

RED WINES

	GLASS	BOTTLE
PINOT NOIR, FRANCIS COPPOLA, CALIFORNIA FLAVORS OF BLACK CHERRY, CURRANT, STRAWBERRY AND SWEET SPICES.	11	43
PINOT NOIR, SMOKING LOON, CALIFORNIA ROSE PETAL AROMA WITH CHERRY AND STRAWBERRY FLAVORS.	6.5	24
MERLOT, COLUMBIA CREST TWO VINES, COLUMBIA VALLEY, WASHINGTON BLACKBERRY, CHERRY AND RASPBERRY AROMAS WITH A SOFT FINISH.	5.5	19
MERLOT, VOGA, ITALY SMOOTH AND VELVETY, WITH RIPE DARK BERRIES ON THE NOSE; RICH SPICY OVERTONES AND A FULL LINGERING FINISH.	6.5	24
MERLOT, LA JOYA, CHILE SOFT CHERRY AND BERRY FLAVORS.	7	26
MALBEC, TRAPICHE OAK CASK, ARGENTINA SWEET AROMAS OF BLACKBERRY AND PLUM WITH A TOUCH OF BLACK PEPPER, AN ELEGANT TOUCH OF SMOKE AND VANILLA COMES FROM THE OAK AGING.	7	27
CABERNET SAUVIGNON, AQUINAS, CALIFORNIA AROMAS OF VIOLETS, BLACKBERRIES AND SWEET CHERRIES WITH A FINISH OF OAK, CLOVE AND BROWN SUGAR.	8.5	32
CABERNET SAUVIGNON, ESTANCIA, CALIFORNIA CHERRY AND FRUIT AROMAS WITH SPICE, A TOUCH OF CASSIS AND LAYERS OF DARK CHOCOLATE.	9.5	36
CABERNET SAUVIGNON, COLUMBIA CREST, TWO VINES, COLUMBIA VALLEY, WASHINGTON AROMAS OF CHERRY AND BLUEBERRY WITH SOFT OAK AND HINTS OF COCOA.	5.5	19
CABERNET SHIRAZ LE GRAND "BLACK SHEEP," FRANCE EXOTIC SHIRAZ AND A RICH FRUITY CABERNET, EASY TO DRINK.	6.5	24
ZINFANDEL, GNARLY HEAD, CALIFORNIA LAYERS OF PLUM, PEPPER AND CHOCOLATE FLAVORS WITH A SPICY, LINGERING FINISH.	6	22
SHIRAZ, COLUMBIA CREST TWO VINES, COLUMBIA VALLEY, WASHINGTON THIS NEW WORLD SHIRAZ HAS A RIPE, JAMMY FRUITINESS WITH A SPICY FINISH.	5.5	19
SHIRAZ, WOOP WOOP, AUSTRALIA BERRIES AND A HINT OF SPICE EMPHASIZE FLAVORS OF MOCHA AND CHERRY FLAVORS.	7	26
WHITE ZINFANDEL, DELICATO, CALIFORNIA RASPBERRY AND STRAWBERRY FLAVORS WITH A SEMI SWEET FINISH.	5	18

WHITE WINES

	GLASS	BOTTLE
PINOT GRIGIO, ECCO DOMANI, ITALY TROPICAL FRUIT AND FLORAL FRAGRANCES. CLEAN AND SIMPLE.	6.5	23
PINOT GRIS, CHATEAU STE. MICHELLE COLUMBIA VALLEY, WASHINGTON FLAVORS OF HONEYDEW MELON AND KIWI WITH HINT OF GINGER.	7.5	30
SAUVIGNON BLANC, MONKEY BAY, NEW ZEALAND BRIGHT AROMAS OF GRAPEFRUIT AND CITRUS.	7	26
SAUVIGNON BLANC, BRANCOTT, NEW ZEALAND TROPICAL FRUIT FLAVORS WITH A CRISP ACIDITY.	7	26
CHARDONNAY, BENZIGER, CALIFORNIA FULL BODIED, WITH FLAVORS OF PEAR, APPLE AND TOAST.	10	39
CHARDONNAY, CLOS DU BOIS, CALIFORNIA FRESH PEAR, LEMON, GOLDEN APPLE & TOASTED VANILLA FLAVORS.	8	30
CHARDONNAY COLUMBIA CREST TWO VINES, COLUMBIA VALLEY, WASHINGTON FRUIT FORWARD APPLE AND PEAR AROMAS WITH A HINT OF LEMON CITRUS.	5.5	19
GEWÜRZTRAMINER, ST. GABRIEL, GERMANY FLOWERY AROMA WITH A LIGHT SWEETNESS.	5.5	19
RIESLING, ST. GABRIEL, GERMANY AROMAS OF LEMON, LIME AND A HINT OF PASSION FRUIT.	5.5	19

BEER

IN THE BOTTLE

BUDWEISER	4	LEINENKUGEL'S	
BUD LIGHT	4	HONEY WEISS	5
MILLER GENUINE DRAFT	4	SUMMIT EXTRA PALE ALE	5
MILLER LITE	4	KILLIAN'S IRISH RED	5
MICHELOB GOLDEN LIGHT	4	BLUE MOON	5
MICHELOB ULTRA LIGHT	4	FAT TIRE (22 OZ)	9
COORS LIGHT	4	AMSTEL LIGHT	5
SAMUEL ADAMS	5	CORONA EXTRA	5
SAMUEL ADAMS LIGHT	5	BECKS DARK	5
SMIRNOFF ICE	5	HEINEKEN	5
		GUINNESS	6

ALCOHOL-FREE

SHARPS	4	KALIBER	4
--------	---	---------	---

FROM THE DRAFT

MILLER LITE	4	SUMMIT EXTRA PALE ALE	5
LEINENKUGEL'S		SHELL'S DARK	5
HONEY WEISS	5		

**HAPPY HOUR 4:00PM - 6:00PM DAILY,
EXCEPT DURING COLLEGE/SPECIAL EVENTS**

APPETIZERS

PHYLLO WRAPPED BRIE CHEESE 10
STUFFED WITH DRIED BERRIES AND ALMONDS.
SERVED WITH LINGONBERRY COMPOTE AND FRESH BREAD.

ARTISAN CHEESE PLATE 15
WONDERFUL GOURMET CHEESES FROM AROUND THE WORLD!
SERVED WITH CRACKERS AND FRESH BREAD.

SMOKED SALMON PLATE 13
CHEF'S RECIPE WITH SLICED EGG, CAPERS, ONION, DILL
MUSTARD SAUCE AND CRACKERS.

NACHOS 11
A HUGE LAYERED PORTION OF TORTILLA CHIPS WITH ONIONS,
JALAPEÑOS, BLACK OLIVES, TOMATOES, CHEDDAR CHEESE,
SALSA, SOUR CREAM AND GUACAMOLE.
WITH CHICKEN OR BEEF 13

CHICKEN WINGS 10
EIGHT PIECES - CHOICE OF BARBECUE OR BUFFALO STYLE.
SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

OVEN BAKED ARTICHOKE DIP 7
SERVED HOT OUT OF OUR OVEN WITH CRACKERS AND BREAD.

CHICKEN TENDERS 8
FIVE TENDERS WITH BARBECUE OR HONEY MUSTARD SAUCE.

GARLICKY CHEESE TOAST 6
TWO HUGE PIECES OF GARLIC CHEESE BREAD WITH A SIDE
OF MARINARA.

COOPERS HAND CUT FRIES 4

CASUAL FARE

THE FAMOUS U LOUNGE PIZZA 10
OUR HOUSE MADE DOUGH ROLLED OUT THIN WITH YOUR CHOICE OF
THREE TOPPINGS: ANCHOVIES, GREEN OR BLACK OLIVES, ONIONS,
MUSHROOMS, BELL PEPPERS, TOMATOES, PEPPERONI OR ITALIAN
SAUSAGE.
EACH ADDITIONAL TOPPING 1

THE MIDDLE EAST BANK 9
HOUSE MADE HUMMUS, FALAFEL, CUCUMBER SAUCE,
FETA CHEESE, KALAMATA OLIVES AND WARM PITA.
WITH LAMB KOFTA KABOB 12

CHEF SALAD 10
A FAVORITE OF OUR FRONT DESK STAFF. THIS CLASSIC SALAD
COMES WITH HARD BOILED EGG, POTATO CHIPS, KALAMATA OLIVES,
CHEESE, VEGGIES AND YOUR CHOICE OF DRESSING.
WITH CHICKEN 13
WITH SMOKED SALMON 15

GRILLED CHICKEN CAESAR SALAD 11
ROMAINE LETTUCE HEARTS, HOUSE MADE DRESSING AND GRILLED
CHICKEN BREAST. GARNISHED WITH PARMIGIANO REGGIANO,
TOMATOES AND CROUTONS.

RUEBEN SANDWICH 10
HOUSE MADE CORNED BEEF, SWISS CHEESE, SAUERKRAUT AND
LAKE OF THE ISLES SAUCE ON THICK SLICED RYE. SERVED WITH
HOUSE MADE POTATO CHIPS AND A PICKLE.
SUBSTITUE HAND CUT FRIES 11

THE MONTE CRISTO 9
THIN SHAVED TURKEY BREAST, DELI HAM, DIJON MUSTARD AND
SWISS CHEESE SERVED IN BETWEEN TWO SLICES OF GARLIC
HERB FRENCH TOAST. SERVED WITH HOUSE MADE CHIPS AND
A PICKLE.
SUBSTITUE HAND CUT FRIES 10

LOUNGE BURGER 9
ONE THIRD POUND BURGER WITH TWO OF THE FOLLOWING:
BACON, FRIED ONIONS, FRIED MUSHROOMS, SWISS, CHEDDAR,
PEPPER JACK, PROVOLONE OR GOUDA CHEESE. ON WHOLE
WHEAT ROLL WITH LETTUCE, TOMATOES, ONION AND HOUSE MADE
POTATO CHIPS AND PICKLE.
SUBSTITUTE HAND CUT FRIES 10

ENTRÉES

10 OZ. NEW YORK STRIP STEAK 22
SAUTÉED ONIONS, MUSHROOMS AND MAYTAG BLEU CHEESE.
CHEF'S CHOICE OF VEGETABLE AND CHOICE OF POTATO: BAKED,
ROASTED BABY REDS OR HAND CUT FRIES.

PAN FRIED WALLEYE 18
CARAMELIZED SHALLOT, WINE AND LEMON BUTTER SAUCE. SERVED
WITH CHOICE OF POTATO AND VEGETABLE OF THE DAY.

STUFFED BONELESS PORK LOIN 15
A THICK CUT CHOP STUFFED WITH COCONUT CURRY POLENTA.
TOPPED WITH APPLE BEURRE NOISETTE SAUCE. SERVED WITH
CHOICE OF POTATO AND VEGETABLE OF THE DAY.

SMOKE-ROASTED CHICKEN DINNER 14
A HALF CHICKEN BRINED AND SMOKED IN HOUSE. SERVED WITH
CHOICE OF POTATO AND VEGETABLE OF THE DAY.

LAMB STROGANOFF 15
GROUND LAMB, ONIONS AND MUSHROOMS SIMMERED IN A
CREAMY MUSHROOM SAUCE SERVED OVER FARFALLE.

THAI CURRY STIR FRY AND JASMINE RICE 13
MODERATELY SPICY HOUSE MADE RED AND YELLOW COCONUT CURRY
SAUCE STIR FRIED WITH A SELECTION OF FRESH VEGETABLES SERVED
OVER JASMINE RICE.
WITH GRILLED CHICKEN BREAST 16

HOUSE MADE MAC AND CHEESE 13
MADE IN AN INDIVIDUAL CROCK WITH A SELECTION OF FINE
CHEESES. SERVED WITH A SIDE SALAD OR VEGETABLE OF THE DAY.

PASTA A LA FRESCA 10
FETTUCINI NOODLES, CHERRY TOMATOES, SPINACH, BELL
PEPPERS AND WHITE WINE, LEMON BUTTER SAUCE. TOPPED WITH
PARMEGIANO REGGIANO.
WITH GRILLED CHICKEN BREAST 13

**PLEASE ASK SERVER FOR THE DAILY SPECIAL,
ALA CARTE AND DESSERT MENU.**

**LOUNGE OPEN 4:00PM - 11:00PM
FOOD SERVED 4:00PM - 10:00PM**