AND BRAT PRETZEL NACHOS | \$13

Pretzel fries topped with bacon, diced brats, queso blanco, cheddar jack cheese, and green onions.

BACON CHEESEBURGER LOADED PICKLE FRIES | \$14

Fried pickles topped with ground beef, bacon, red onions, our signature mac sauce, cheddar jack cheese, and thousand island dressing.

BUCKET OF NACHOS | PLATTER \$13 PAIL \$18

Lightly smoked pork shoulder, pico de gallo, shredded lettuce, sliced jalapeños, and queso blanco. Piled high on freshly fried tortilla chips.

LOADED SIGNATURE MAC

CBR MAC | \$14

Seared grilled chicken breast, and crispy bacon. Finished with our homemade ranch.

VEGETARIAN MAC | \$15

Sauteed zucchini, yellow squash, mushroom, roasted bell pepper, spinach, and onion.

NASHVILLE HOT CHICKEN MAC | \$14

Crispy breaded chicken and Nashville hot sauce.

SMOTHERED STEAK MAC | \$17

Sliced Vegas strip steak, grilled mushrooms, and sauteed onions. Finished with A1 sauce.

SIGNATURE LOADED DIPPERS

CAVEMAN | \$16

Smoked pork, 44 Below signature ribs, bacon, queso blanco, and green onions. Smothered in BBQ sauce.

YUM YUM | \$14

Boneless chicken wings tossed in General Tso's, red cabbage, green onions, cheddar jack cheese, and fried wonton strips. Topped with homemade yum yum sauce.

MAC & WINGS | \$14

Five boneless wings tossed in classic buffalo sauce, 44 Below signature mac and cheese, bacon, and cheddar jack cheese. Topped with ranch.

HANGOVER | \$13

Crispy bacon strips, ground sausage, two sunny-side-up eggs, green onions, and cheddar jack cheese. Topped with hollandaise sauce.

LOADED GUAC | \$12

Queso blanco, pico de gallo, red cabbage, red onion, roasted jalapeños, and cheddar jack cheese. Topped with guacamole.

44 BELOW BURGERS

All Burgers and chicken sandwiches are served with your choice of potato dippers, creamy coleslaw, or chips and salsa.

Substitute a seared or crispy chicken breast for any of our burgers for no additional charge.

PRIME RIB BURGER* | \$14

Topped with grilled onions, sauteed mushrooms, slow-roasted prime rib, and Swiss cheese. Finished with our creamy horseradish sauce.

44 SCORCHER BURGER* | \$13

Ghost pepper cheese, jalapeños, giardiniera peppers, bacon, and roasted red pepper sauce.

LOADED MAC BURGER* | \$12

Our homemade mac and cheese is topped with roasted red pepper hot sauce. Served on sourdough bread.

BREAKFAST IN BED BURGER* | \$14

Fried egg, hash browns, ham, provolone cheese, tomato, and hollandaise sauce.

PATTY MELT* | \$12

Sauteed onion, Swiss cheese, and cheddar cheese. Served on grilled marble-rye bread.

NASHVILLE HOT BURGER* | \$13

Tossed in our Nashville hot sauce. Topped with deep-fried pickle fries, ghost pepper cheese, and Sriracha aioli.

CAVEMAN BURGER* | \$15

Pulled pork, bacon, cheddar cheese, and BBQ sauce. Topped with 44 North ribs.

CRUSTED BLACK & BLEU BURGER* | \$15

Bayou-seasoned patty crusted with bacon and bleu cheese. Topped with a whole roasted jalapeño and smothered in roasted red pepper sauce.

44 POUNDER BURGER* | \$17

A pound of seasoned beef patties topped with mustard, fried onions, and your choice of cheese.

DESSERTS

CRÈME BRÛLÉE | \$7

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

44 BELOW CREATIONS FLIGHT | \$9

Try a taste of 44 Below's top 3 creations! S'moreo, Strawberry Cheesecake, and It's My Party.

ASK YOUR SERVER ABOUT OUR DESSERT OF THE WEEK!

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