



at Heartwood Conference Center & Retreat
N10884 Hoinville Road Trego WI 54888
715-466-6300 Heartwoodcc.com

Dinner Options

Starters

Walleye Fingers \$10

Thin strips of walleye, dipped in *Spotted Cow Ale* batter and served with a spicy roasted garlic dip

Lumberjack Nachos \$11

Warm tortilla chips topped with a 3-cheese sauce, smoked brisket, tomatoes, red onion, jalapenos, chipotle salsa, black beans and a chili sour cream

Cheese Logs \$8

Strips of Wisconsin white cheddar dipped in our famous batter and accompanied by horseradish cranberry ranch

Bacon Jalapeno Popper Dip \$8

Cheesy dip with jalapenos, bacon, scallions and herbs. Baked and served warm with soft pretzels for dipping

Wings, Wings, Wings \$7 half-dozen/\$12 dozen

Fresh jumbo wings with a choice of one of our house made sauces: smoky sweet, garlic parmesan, honey sriracha or buffalo

Soups

Tomato Bisque with Grilled Cheese \$3 cup/\$5 bowl

Puree of tomatoes, fresh basil and a splash of cream served with grilled cheese triangles

Salmon and Wild Rice Chowder \$4 cup/\$6 bowl

Hearty chowder with fresh salmon and local wild rice

Salads

Fall Harvest \$10

Grilled chicken, Granny Smith apples, crumbled bacon, toasted pecans, crumbled feta cheese tossed with baby greens and a maple herb vinaigrette

Chipotle Chicken \$11

Crispy romaine topped off by spicy grilled chicken, avocado, diced tomatoes, black beans, grated cheddar and honey orange dressing

Roast Salmon \$12

Fresh salmon fillet roasted and flaked over baby greens with sliced strawberries, smoke house almonds, red onions and raspberry poppy seed dressing

Entrees

Pot Roast \$15

Good old-fashioned slow cooked pot roast served atop buttery mashed potatoes with *Guinness* gravy and fresh vegetables

Shrimp Gnocchi \$15

Soft potato dumplings tossed with sautéed shrimp, apple wood smoked bacon, red peppers, garlic, shallots and white wine cream

Maple Pecan-crusted Chicken Breast \$16

Sautéed chicken breast topped with pecan mixture and baked until golden, served with local wild rice blend and cranberry scallion sauce

Cajun-seared Walleye \$19

Campfire favorite served with foil potatoes, fresh vegetables and a lemon herbed butter sauce

Bacon-wrapped Pork Tenderloin \$16

Pork tenderloin medallions wrapped with apple wood bacon, marinated in garlic and *Jameson Irish Whiskey*, pan seared accompanied by a creamy garlic whiskey sauce, whipped potatoes and fresh vegetables

Slow-smoked Beef Brisket \$18

Tender brisket sliced and served with a house made chipotle BBQ, crispy onions and corn and black bean salsa

Pomegranate-glazed Salmon \$18

Fresh cut salmon fillet marinated in pomegranate, ginger and citrus juices, pan seared and served with roasted butternut squash and local nutty wild rice pilaf

Pan-seared Ribeye \$24

12oz hand cut ribeye rubbed with salt and fresh cracked pepper, seared and served with wild mushroom whipped potatoes, roasted garlic blue cheese butter and fresh vegetables

Desserts

Pumpkin Cake \$4

Baileys Truffle Cheesecake \$5

Bourbon Pecan Cake \$6

*Parties of 8 or more will automatically be assessed a 21% gratuity.
Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.*

Heartwood has 700 acres of fun, perfect for your next getaway, meeting or special occasion.