

FARE TO SHARE
WITH FAMILY



ALL DAY
MENU



signature starters

- fire braised chicken nacho stack** 18.49
layers of crispy tortilla chips loaded with fire-braised chicken, queso, tomato, roasted corn, black beans, jalapeño, cilantro, scallions • served with sour cream and roasted salsa
- roasted tomato soup** 8.99
fresh herbs, parmesan crostini
- our famous "wolf" wings**
15.99 SIX WINGS 18.99 TEN WINGS
tossed in your choice of sauce: sweet & spicy, buffalo, or kansas city bbq sauce • served with celery, carrots & creamy buttermilk ranch
- cheesy baked spinach artichoke dip** 11.99
served in a cast iron skillet, topped with melted cheese & pico de gallo • served with crispy tortilla chips, sour cream, & roasted salsa
- crispy firecracker shrimp** 17.99
tossed in a sweet & spicy glaze, with fresh cabbage, lime, toasted sesame seeds & scallions
- beer battered onion rings** 12.99
golden brown onion rings • served with creamy ranch & tangy bbq sauce
- sweet cast iron cornbread** 9.99
house baked skillet cornbread, whipped butter & a honey bear
- crispy loaded baked potato fries** 12.99
salted french fries smothered with cheddar & monterey jack cheese, smoky bacon, & scallions • served with buttermilk ranch

tossed greens

- chicken caesar** 16.99
crisp romaine, croissant croutons, grated parmesan, creamy caesar dressing
substitute shrimp +4.99 or atlantic salmon* +6.99
- grilled asian chicken** 16.49
fresh romaine, crispy cabbage, carrots, bell peppers, scallions, green beans, crunchy wonton strips, sweet ginger sesame dressing
- classic cobb** 17.99
crisp romaine, grilled chicken breast, smoky bacon, cherry tomatoes, avocado, blue cheese, hard boiled egg, choice of balsamic, ranch or blue cheese dressing
- tossed house greens salad** 7.99
tomato, carrots, cucumbers, croissant croutons, choice of ranch, blue cheese or balsamic dressing



favorite handhelds

- cheeseburger*** 17.99
schweid & sons 7 oz steakhouse burger patty, melted american cheese, tangy burger sauce, pickles, iceberg lettuce, tomato, onion, on a soft brioche bun • add smoky bacon +1.99
- smokehouse burger*** 20.99
schweid & sons 7 oz steakhouse burger patty, pulled pork, smoky bacon, melted american cheese, pickles, crispy fried onions, bourbon sweet bbq sauce, on a soft brioche bun
- nashville hot fried chicken** 17.99
tangy carolina coleslaw, pickles, mayo on a soft brioche bun • served with a side of creamy buttermilk ranch
dial down the heat, ask for southern fried style



fireside mains

- honey bourbon salmon*** 27.99
grilled atlantic salmon, buttered brown rice pilaf, seasonal vegetables, grilled lemon
- roasted half chicken** 23.99
crispy skin, seasonal vegetables, buttery mashed potatoes, thyme chicken glaze
- steak frites*** 29.99
9 oz stockyards angus sirloin, topped with garlic herb butter, served with crispy fries & house aioli
try it surf and turf style, add grilled shrimp 37.99
- creamy shrimp alfredo pasta** 23.99
spaghetti, white wine, herbed butter, cherry tomatoes, garlic, parmesan cheese • change it up, grilled chicken alfredo 21.99
- grilled new york strip steak** 41.99
12 oz stockyards center cut, buttery mashed potatoes, seasonal vegetables
- braised short rib bolognese** 21.99
spaghetti, housemade sauce with red wine, braised shortrib, ground sirloin, roasted tomatoes, & fresh herbs
- chili lime chicken bowl** 22.99
brown rice, chili lime chicken, black beans, roasted corn, pico de gallo, queso fresco, tortilla strips, avocado, chipotle crema

on the side 5.99 EA

- french fries • buttery mashed potatoes
- seasonal vegetables • brown rice pilaf

GITCHIGOOMIE DRINKS & DESSERTS



specialty cocktails

- blood orange mule** 14
tito's handmade vodka, pressed lime, blood orange, ginger beer
- white peach old fashioned** 14
maker's mark bourbon, white peach, orange bitters
- lodge mojito** 14
blue chair bay rum, coconut water, fresh mint, pressed lime, topped with club soda
- fiery mango margarita** 14
ghost tequila, mango chili margarita mix, chimoy, tajin

great wolf classics

- great wolf 'rita** 14
sauza hacienda silver tequila, agave, orange & lime juices
- great wolf lit** 14
new amsterdam vodka, beefeater gin, blue chair bay rum, triple sec, cola

spirited mocktails

- add a souvenir light-up cup +3
- tropic refresher** 8
peach, mint, orange & lemon juices, club soda
- watermelon breeze** 8
watermelon, lemonade, cream of coconut, pineapple juice
- mango dreamsicle** 8
mango, cream of coconut, pineapple & orange juices
- dragon juice** 8
passion fruit, blue curacao, lemonade, pineapple juice

classic wines

	6oz	9oz	btl
bubbles			
la marca prosecco italy • 187ml split	—	—	15
one hope brut california	10	14	36
veuve clicquot 'yellow label' reims, france	—	—	110
rosé, riesling, & moscato			
prophecy rosé france	10	14	36
chateau ste. michelle riesling columbia valley, wa	10	14	36
stemmari moscato sicily	10	14	36
seven daughters moscato veneto, italy	10	14	36
sauvignon blanc			
oyster bay marlborough, nz	11	15	42
nobilo marlborough, nz	14	20	52
decoy by duckhorn california	—	—	62
pinot grigio			
mezzacorona trentino, italy	11	15	42
ecco domani delle venezie, italy	14	20	52
santa margherita alto adige, italy	—	—	58
chardonnay			
seaglass santa barbara county	11	15	42
kendall-jackson 'vintner's reserve' california	14	20	52
cakebread napa valley	—	—	85
frog's leap 'shale & stone' napa valley	—	—	85

backwoods spirits

make any drink a double +6

	6oz	9oz	btl
vodka			
new amsterdam	9.50		
absolut	11.50		
tito's handmade	11.50		
grey goose	14.50		
chopin family reserve	18.00		
gin			
beefeater	9.50		
tanqueray	11.50		
empres 1908	11.50		
hendrick's	14.50		
rum			
blue chair bay	9.50		
captain morgan	9.50		
malibu	9.50		
bacardi reserva ocho	11.50		
myers's dark	11.50		
tequila			
sauza hacienda silver	9.50		
hornitos reposado	11.50		
ghost	11.50		
patron silver	14.50		
don julio blanco	14.50		
casamigos blanco	16.00		
clase azul reposado	20.00		
cierto añejo	24.00		
don julio 1942	28.00		
kentucky bourbon			
jim beam	9.50		
maker's mark	11.50		
buffalo trace	14.50		
knob creek	14.50		
jefferson's ocean	18.00		
tennessee whiskey			
jack daniel's	11.50		
jack single barrel	16.00		
canadian & irish			
crown royal	11.50		
jameson irish	11.50		
scotch			
dewar's white label	9.50		
johnnie walker black	11.50		
the glenlivet 12yr	14.50		
cognac			
hennessy vs	12.50		
aperitif, digestif, & crema			
aperol	11.50		
bailey's irish cream	11.50		
campari	11.50		
grand marnier	11.50		
kahlúa	11.50		
rumchata	11.50		

sippable dessert drinks

- espresso martini** 12.95
new amsterdam vodka, tia maria cold brew liqueur, rumchata, owen's nitro-infused espresso
- peanut butter cup** 12.95
skrewball peanut butter whiskey, chocolate, cream, toasted marshmallows

fireside desserts

- jumbo chocolate dipped ice cream cookie tower** 14.99
chocolate chip cookies filled with blue bunny vanilla ice cream, layers of sprinkles & chocolate chips, hot fudge sauce
- seasonal hand crafted cheesecake** 10.99
fresh whipped cream
- warm cookie skillet** 13.99
topped with m&m's, chocolate & caramel sauce, vanilla ice cream, whipped cream
- chocolate lava cake** 8.99
whipped cream • à la mode +3

gitichigoomie special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. While gluten free, vegetarian, and vegan items are available, this restaurant is unable to guarantee that any item is completely free of allergens. There is always a risk of cross-contamination. Please notify your server of any allergies or dietary restrictions you have. An 18% Service Charge will be added to parties of 6 or more.

