

# 44 North

AMERICAN GASTROPUB

## APPETIZERS

**Ham and Pickle Rolls 13**  
Ham, Swiss cheese, and sliced dill pickle, all wrapped into an egg roll and deep-fried. Served with honey mustard.

**Cheese Curds 12**  
Ellsworth white cheddar cheese curds, lightly breaded and deep-fried. Served with a house-made ranch.

**Spinach and Artichoke Dip 12**  
Creamy spinach and artichoke dip, topped with Parmesan cheese. Served with fried tortilla chips.

**Garlic Cheese Curds 12**  
Ellsworth white cheddar cheese curds, infused with garlic seasoning. Lightly breaded and deep-fried. Served with marinara sauce.

**Dill Cheese Curds 12**  
Ellsworth white cheddar cheese curds, infused with dill pickle seasoning. Lightly breaded and deep-fried. Served with house-made chipotle ranch.

**Fried Ravioli 13**  
Four-cheese ravioli, fried and tossed in our garlic Romano dry rub. Topped with shaved Parmesan cheese and served with warm marinara.

**Smoked Salmon Dip 13**  
Seasoned cream cheese, mixed with smoked salmon, fresh dill, and a house seasoning. Served cold with celery and crostini.

**Cauliflower Fritters 10**  
Curry dusted crispy battered cauliflower bites. Served with our house-made sriracha Aioli.

**Poutine 13**  
Slow-roasted prime rib, mixed with deep-fried Ellsworth white cheddar cheese curds, piled on our dipper fries and topped with our savory beef gravy.

**Pretzels 10**  
Served with queso blanco.

**Platter of Nachos 14**  
Your choice of slow-smoked pulled pork or braised chicken, topped with pico de gallo, romaine lettuce, jalapeño, cheddar jack cheese, and queso blanco, all piled high on freshly fried tortilla chips. Served with sour cream and house-made salsa.

**Bruschetta 12**  
Slices of baked baguette, topped with tomato, oil, basil, garlic, pinenuts, asiago cheese, and a drizzle of balsamic glaze.

**Chicken Quesadilla 14**  
Grilled flour tortilla stuffed with seasoned chicken and melted mozzarella, cotija, and cheddar jack cheeses. Served with fresh pico de gallo, lettuce, salsa, and sour cream.

**Fried Pickle Chips 12**  
Crisp dill pickle slices dipped in seasoned golden batter and fried. Served with ranch.

## HANDHELDS

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

**44 North Reuben 15**  
Our signature corned beef, sauerkraut, Swiss cheese, and thousand island dressing. Served on toasted marble-rye bread.  
\*Make it a Rachel and try it with turkey!\*

**Mushroom and Goat 14**  
Spring mix, portabella mushroom cap, goat cheese, and tomato. Served on a toasted focaccia roll.

**Wisconsin Philly 15**  
Shaved sirloin beef, bell pepper, sautéed onion, and provolone cheese, topped with house-made mac sauce. Served on a baguette-style hoagie roll.

**44 Club Sandwich 15**  
Ham, turkey, cherrywood smoked bacon, romaine lettuce, tomato, mayo, cheddar, and Swiss cheese all triple-stacked on toasted sourdough bread.

**Chicken Pesto 15**  
Grilled chicken breast, topped with pesto, spring mix, Swiss cheese, oven-roasted tomato, and mayo. Served on a toasted focaccia roll.

**Prime Rib Burger\* 16**  
Topped with sautéed onion and mushroom, slow-roasted prime rib, Swiss cheese, and house-made demi-glaze. Finished with our creamy horseradish sauce. Served on a brioche bun.

**Pulled Pork Sandwich 13**  
Slow-smoked pulled pork, smothered in our signature BBQ sauce, topped with deep-fried onion rings, and creamy coleslaw. Served on a brioche bun.

**Cubano 13**  
Ham, slow-smoked pulled pork, sliced dill pickle, Swiss cheese, and dijonaise mustard. Served on a toasted focaccia roll.

**BLT 14**  
Cherrywood smoked bacon, romaine lettuce, tomato, mayo, and guacamole. Served on toasted sourdough bread.

**Shrimp Po Boy 14**  
Broasted shrimp seasoned in our Cajun dry rub, romaine lettuce, sliced dill pickle, tomato, and drizzled with po boy sauce. Served on a baguette-style hoagie roll.

**Stuffed Wisconsin Burger\* 16**  
Burger patty infused with Wisconsin cheese curds and brats. Topped with queso blanco, cheddar cheese, and deep-fried Ellsworth white cheddar cheese curds. Served on a toasted pretzel bun.

**Bistro Chicken 16**  
Crispy chicken breast, pepperjack cheese, cherrywood smoked bacon, crispy fried onions, finished with our house made Bistro sauce. Served on a toasted pretzel bun.

**French Dip 15**  
Thinly sliced roast beef piled high on a hoagie bun, topped with Swiss cheese, served with a side of savory au jus.

**Italian Sub 14**  
Ham, Genoa salami, pepperoni, provolone, lettuce, tomato, and onions, finished with a red wine and olive oil blend. Served on a baguette style hoagie roll. Try it toasted!

## WINGS & THINGS

**Traditional Wings Market Price**

**Boneless Wings 12**

### Signature Sauces

44 Fire	Caribbean Mango
Nashville Hot	Teriyaki
Buffalo	Garlic Parmesan
Nashville Parm	Sweet Chili
Spicy Garlic	BBQ
Chipotle BBQ	Extra Sauces .50
Sizzlin' Honey	

**Cauliflower Wings 10**

**Chicken Tenders 12**

### Dry Rubs

Lemon Pepper  
Garlic Romano  
Ranch Rub  
Cajun Dry Rub

## SALADS & SOUPS

**Avocado-Lime Steak Salad\* 16**  
Romaine lettuce, bell pepper, pico de gallo, jalapeño, street corn salsa, black bean, cotija cheese, and fried tortilla strips. Finished with a sliced steak and garnished with a lime wedge. Served with housemade avocado ranch dressing.

**Grilled Chicken Caesar Salad 14**  
Romaine lettuce and shaved Parmesan cheese tossed together in Caesar dressing. Topped with a Parmesan cheese crisp, house-made croutons, and a grilled chicken breast.

**Greek Salad 14**  
Romaine lettuce, feta cheese, cucumber, tomato, onion, kalamata olive, and garnished with pepperoncini. Served with a Greek dressing.  
Add: Chicken - 5 Shrimp - 7  
Salmon\* - 8 Steak\* - 9

### Soups

French Onion Cup - 7 Bowl - 11  
Lobster Bisque Cup - 7 Bowl - 11

## 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 2

 Burger

 Chicken - 2.00


 Veggie Patty - 1.00

**Prime Rib Burger\* 16**     
Topped with sautéed onion and mushroom, slow-roasted prime rib, Swiss cheese, and house-made demi-glaze. Finished with our creamy horseradish sauce. Served on a brioche bun.




**Patty Melt\* 13**     
Sautéed onion, Swiss cheese, and cheddar cheese. Served on grilled marble-rye bread.


**Nashville Hot\* 15**     
Tossed in our signature Nashville hot sauce, topped with sliced dill pickle, pepper jack cheese, and house-made sriracha Aioli. Served on a brioche bun.

**Caveman\* 16**     
Slow-smoked pulled pork, cherrywood smoked bacon, cheddar cheese, and our signature BBQ sauce, all topped with 44 North ribs. Served on a brioche bun.

**Stuffed Bleu Burger\* 15**   
Burger patty infused with applewood smoked bleu cheese crumbles, built upon romaine lettuce, tomato, and onion, topped with cherrywood smoked bacon and sautéed mushroom. Served on a toasted pretzel bun.

**Chicken Tender Melt 14**   
Crispy chicken tenders, cherrywood smoked bacon, gouda cheese, and cheddar jack cheese, topped with our signature spicy garlic sauce. Served on toasted sourdough bread.

**Rodeo BBQ\* 15**     
Cherrywood smoked bacon, cheddar cheese, deep-fried onion rings, and our signature BBQ sauce. Served on a toasted pretzel bun.

**The Godfather\* 30**   
Four 1/3-pound angus burger patties, Swiss cheese on every patty, sautéed onion, and deep-fried Ellsworth white cheddar cheese curds. Topped with mayo and mustard. Served on a toasted pretzel bun.

# 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, and cheddar jack cheese. Finished with a drizzle of house-made chipotle ranch and garnished with a lime wedge.

## 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 14

Three soft flour tortilla shells, filled with seared shrimp, cotija cheese, and pico de gallo. Finished with a drizzle of our margarita sauce and garnished with a lime wedge.

## Birria Tacos 14

Three soft flour tortilla shells, filled with tender birria meat, onion, cilantro, cheddar jack, mozzarella, and cotija cheese. Served with birria consommé for dipping and garnished with a lime wedge.

## CBR Wrap 13

Braised chicken, cherrywood smoked bacon, romaine lettuce, oven-roasted tomato, cheddar jack cheese, and house-made ranch. Wrapped in a flour tortilla.

## Caprese Wrap 13

Braised chicken, spring mix, mozzarella cheese, oven-roasted tomato, basil, and balsamic glaze. Wrapped in a flour tortilla.

## Buffalo Chicken Wrap 13

Crispy chicken, romaine lettuce, diced tomato, applewood smoked bleu cheese crumbles, celery, our signature buffalo sauce, and house-made ranch. Wrapped in a flour tortilla.

# MACS

## 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.

## Lobster Mac 22

Elbow noodles with house-made lobster mac sauce tossed with lobster. Topped with toasted breadcrumbs.

## Chicken Bacon Ranch Mac 16

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, zucchini, squash, mushroom, bell pepper, spinach, and onion.

# ENTREES

## Yum Yum Salmon\* 19

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

## Jambalaya 19

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

## Broasted Chicken

A half chicken, hand-breaded and broasted, served with a side of house-made hot honey for dipping and 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 Walleye 23

Hand-breaded and broasted, 10oz. walleye dinner served with tartar sauce and your choice of two house-sides. Garnished with a lemon wedge.

## Beef Tips 18

Tender sirloin beef tips slowly simmered in a mushroom and onion gravy. Served with our house-made garlic mashed potatoes.

## 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.

## Filet of Sirloin\* 26

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

### Add:

Sauteed Mushroom and Onion - 2  
Bacon, Smoked Bleu Cheese Crumbles and Bourbon Glaze - 5

## Chicken Piccata 21

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.

# 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

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.

# BOWLS

## Teriyaki Bowl 15

Diced grilled chicken, bell pepper, mushroom, onion, squash, and zucchini. Served on a bed of confetti rice and finished with teriyaki and yum yum sauce.

## Thai Peanut Chicken Bowl 15

Diced grilled chicken, confetti rice, cucumber, cabbage, red cabbage, carrot, fried wonton strips, and green onion. Topped with a Thai peanut sauce.

## The Badger Bowl 15

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

## The Roasted Root Bowl 15

Oven roasted rutabaga, turnip, sweet potato, red onion, and Gouda, served on a bed of confetti rice with a maple-dijon cream sauce.

# BUILD YOUR OWN PIZZA

## 12" Pizza \$12

House-made dough, red sauce, topped with mozzarella cheese, and your choice of one topping.

Gluten Free Crust available - 6

## Additional Toppings \$1

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

Add Hot Honey - 1.50

# PASTAS

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

## Beef Stroganoff\* 17

Tender pieces of sliced sirloin, mushroom, onion, and garlic all tossed with fettuccine noodles in a rich and creamy house-made sauce, finished with a drizzle of sour cream.

## Four-Cheese Pesto Alfredo 14

Four-cheese house alfredo sauce tossed with fettuccine noodles and pesto.

### Add:

House Veggies - 4

Chicken - 5

Shrimp - 7

Salmon\* - 8

Steak\* - 9

## Chili Crisp Pasta 14

A unique sauce tossed with Parmesan cheese, asiago cheese, and fettuccine 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

## Garlic Shrimp Fettuccine 16

Fettuccine noodles in Cajun alfredo, onions, tomato, roasted garlic, basil, and shrimp sautéed in butter, topped with Asiago cheese and red pepper flakes, and drizzled with balsamic glaze.

## Blackened Chicken Cajun Alfredo 16

Blackened chicken over fettuccine pasta in a Cajun spiced Alfredo sauce.

# FRIDAY & SATURDAY

## Friday Fish Fry 15

A half pound of fish, your choice of lightly beer-battered or broiled. Served with tartar sauce, a lemon wedge, and house-made creamy coleslaw. Served with dipper fries or a baked potato. Upgrade to a loaded baked potato for \$2. Served all day Friday.

Additional Pieces - 3

## Friday Beer-Battered Shrimp 19

A half pound of lightly beer-battered shrimp is served with cocktail sauce, tartar sauce, a lemon wedge, and house-made creamy coleslaw. Served with dipper fries or a baked potato. Upgrade to a loaded baked potato for \$2. Served all day Friday.

## Friday Fish Tacos 15

Three beer-battered fish tacos on flour tortillas, topped with cabbage, carrot, onion, and a sweet Aioli. Served with dipper fries or a baked potato. Upgrade to a loaded baked potato for \$2. Served all day Friday.

## Saturday Night Prime Rib\* 30

Our USDA choice prime rib is slow-roasted, topped with house-made demi-glaze, and served with au jus. Served with your choice of two house-sides. Available Saturday after 5 p.m., while supplies last. Creamy horseradish for dipping available upon request.

# DESSERTS

## Crème Brûlée 8

A rich custard based dessert, crusted with caramelized sugar.

## 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.

## ChocoLuxe 10

Layers of chocolate decadence topped with chocolate mousse and chocolate butter cake, finished with rich chocolate ganache. Served with a scoop of vanilla ice cream.



## NOTICE: CASH DISCOUNT

We offer an instant 3.5% cash discount for cash paying customers. Everything is priced at the cash discount price. If you use another form of payment, you will not be taking advantage of the 3.5% cash discount and the difference will be adjusted on your purchase.