

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 14 Pail 19**

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 tortilla chips.

Bacon Popper Dip 12

Cream cheese, jalapeños, bacon, and cheddar cheese. Served with fried tortilla 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 12

Ellsworth white cheese curds, lightly breaded and fried. Served with ranch.

Coconut Shrimp 14

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

WINGS AND THINGS

Traditional Wings Market Price

Boneless Wings 10

Chicken Tenders 11

Cauliflower Wings 10

Sauces

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

SALADS AND SOUPS

Avocado-Lime Steak Salad 16

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.

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.

Grilled Chicken Caesar Salad 14

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

Summer Citrus Salad 12

A mix of greens and herbs, orange segments, red onions, candied walnuts, and goat cheese. Served with raspberry vinaigrette.

Soups

French Onion	Cup 6	Bowl 10
Chili	Cup 6	Bowl 10
Lobster Bisque	Cup 7	Bowl 11

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 14

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 15

Infused burger patty with Wisconsin cheese curds and brats. Served on sourdough bread.

Prime Rib Burger 15

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

Pulled Pork Sandwich 13

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

Baja Chicken Tacos 12

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

Deconstructed Steak Tacos 16

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

CBR Wrap 13

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

Buffalo Chicken Wrap 12

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

Chicken Caprese Wrap 13

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.

BLT 13

Pecanwood-smoked bacon, crisp romaine lettuce, tomato, mayo, and fresh avocado. Served on sourdough bread.

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.

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

Black and Bleu Bacon Sirloin* 29

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

Vegas Strip Steak* 24

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

Peppercorn Vegas Strip Steak* 25

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

Salmon* 18

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

Friday Fish Fry

Lightly beer battered or broiled cod loins. Served with potato dippers or baked potato. Loaded baked potato for 1.50 more.

Two Piece 13 Three Piece 16 Four Piece 19

Friday Beer-Battered Shrimp 19

A half pound of lightly beer batter shrimp. Served with potato dippers or baked potato. Make it a loaded baked potato for 1.50 more.

Saturday Night Prime Rib 30

Our USDA Choice Prime Rib, slow smoked and served with our house-made au jus. Served with your choice of two sides. Available after 5pm.

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 | \$12

White cheddar, garlic cheese curds, lightly breaded and fried. Served with ranch.

FRIED MASHED POTATO BITES | \$9

Deep-fried mashed potato bites. Served with queso blanco.

PICKLE FRIES | \$10

Freshly cut pickle fries, dipped and dusted in a seasoned batter and flour. Served with ranch.

PRETZEL STICKS | \$9

Served with queso blanco.

RIB BASKET | \$13

Half rack of BBQ ribs served with dipper fries.

CHICKEN TENDERS | \$11

Breaded chicken tenders served with dipper fries.

44 BELOW LOADED APPS

BACON AND BRAT PRETZEL NACHOS | \$14

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

BACON CHEESEBURGER LOADED PICKLE FRIES | \$15

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

BUCKET OF NACHOS | PLATTER \$14 PAIL \$19

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

LOADED SIGNATURE MAC

CHICKEN BACON RANCH MAC | \$15

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 DIPPER FRIES

CAVEMAN | \$16

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

ORIENTAL | \$15

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

MAC & WINGS | \$16

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

HANGOVER | \$14

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

LOADED GUAC | \$14

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* | \$15

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

44 SCORCHER BURGER* | \$14

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

LOADED BACON MAC BURGER* | \$15

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

BREAKFAST IN BED BURGER* | \$15

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

PATTY MELT* | \$13

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

NASHVILLE HOT BURGER* | \$14

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

CAVEMAN BURGER* | \$16

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 | \$12

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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