

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

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

Cauliflower Fritters 10

Crispy battered cauliflower bites. Served with Sriracha aioli.

Cajun Corn Fritters 10

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

Bacon Popper Dip 12

Queso mixed with 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

Bourbon Butter Pecan	Cream Soda BBQ
Oriental	BBQ
Buffalo	Chili-Lime
44 Fire	Caribbean Mango
Roasted Red Hot	General Tso
Nashville Hot	Cajun Dry Rub
Garlic Parmesan	Extra sauces \$.50

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 steak. Served with avocado-ranch dressing.

Coconut Shrimp Salad 15

Mixed greens, scallions, mandarin oranges, purple cabbage, carrots, toasted almonds, red peppers, fried wontons, 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.

Add Chicken - 5	Shrimp - 7
Salmon - 8	Steak - 9

Soups

French Onion	Cup 6	Bowl 10
Soup du Jour	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

Soft tortilla shells filled with shrimp, fresh Cotija cheese, pico de gallo and drizzled with our signature Margarita Sauce.

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

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

Burger patty infused 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 13

Soft tortilla shells filled with braised Cajun chicken, cheddar jack cheese, pico de gallo, guacamole, chipotle-ranch, and cilantro.

Deconstructed Steak Tacos 16

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

CBR Wrap 13

Braised chicken, apple 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 spring mix, heirloom tomatoes, mozzarella, basil and our creamy balsamic. Wrapped in a garlic and herb tortilla.

Cubano 13

Smoked pulled pork, ham, Swiss cheese, pickles, and Dijonnaise mustard. Served on a pressed ciabatta bun.

BLT 13

Apple wood smoked bacon, crisp romaine lettuce, tomato, mayo, and guacamole. Served on sourdough bread.

ENTREES

Caveman Ribs Combo 22

BBQ smothered ribs and seared shrimp. Served with 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. Add House Veggies - 4, Chicken* - 5, Shrimp* - 7, Salmon* - 8, or Steak* - 9

Oriental Salmon* 18

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

Black and Bleu Bacon Sirloin* 29

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

Filet of Sirloin* 24

A tender 8oz center cut filet, seared perfectly to your preference. Served with your choice of two house sides.

Peppercorn Sirloin* 27

8oz sirloin, topped with peppercorns and house demi glaze. Served with your choice of two house sides.

New York Strip* 30

Tender 12oz New York Strip seared perfectly to your preference. Served with your choice of two house sides.

Friday Fish Fry

Lightly beer battered or broiled cod loin. Served with potato dippers or a baked potato. Upgrade to a loaded baked potato for 1.50 more. Served all day Friday.

Two Piece 13 Three Piece 16
Four Piece 19

Friday Beer-Battered Shrimp 19

A half pound of lightly beer battered shrimp. Served with potato dippers or a baked potato. Upgrade to a loaded baked potato for 1.50 more. Served all day Friday.

Saturday Night Prime Rib 30

Our USDA Choice Prime Rib, slow roasted, topped with demi glaze, and served with our house-made au jus. Served with your choice of two house sides. Available after 5pm, while supplies last.

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

Baked Potato

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.



NO FORK NEEDED SNACKS

GARLIC CHEESE CURDS | \$12

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

PICKLE FRIES | \$10

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

PRETZEL STICKS | \$9

Deep fried pretzel sticks 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.

SIGNATURE LOADED DIPPER FRIES

CAVEMAN DIPPER | \$16

Dipper fries piled with smoked pork, bacon, queso blanco, and green onions. Topped with our signature BBQ ribs.

ORIENTAL DIPPER | \$15

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

MAC & WINGS DIPPER | \$16

Dipper fries piled with 44 Below signature mac and cheese, bacon, cheddar jack cheese, and five boneless wings tossed in Classic Buffalo sauce. Topped with ranch.

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!

44 NORTH BROASTED ITEMS

BROASTED STEAK BITES | \$14

Hand breaded and broasted steak bites served with house-made horsey sauce

BROASTED PORK BITES | \$11

Hand breaded and hand cut, broasted pork tenderloin bites tossed in Siracha dry rub and served with Chipotle ranch.

BROASTED WALLEYE | \$23

Hand breaded 10oz walleye dinner with choice of two sides.

BROASTED PORK TENDERLOIN SANDWICH | \$15

Hand breaded and broasted pork tenderloin topped with pickles and tartar sauce on a brioche bun.

BROASTED CHICKEN

Hand breaded chicken, broasted and comes with your choice of two house sides, served with house-made hot honey. Add an additional side for \$3.49.

4 Piece - \$15 8 Piece - \$23 12 Piece - \$31
16 Piece - \$39 20 Piece - \$47

SEE OTHER SIDE FOR LISTING OF SIDES

LOADED SIGNATURE MAC

CHICKEN BACON RANCH MAC | \$15

Braised chicken breast topped with cheddar jack and crispy bacon. Finished with our 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.

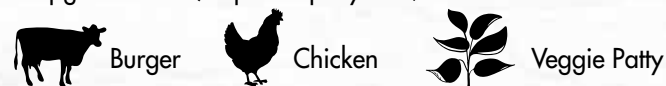
SMOTHERED STEAK MAC | \$17

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

44 BELOW SANDWICHES

All sandwiches can either be a 1/3-pound patty, grilled or crispy chicken breast, or a veggie patty. All sandwiches are served with your choice of potato dippers, creamy coleslaw, or chips and salsa.

* Upgrade to a 1/2-pound patty for \$3.00



PRIME RIB* | \$15

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

44 SCORCHER* | \$14

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

LOADED BACON MAC* | \$15

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

BREAKFAST IN BED* | \$15

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

PATTY MELT* | \$13

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

NASHVILLE HOT* | \$14

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

CAVEMAN* | \$16

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

CRUSTED BLACK & BLEU* | \$15

Cajun-seasoned patty crusted with bacon and bleu cheese. Topped with sliced jalapenos and smothered in roasted red pepper sauce.

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