

44 North

AMERICAN GASTROPUB

APPETIZERS

Ham and Pickle Rolls 12

Ham, Swiss cheese, dill pickles wrapped in an egg roll and deep fried. Served with your choice of yellow mustard or honey mustard.

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 jalapenos, 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.

Poutine 13

Slow-roasted Prime Rib, mixed with deep fried cheese curds, piled on our dipper fries and topped with our savory beef gravy.

44 NORTH BROASTED ITEMS

Broasted Walleye 23

Hand breaded 10oz Walleye dinner, served with your choice of two house sides.

Shrimp Po Boy 13

Cajun seasoned broasted shrimp on a grilled hoagie style baguette, topped with fresh romaine, pickles, sliced tomatoes, and drizzled with our signature Po Boy sauce. Served with your choice of potato dippers, coleslaw, or chips and salsa.

Broasted Mushrooms 12

Hand breaded, Cajun dusted button mushrooms. Served with chipotle ranch.

Broasted Chicken

Hand breaded chicken, broasted and served with your choice of two house sides, served with a side of homemade Hot Honey.

Add an additional side for \$3.49.

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

Broasted Shrimp Bites 13

A half pound of hand breaded shrimp, dusted in Cajun seasoning and served with cocktail sauce.

HANDHELDS

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

44 North Reuben 14

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

Grilled Veggie Sandwich 14

Zucchini, squash, mushroom, roasted bell pepper, spinach, and onion; with herb goat cheese spread on a 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.

Wisco Philly 15

Shaved sirloin beef, red and green peppers, sauteed onions, topped with our homemade Mac Sauce. Served on a baguette style hoagie roll.

44 Club Sandwich 15

Bacon, ham, turkey, Cheddar and Swiss cheese, and mayo; triple stacked on toasted sourdough.

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.

Cubano 13

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

BLT 13

Applewood smoked bacon, crisp romaine lettuce, tomatoes, mayo, and guacamole. Served on sourdough bread.

Chicken Pesto 14

Grilled chicken breast topped with pesto, spring mix, Swiss cheese, and sliced tomatoes, on a focaccia roll.

The Bratwich 15

A full beer brat butterflied, corned beef, sauerkraut, Cheddar and Swiss cheese, and Thousand Island dressing. Served on a toasted pretzel bun.

SIDES

Potato Dippers

Sweet Potato Waffle Fries

Garlic Mashed Potatoes

44 Below Mac

44 House Veggies

Seared Asiago Asparagus

Creamy Coleslaw

House Salad

Chips and Salsa

Confetti Rice

Baked Potato

Honey Brussel Sprouts

TACOS & WRAPS

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

Baja Chicken Tacos 13

Three soft flour tortilla shells filled with braised Cajun chicken, cheddar jack cheese, pico de gallo, and guacamole. Topped with house-made chipotle ranch.

Margarita Shrimp Tacos 13

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

CBR Wrap 13

Braised chicken, Applewood smoked bacon, crisp lettuce, tomatoes, and ranch. Wrapped in a garlic and herb tortilla.

Steak Street Tacos 16

Three corn tortillas filled with sirloin, corn, black beans, onions, Cotija cheese, and cilantro. Finished with a drizzle of homemade chipotle ranch and garnished with a lime.

Buffalo Chicken Wrap 12

Crispy chicken, lettuce, tomatoes, Roasted Red Hot sauce, and ranch. Wrapped in a garlic and herb tortilla.

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 Applewood smoked Bleu cheese crumbles. Served with your choice of two house sides.

Filet of Sirloin* 24

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

New York Strip* 30

Tender 12oz New York Strip, seared perfectly to your preference and topped with homemade demi glaze. Served with your choice of two house sides.

The Badger Bowl 14

Grilled chicken, corn, black beans, Cheddar Jack cheese, pico de gallo, and curry confetti rice. Served with garlic ranch.

Chicken Piccata 19

Two lightly pan-fried chicken breasts with a medley of capers, red onions, and lemon in a buttery cream sauce. Served atop a bed of rice and house vegetables.

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 2.00 more. Served all day Friday.

Two Piece 15

Additional Pieces - 3

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 2.00 more. Served all day Friday.

Friday Fish Tacos 15

Three crispy fried fish tacos on flour tortillas, topped with cabbage, carrots, green onions, and sweet aioli. Served with potato dippers or a baked potato. Upgrade to a loaded baked potato for 2.00 more. Tartar sauce and coleslaw are not included. Served all day Friday.

Saturday Night Prime Rib 30

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

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
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44NorthGastroPub.com



44 BELOW APPS

GARLIC CHEESE CURDS | \$12

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

PRETZELS | \$9

Pretzels served with queso blanco.

CHICKEN TENDERS | \$11

Breaded chicken tenders served with dipper fries.

BACON AND BRAT PRETZEL NACHOS | \$14

Pretzels topped with bacon, diced brats, queso blanco, Cheddar Jack cheese, and green onions.

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

Your choice of smoked pork or braised chicken, with pico de gallo, shredded lettuce, sliced jalapenos, and queso blanco; all piled high on freshly fried tortilla chips. Served with sour cream and homemade salsa.

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.

WINGS AND THINGS

TRADITIONAL WINGS \$12

BONELESS WINGS \$10

CHICKEN TENDERS \$11

CAULIFLOWER WINGS \$10

SAUCES

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

44 BELOW PIZZA

12" PIZZA | \$12

Homemade dough, smothered in sauce, topped with cheese and one topping of your choice.

ADDITIONAL TOPPINGS | \$1

Pepperoni, Sausage, Ham, Bacon, Mushroom, Onion, Tomato, Green Pepper, Red Pepper, Black Olive, Green Olive, Cheddar Jack, Mozzarella, or Provolone.

DESSERTS

CRÈME BRÛLÉE | \$7

A rich custard based dessert, crusted with caramelized sugar.

44 BELOW CREATIONS FLIGHT | \$12

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

CHOCOLATE STOUT CAKE | \$8

Made in house, a decadent double layer cake, rich in chocolate flavor with a hint of stout beer.

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.

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.

GRILLED CHICKEN CAESAR SALAD | \$14

Chopped Romaine lettuce, shaved Parmesan cheese, a Parmesan crisp, and house-made croutons tossed with Caesar dressing. Topped with a grilled chicken breast.

STRAWBERRY DELIGHT SALAD | \$13

A light and refreshing spring mix salad with fresh strawberries, Feta cheese, red onions and candied pecans. Complimented with our house-made salty sweet sesame vinaigrette.

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

SOUPS

French Onion	Cup \$6	Bowl \$10
Lobster Bisque	Cup \$7	Bowl \$11

LOADED SIGNATURE MAC

CHICKEN BACON RANCH MAC | \$15

Braised chicken breast, Cheddar Jack cheese, and crispy bacon. Topped with homemade ranch.

VEGETARIAN MAC | \$15

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




NASHVILLE HOT CHICKEN MAC | \$14

Crispy breaded chicken and Nashville Hot 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

 Burger  Chicken  Veggie Patty

PRIME RIB BURGER* | \$15

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

PATTY MELT* | \$13

Sauteed onions, Swiss and Cheddar cheese. Served on grilled marble-rye bread.

NASHVILLE HOT* | \$14

Tossed in our Nashville Hot sauce, topped with pickles, 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, crusted with bacon and Applewood smoked Bleu cheese, topped with Roasted Red Hot sauce.

THE PRETZEL PUBBIE* | \$15

Topped with chopped brats, caramelized onions, sharp Cheddar and Swiss cheese, all on a toasted pretzel bun. Finished with Pub sauce.

THE MIDWEST MEXI* | \$15

Topped with pico de gallo, guacamole, spring mix, sour cream, salsa, green onions, and fried tortilla strips.

THE GODFATHER* | \$30

4 - 1/3 pound Angus burger patties, Swiss cheese on every patty, caramelized onions, and cheese curds, topped with mayo and mustard on a pretzel bun.