

REGIONAL | SUSTAINABLE | INDIGENOUS

SMALL PLATES

GATHER & share AMONGST YOUR CIRCLE

ONEIDA WHITE CORN BREAD | 7
Oneida apple-sage butter

DUCK WINGS | 11
six wings, maple sriracha or dry rub

PRETZEL CHARCUTERIE | 19
fondue, cured pork loin, summer sausage, salami, beer mustard

SAUTÉED MUSSELS | 19
bison chorizo, fennel, peppadew pepper, shallot, saffron broth, Voyageur sourdough

WALLEYE CHEEK LETTUCE WRAPS | 19 **GF**
watermelon radish, pickled kohlrabi, carrot, cilantro, remoulade, charred lemon

ONEIDA CORN CRUSTED CHEESE CURDS | 12 **V**
Grassy Place IPA, buttery breadcrumbs, green goddess & chipotle aioli

CRISPY PORK BELLY | 16
white corn Johnnycake, maple-mustard glaze, scallion, pickled red onion

POUTINE | 15
smoked pulled pork, rosemary-sage gravy, cheese curds, garlic crema, chive

BEAST MEATBALLS | 16
white corn polenta, burrata

SISTERS DIP | 19
spinach, beer cheese fondue, asiago, frybread

SALADS & SUCH

FROM COMFORT TO LIGHT, goodness IN EVERY BITE

CHICKEN & ONEIDA WHITE CORN SOUP | 8 | 12 **GF**
pinto bean, venison sausage, kale, tomato

BISON CHILI | 8 | 12
Oneida bison, black bean, pinto, garlic crema, cheddar, red onion

WINTER GREENS SALAD | 8 | 15 **GF** **V**
endive, pickled currant, candied pecan, Le Clare Farm goat cheese, maple-mustard vinaigrette

WEDGE SALAD | 8 | 15 **GF**
baby iceberg, cherry tomatoes, smokehouse bacon lardons, pickled red onions, gorgonzola dressing

BEET SALAD | 8 | 15 **GF**
baby kale, arugula, golden beet, roasted red beet, pink peppercorn mascarpone, citrus vinaigrette

ADD A PROTEIN
Josper chicken 8 | roasted prawns 9 | arctic char 9 | prime sirloin 10

Taste Of Place



ONEIDA ROOTS & REGIONAL PARTNERS

Full Circle Community Farm, Seymour, WI | Voyageur Bakehouse, Green Bay, WI
Oneida Nation Farm, Oneida Nation Reservation | Alpha Baking, Cudahy, WI
Oneida Orchard, Oneida Nation Reservation | Torke Coffee, Sheboygan, WI
Oneida Cannery, Oneida Nation Reservation | Empire Fish, Wauwatosa, WI
Living Water Farms, Strawn, IL | Carr Valley Cheese, La Valle, WI
Belgioioso Cheese, Green Bay, WI | LaClare Cheese, Malone, WI

Cedar & Sage

GRILL HOUSE

JOSPER & PLANCHA

SELECT ONE gift FROM THE GARDEN
STEAKS SERVED WITH C&S STEAK SAUCE OR ROASTED GARLIC CHIMICHURRI

HIGH PLAINS AMERICAN BISON FILET | 48 **GF**

BLACK ANGUS RIBEYE | 46 **GF**

NEW YORK STRIP | 52 **GF**

PRIME SIRLOIN | 32 **GF**
C&S spice, hand-carved, sage jus

BISON POT ROAST | 33 **GF**
white corn polenta, ancho chili demi-glace

SAKURA TOMAHAWK PORK CHOP | 36 **GF**
smoked, cider-cured, sage, cranberry-apple relish

SPATCHCOCK ROAST CHICKEN | 28 **GF**
1/2 young hen, natural pan jus

ARCTIC CHAR | 36 **GF**
citrus relish, lemon-dill butter

JOSPER GRILLED PRAWNS | 36 **GF**
garlic-chili butter, herb oil, smoked gouda, Oneida white corn polenta

FRESHWATER WALLEYE | 34 **GF**
white corn crusted, charred lemon, tarragon tartar sauce

SHORT RIB BUCATINI | 36
braised short rib, shishito pepper, shallot, heirloom tomato, maitake mushroom, asaigo

TWO-YEAR AGED RISOTTO | 24 **GF** **V**
roasted pumpkin, romanesco, cherry tomato, oyster mushroom, pumpkin seed pesto, parmesan

COUNTRY MAC & CHEESE | 19 **V**
gobetti pasta, gouda, fontina, parmesan breadcrumbs

Gifts Of The Garden

OUR PEOPLE PLANTED THE THREE SISTERS (CORN, BEANS, & SQUASH) IN MOUNDS TOGETHER. THE CORN GROWS TALL & STRONG & SERVES AS A POLE FOR THE BEANS TO CLIMB. THE BEANS PUT NITROGEN BACK INTO THE SOIL. THE SQUASH SPREADS ON THE GROUND TO PREVENT WEEDS FROM GROWING & TO KEEP MOISTURE IN THE SOIL

EACH PLANT IS SPECIAL & CONTRIBUTES TO THE GARDEN IN A UNIQUE WAY, JUST LIKE PEOPLE. IT'S THIS SENSE OF COMMUNITY & RESPONSIBILITY THE THREE SISTERS SHARED WITH US THAT HELP FORM THE FOUNDATION OF WHO WE ARE AS ONEIDA PEOPLE.

THREE SISTERS | 7 **VE** **GF**
squash, corn, beans, scallions, peppers

BROCCOLINI | 8 **V** **GF**
roasted garlic, chili flakes

CRISPY CAULIFLOWER | 8 **VE** **GF**
sweet & spicy glaze, scallions

HEIRLOOM WHITE POLENTA | 7 **GF**
smoked gouda, herb oil

SMASHED FINGERLING POTATOES | 7 **V**
garlic crema, parmesan, chives

CRISPY BRUSSELS SPROUTS | 8 **GF**
blood orange chili glaze

ACORN SQUASH GRATIN | 8 **GF**
maple cream, hazelnut crumble

HARMONY WITH NATURE, BODY & SPIRIT

HANDHELDS

WITH HOUSE-MADE CHIPS, SUB CRISPY FRIES | 4
BURGER CHOICE - BUFFALO OR *Oneida* GROUND BEEF
ADD COUNTRY FRIED EGG | 2

PRIME SIRLOIN DIP | 18
caramelized onions, provolone, mushrooms, spiked au jus, sub roll

SPICY FRIED CHICKEN | 17
cilantro-lime slaw, pepper jack, house-made pickles, chipotle mayo, toasted brioche bun

BUTTER BURGER | 17
roasted garlic butter, lettuce, tomato, onion, house-made pickle, fontina, toasted brioche bun

BACON-BLUE BURGER | 17
house-made bacon, blue cheese, smoked tomato jam, arugula, red onion, toasted brioche bun

REUBEN | 17
smoked corned beef, 1000 Island, caramelized onion, swiss, sauerkraut, Voyageur sourdough

IN ONEIDA CULTURE, CEDAR & SAGE ARE SACRED MEDICINES USED IN HEALING PRACTICES & CEREMONIES. FOOD IS ALWAYS A PART OF THESE GATHERINGS & TOGETHER THEY NOURISH THE SPIRITUAL, PHYSICAL & EMOTIONAL WELL-BEING OF THE PEOPLE.



BRICK OVEN

FLATBREADS fresh FROM OUR STONE FIRE OVEN

MARGHERITA | 15 **V**
tomato, burrata, basil, tomato sauce, chili-garlic oil

PRIME RIB PHILLY | 16
fondue, roasted pepper, smoked onion, cheese curds

PROSCIUTTO & FIG | 15
blue cheese crumbles, gorgonzola cream, caramelized onion, port glaze, arugula

SAUSAGE & MUSHROOM | 15
spicy red sauce, venison sausage, parmesan, sage

JOSPER GRILLED VEGETABLE | 15 **V**
butternut squash, poblanos, cherry tomato relish, Le Clare goat cheese, baby kale

TEMPTATIONS

CELEBRATE WITH A sweet TREAT

ONEIDA APPLE CRISP | 8
Oneida apple trio, shortbread, oat topping, white corn ice cream, salted caramel

CREAM PUFF | 9
Meyer lemon curd, whipped cream, blackberry coulis

CRANBERRY BLOOD ORANGE CRÈME BRÛLÉE | 8 **GF**
vanilla bean, turbinado sugar, sea salt

is Signature Item | **GF** is Gluten-Free | **V** is Vegetarian | **VE** is Vegan

Groups of 6 or more may be subject to a 23% gratuity charge. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

REGIONAL | SUSTAINABLE | INDIGENOUS

OLD FASHIONEDS

WHEN IN WISCONSIN, drink AS A WISCONSIN

CARAMEL APPLE | 12

Crown Royal Apple Whisky, caramel syrup, sparkling apple cider

FLAPJACK | 12

Myers's Dark Rum, Martini & Rossi Sweet Vermouth, maple syrup, bitters

VANILLA | 14

Maker's Mark Bourbon, vanilla syrup, bitters, orange peel

Old Fashioned Obsession

SUPPER CLUB STYLE | 10

E&J Brandy, sugar, bitters, muddled orange & cherry

SWEET Sprite splash
SOUR soda & sour splash
GARNISH your way

OLD FASHIONED FLIGHT | 20

WEST

Sauza Hornitos Reposado, Illegal Mezcal, agave

MID

E&J Brandy, old fashioned syrup

EAST

Jim Beam Bourbon, demerara syrup

FROZEN COCKTAILS

SUPPER club STAPLES

BRANDY ALEXANDER | 12

E&J Brandy, crème de cacao, vanilla custard

GRASSHOPPER | 12

crème de menthe, crème de cacao, vanilla custard

MUDSLIDE | 12

Tito's Handmade Vodka, Kahlúa, crème de cacao, vanilla custard

TAP

16oz | 23oz

STELLA ARTOIS | 7.5 | 9

HAPPY PLACE PALE ALE | 7.5 | 9

BUD LIGHT | 6 | 7.5

SPOTTED COW | 7.5 | 9

BLUE MOON | 7.5 | 9

BUSCH LIGHT | 6 | 7.5

GREEN 19 IPA | 7.5 | 9

LUAU IPA | 7.5 | 9

MODELO | 7.5 | 9

MILLER LITE | 6 | 7.5

GRASSY PLACE

HAZY IPA | 7.5 | 9

AHNAPEE LITTLE SOLDIER

AMBER | 7.5 | 9

EPIC EVENT CENTER

LAGER | 7.5 | 9

WIDOW MAKER

BLACK STOUT | 7.5 | 9

SHAWNO CLUB

PILSNER | 7.5 | 9

TWO STALL STOUT | 7.5 | 9

BOTTLES & MORE

BUDWEISER | 5.5

MILLER LITE | 5.5

COORS LIGHT | 5.5

MICHELOB

ULTRA | 5.5

CORONA EXTRA | 6.5

MODELO

ESPECIAL | 6.5

HEINEKEN | 6.5

HEINEKEN 0.0 | 5.5

LAGUNITAS IPA | 6

FAT TIRE AMBER | 6.5

ANGRY ORCHARD | 6.5

WHITE CLAW | 5.5



SPECIALTY COCKTAILS

HAND crafted FROM CLASSIC TO CURRENT

STRAWBERRY NEGRONI | 12

Tanqueray, Campari, Martini & Rossi Sweet Vermouth, strawberry

GIN BASIL SMASH | 12

Bombay Sapphire, lime juice, simple syrup, fresh basil

DRAGON FRUIT MOJITO | 11

Bacardi, lime, mint, Monin dragon fruit

PATIO DADDIO | 14

Grey Goose, St. Germain, blackberry purée, club soda, lemon juice

INSTA FAMOUS | 11

Tito's Handmade vodka, passion fruit, vanilla, lime juice

MOSCOW MULE | 11

Tito's Handmade Vodka, Fever-Tree ginger beer, lime wedge

FARMERS MARKET LEMONADE | 12

lemonade infused with Tito's Handmade Vodka, cucumber, strawberries

DELAYED FLIGHT | 13

Ketel One, Aperol, grapefruit, lime, simple syrup

AMARETTO CHERRY SOUR | 12

Disaronno, cherry, lemon juice

MONKEYING AROUND | 13

Jameson, banana, bitters

PENICILLIN | 12

Monkey Shoulder Scotch, Domain de Canton Ginger Liqueur, honey, lemon juice

BLACKBERRY SMASH | 14

Maker's Mark Bourbon, blackberry, mint, lemon

PAPER BRIGADE | 14

Woodford Reserve, Aperol, raspberry, lemon juice, ginger beer

SCRAPS OF IMAGINATION | 14

Patrón Silver, Aperol, watermelon purée, lemon juice, club soda

MANGO MARGARITA | 11

Sauza Hornitos Reposado, Grand Marnier, mango, lime juice

0 ABV - 100% FLAVOR

MINT TO BE | 6

mint purée, lime, sparkling grapefruit

GINGER SNAP | 7

prickly pear purée, lemon, ginger beer

THOUGHTFUL TROPICAL | 6

coconut water, pineapple juice, yuzu, lime

HARMONY WITH NATURE, BODY & SPIRIT

RED WINE

6oz | 9oz | BOTTLE

PINOT NOIR

Silver Gate | 8 | 10 | 20

Meiomi | 15 | 19 | 52

MERLOT

Silver Gate | 8 | 10 | 20

CABERNET SAUVIGNON

Silver Gate | 8 | 10 | 20

Louis M. Martini | 12 | 16 | 44

Justin | 19 | 27 | 72

Rodney Strong Alexander Valley | 62

Beringer Knights Valley | 76

Josheph Carr | 42.5

Kendall-Jackson Vintner's Reserve | 45

MALBEC

Gascón | 10 | 14 | 40

SPECIALTY

Intercept, Blend | 58

Decoy, Blend | 11 | 14 | 38

WHITE WINE

6oz | 9oz | BOTTLE

RIESLING

Chateau Ste. Michelle | 11 | 14 | 38

PINOT GRIS

Silver Gate | 8 | 10 | 20

Kendall-Jackson Vintner's Reserve | 40

Maso Canali | 43

SAUVIGNON BLANC

Silver Gate | 8 | 10 | 20

Wairau River | 11 | 14 | 38

Rodney Strong | 40

CHARDONNAY

Silver Gate | 8 | 10 | 20

Kendall-Jackson Vintner's Reserve | 12 | 16 | 42

Spellbound | 46

Rodney Strong Chalk Hill | 50

La Crema | 47

SPECIALTY

Silver Gate | 8 | 10 | 20

Seven Daughters Moscato | 36

Fleur de Mer, Côtes de Provence Rosé | 16 | 23 | 53

SPARKLING

6oz | 9oz | BOTTLE

BRUT

Domaine Ste. Michelle | 10 | 14 | 36

PROSECCO

La Marca | 9

BRUT ROSÉ

Chandon | 34

is Signature Item | GF is Gluten-Free | V is Vegetarian | VE is Vegan

Groups of 6 or more may be subject to a 23% gratuity charge. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.