

# 44 North

AMERICAN GASTROPUB

## APPETIZERS

### Ham and Pickle Rolls 12

Ham, Swiss Cheese, and sliced dill pickle; all wrapped into an egg roll and deep fried. Served with Honey Mustard.

### Fried Ravioli 12

Hand breaded and fried, three-cheese blend ravioli. Tossed in our Garlic Romano Dry Rub. Served with Marinara.

### Cauliflower Fritters 10

Crispy battered cauliflower bites. Served with our house-made Sriracha Aioli.

### Cajun Corn Fritters 10

Cheddar Jack corn fritters, infused with a Cajun seasoning. Served with our house-made Lemon-Caper Aioli.

### Spinach and Artichoke Dip 10

Creamy spinach and artichoke dip, topped with Parmesan 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 Cheddar Cheese Curds, lightly breaded and fried. Served with house-made 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.

## HANDHELDS

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

### 44 North Reuben 14

Our signature corned beef, sauerkraut, Swiss Cheese, and Thousand Island. Served on toasted marble-rye bread.

\*Make it a Rachel and try it with turkey!\*

### Grilled Veggie Sandwich 14

Grilled zucchini, squash, mushroom, roasted bell pepper, spinach, and onion; with Herb Goat Cheese spread on a ciabatta bun.

### Italian Beef 14

Tender roast beef, simmered in house Au Jus, and topped with Provolone Cheese and giardiniera pepper. Served on a baguette style hoagie roll with a side of hot Au Jus for dipping.

### Wisconsin Philly 15

Shaved sirloin beef, bell pepper, sauteed onion, and Provolone Cheese; topped with house-made Mac Sauce. Served on a baguette style hoagie roll.

### 44 Club Sandwich 15

Ham, turkey, Applewood Smoked Bacon, romaine lettuce, tomato, Cheddar Cheese, Swiss Cheese, and mayo; triple stacked on toasted sourdough bread.

### BLT 13

Applewood Smoked Bacon, romaine lettuce, tomato, mayo, and guacamole. Served on toasted sourdough bread.

### Stuffed Wisconsin Burger\* 15

Burger patty infused with Wisconsin Cheese Curds and brat. Topped with queso blanco, Cheddar Cheese, and fried Ellsworth Cheese Curds. Served on toasted sourdough bread.

### Prime Rib Burger\* 15

Topped with sauteed onion and mushroom, slow-roasted Prime Rib, Swiss Cheese, and house-made Demi-Glace. Finished with our creamy Horseradish Sauce.

### Pulled Pork Sandwich 13

Slow smoked pulled pork, smothered in our Signature BBQ Sauce, topped with fried haystack onions and creamy coleslaw.

### Cubano 13

Slow smoked pulled pork, ham, pickle, Swiss Cheese, and Dijonnaise Mustard. Served on a pressed ciabatta bun.

### Chicken Pesto 14

Grilled chicken breast topped with pesto, spring mix, Swiss Cheese, sliced tomato, and mayo. Served on a ciabatta bun.

### Gouda Bacon Grilled Cheese 13

The ultimate Grilled Cheese sandwich, loaded with Cheddar Cheese, Gouda Cheese, and bacon.

\*Try it with a cup of our Tomato Soup!\*

## HOUSE-SIDES

### Dipper Fries

### Sweet Potato Waffle Fries

### Garlic Mashed Potatoes

### 44 Mac and Cheese

### 44 House Vegetables

### Seared Asiago Asparagus

### Creamy Coleslaw

### House Salad

### Chips and Salsa

### Confetti Rice

### Baked Potato

### Honey Bacon Brussel Sprouts

## DESSERTS

### Crème Brûlée 7

A rich custard based dessert, crusted with caramelized sugar.

### Chocolate Stout Cake 8

A house made double layer chocolate cake, with a hint of Stout beer and Whiskey Carmel. Paired with Vanilla Ice Cream.

### 44 Below Creations Flight 12

Try a taste of 44 Below's top three Ice Cream Creations! S'moreo, Strawberry Cheesecake, and It's My Party.

## SALADS & SOUPS

### Avocado-Lime Steak Salad\* 16

Romaine lettuce, bell pepper, pico de gallo, jalapeño pepper, street corn salsa, black bean, Cotija Cheese, fried tortilla strips, and finished with sliced steak and a lime wedge. Served with house-made Avocado Ranch dressing.

### Grilled Chicken Caesar Salad 14

Chopped romaine lettuce, shaved Parmesan Cheese, a Parmesan crisp, and house-made croutons all tossed in Caesar dressing. Topped with a grilled chicken breast.

### Roasted Root Salad 16

A blend of sweet potato, carrot, onion, turnip, and rutabaga served warm atop a bed of arugula dressed with an Apple Cider Vinaigrette. Garnished with pepitas and shredded Gouda Cheese.

Add:

Chicken - 5

Shrimp - 7

Salmon\* - 8

Steak\* - 9

### Soups

French Onion Cup - 6 Bowl - 10

Lobster Bisque Cup - 7 Bowl - 11

Tomato Soup Cup - 6 Bowl - 10

Chili Cup - 6 Bowl - 10

## PASTAS

All pastas are served with a crostini. Add an extra crostini to any option for 1.00 more.

### 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

Steak\* - 9

### Beef Stroganoff\* 15

Tender pieces of sliced sirloin, mushroom, onion, and garlic all tossed in a rich creamy house-made sauce. Served over penne pasta with a drizzle of sour cream.

### Chili Crisp Pasta 13

A unique sauce tossed with Parmesan, Asiago, and penne noodles. Savory, spicy, salty, and nutty all balanced with a hint of sweetness.

Add:

House Veggies - 4

Chicken - 5

Shrimp - 7

Salmon\* - 8

Steak\* - 9

## ENTREES

### Caveman Rib Combo 22

44 North Slow-roasted ribs, smothered in our Signature BBQ Sauce, topped with seared shrimp. Served with your choice of two house-sides.

### Jambalaya 19

Charred andouille sausage, seared shrimp, diced chicken, jalapeño, and southern-style rice; tossed together in a spicy tomato and red pepper sauce.

### Yum Yum Salmon\* 18

8oz seared salmon topped with house-made Yum Yum Sauce. Served with your choice of two house-sides.

### Teriyaki Bowl 13

Diced grilled chicken, bell pepper, mushroom, onion, squash, and zucchini served on a bed of confetti rice. Drizzled with Teriyaki and Yum Yum Sauce.

### Chicken Piccata 19

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

### Filet of Sirloin\* 24

A tender 8oz center cut filet, seared perfectly to your preference and topped with house-made Demi-Glace. Served with your choice of two house-sides.

Sauteed Mushroom and Onion - 2

Bacon, Smoked Bleu Cheese Crumbles and Bourbon Glaze - 5

### New York Strip\* 30

A tender 12oz New York Strip, seared perfectly to your preference and topped with house-made Demi-Glace. Served with your choice of two house-sides.

Sauteed Mushroom and Onion - 2

Bacon, Smoked Bleu Cheese Crumbles and Bourbon Glaze - 5

### The Badger Bowl 14

Diced grilled chicken, corn, black bean, Cheddar Jack Cheese, pico de gallo, and curry confetti rice. Served with house-made Garlic Ranch.

Substitute the chicken for:

Salmon\* - 3

Shrimp - 3

Steak\* - 4

Prime Rib\* - 4

## FRIDAY & SATURDAY

### Friday Fish Fry 15

A half pound of fish, your choice of lightly beer-battered or broiled. Served with dipper fries or a baked potato. Upgrade to a loaded baked potato for 2.00 more. Served all day Friday.

### Additional Pieces - 3

### Friday Beer-Battered Shrimp 19

A half pound of lightly beer-battered shrimp, served with Cocktail Sauce for dipping. Served with dipper fries 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, carrot, onion, and Sweet Aioli. Served with dipper fries or a baked potato. Upgrade to a loaded baked potato for 2.00 more. Tartar Sauce and coleslaw are not included. Served all day on Friday.

### Saturday Night Prime Rib\* 30

Our USDA Choice Prime Rib, slow-roasted, topped with house-made Demi-Glace; served with our house-made Au Jus and our creamy Horseradish Sauce. 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. An automatic 3.5% fee is applied to all transactions made with cards.

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





## 44 BELOW APPS

### GARLIC CHEESE CURDS | \$12

White Cheddar Cheese Curds infused with garlic. Lightly breaded and fried. Served with Marinara.

### DILL PICKLE CHEESE CURDS | \$12

Ellsworth White Cheddar Cheese Curds infused with dill pickle seasoning. Lightly breaded and fried. Served with house-made Chipotle Ranch.

### 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 brat, queso blanco, Cheddar Jack Cheese, and green onion.

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

Your choice of slow smoked pulled pork or braised chicken, topped with pico de gallo, romaine lettuce, jalapeño pepper, Cheddar Jack Cheese, and queso blanco; all piled high on freshly fried tortilla chips. Served with sour cream and house-made salsa.

### MAC & WINGS DIPPER | \$16

Dipper fries piled with 44 Mac and Cheese, bacon, Cheddar Jack Cheese, and five boneless wings tossed in your choice of one of our Signature Sauces or Dry Rubs. All topped with a drizzle of house-made Ranch.

## WINGS & THINGS

### TRADITIONAL WINGS \$12

### BONELESS WINGS \$10

### CAULIFLOWER WINGS \$10

#### SIGNATURE SAUCES

44 Fire  
Nashville Hot  
Buffalo  
Spicy Garlic  
Caribbean Jerk  
Chipotle BBQ  
Sizzlin' Honey  
Gochujang

Chili Crisp  
General Tso  
Caribbean Mango  
Teriyaki  
Garlic Parmesan  
BBQ  
Extra Sauces \$.50

#### DRY RUBS

Lemon Pepper  
Sweet Heat  
Garlic Romano  
Ranch Rub  
Cajun Dry Rub

## 44 BELOW PIZZA

### GLUTEN FREE CRUST AVAILABLE | \$6

### 12" PIZZA | \$12

House-made dough, smothered in Marinara Sauce, topped with Mozzarella Cheese, and one topping of your choice.

### ADDITIONAL TOPPINGS | \$1

Pepperoni, Sausage, Ham, Bacon, Mushroom, Onion, Tomato, Bell Pepper, Black Olive, Green Olive, Pineapple, Jalapeño, or Extra Cheese.

### BIRRIA PIZZA | \$24

Tender Birria meat, Cheddar Jack Cheese, and Cotija Cheese; stuffed between two large flour tortillas. Garnished with cilantro and pico de gallo. Served with lettuce, sour cream and Birria broth for dipping.

## LOADED SIGNATURE MAC

### CHICKEN BACON RANCH MAC | \$15

Elbow noodles with house-made Mac Sauce, braised chicken, crispy bacon, and Cheddar Jack Cheese. Topped with house-made Ranch.

### VEGETARIAN MAC | \$15

Elbow noodles with house-made Mac Sauce, sauteed zucchini, squash, mushroom, roasted bell pepper, spinach, and onion.

### NASHVILLE HOT CHICKEN MAC | \$15

Elbow noodles with house-made Mac Sauce, crispy breaded chicken and our Signature Nashville Hot Sauce.

## TACOS & WRAPS

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

### BAJA CHICKEN TACOS | \$13

Three soft flour tortilla shells, filled with braised chicken seasoned with our Cajun Dry Rub, pico de gallo, guacamole, Cheddar Jack Cheese, and topped with house-made Chipotle Ranch.

### STEAK STREET TACOS | \$16

Three corn tortillas, filled with sirloin, corn, black bean, onion, Cotija Cheese, and cilantro. Finished with a drizzle of house-made Chipotle Ranch and garnished with a lime wedge.

### MARGARITA SHRIMP TACOS | \$13

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

### CBR WRAP | \$13

Braised chicken, Applewood Smoked Bacon, lettuce, tomato, Cheddar Jack Cheese, and Ranch. Wrapped in a garlic and herb tortilla.

### BUFFALO CHICKEN WRAP | \$12

Crispy chicken, lettuce, tomato, Buffalo Sauce, and Ranch. Wrapped in a garlic and herb tortilla.

## BROASTED ITEMS

### BROASTED WALLEYE | \$23

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

### SHRIMP PO BOY | \$13

Broasted shrimp seasoned with our Cajun Dry Rub served on a baguette style hoagie roll; topped with romaine lettuce, pickle, tomato, and drizzled with Po Boy Sauce. Served with your choice of dipper fries, creamy coleslaw, or chips and salsa.

### BROASTED MUSHROOMS | \$12

Hand breaded button mushrooms, seasoned with our Cajun Dry Rub and served with house-made Chipotle Ranch.

### BROASTED CHICKEN

A 1/2 chicken, hand breaded and broasted, served with a side of house-made Hot Honey for dipping. Served with your choice of two house-sides.

4 Piece - \$16

16 Piece - \$40

8 Piece - \$24

20 Piece - \$48

12 Piece - \$32

Add an additional side for \$3.49.

### BROASTED SHRIMP BITES | \$13

A 1/2 pound of hand breaded shrimp, dusted in our Cajun Dry Rub and served with house-made Cocktail 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 dipper fries, creamy coleslaw or chips and salsa. \*Sub a pretzel bun on any sandwich.\* \*Gluten Free Bun Available for \$1



Burger



Chicken - \$2.00



Veggie Patty - \$1.00

### PRIME RIB BURGER\* | \$15



Topped with grilled onion, sauteed mushroom, slow-roasted Prime Rib, Swiss Cheese, and house-made Demi-Glace. Finished with our creamy Horseradish Sauce.

### PATTY MELT\* | \$13



Sauteed onion, Swiss and Cheddar Cheese. Served on grilled marble-rye bread.

### NASHVILLE HOT\* | \$14



Tossed in our Signature Nashville Hot Sauce, topped with dill pickle, Ghost Pepper Cheese, and house-made Sriracha Aioli.

### CAVEMAN\* | \$16



Slow smoked pulled pork, Applewood Smoked Bacon, Cheddar Cheese, and our Signature BBQ Sauce, all topped with 44 North Ribs.

### CRUSTED BLACK & BLEU\* | \$13



Crusted with our Cajun Dry Rub, topped with Applewood Smoked Bacon and Applewood Smoked Bleu Cheese Crumbles.

### THE PRETZEL PUB\* | \$15



Topped with chopped brat, caramelized onion, Cheddar and Swiss Cheese, all on a toasted pretzel bun. Finished with Pub Sauce.

### PINEAPPLE EXPRESS\* | \$14



Seared pineapple, bacon, Swiss Cheese, and Teriyaki Glaze.

### THE GODFATHER\* | \$30



Four 1/3 pound Angus Burger patties, Swiss Cheese on every patty, caramelized onion, and Ellsworth Cheese Curds. Topped with mayo and mustard, served on a pretzel bun.