



Tantalizing taste buds since 1980!

Bill of Fare

The Shack Smokehouse & Grille • 3301 Belknap Street • Superior, Wisconsin • (715) 392-DINE (3463)

July 2011

The Shack has been tantalizing the taste buds of area residents & visitors for over 30 years. Our mission is to bring you the freshest and most flavorful food possible and to present it to you in a welcoming, comfortable, enticing fashion. We strive to do so by providing friendly, generous hospitality, in a homey atmosphere.

hot starters

Stuffed Artisan Bread Sticks

Roasted peppers, tomatoes, basil & parmesan baked into a flat loaf and served sliced. 4.99

Char-Grilled Chicken Skewers

Marinated in yogurt, cumin and cilantro, and served with a tangy Thai dipping sauce. 6.99

Mini Beef & Bleu Juicy Lucys

Braised beef topped with chunk bleu cheese and then baked in the bun. Two per order, served with shoestring potatoes. 7.99

Crunchy Walleye Beer Bites

Tender chunks of Canadian walleye lightly battered and fried til golden. Served with tartar and green garden sauces, And accompanied by polenta. 8.99

Bacon Wrapped Shrimp

Marinated in our own smoky chipotle sauce, grilled, and served on cheese polenta with a herbed mayo. 10.99

Chicken Wings

One pound of wings tossed with your choice of Sticky, Thai, Bourbon Maple, or classic Buffalo Hot sauce. 8.99

Shack Wings

One pound of grilled wings finished with our distinctive lemon & garlic butter. 8.99

Incredible Blooming Onion

Fried until golden and served with our spicy Ranchero sauce. 7.99

Wisconsin Cheese Curds

A tall cone of fried cheese curds served with Ranch dressing. 7.99

Chicken Fingers

Chicken breast strips dredged in seasoned flour and deep fried til golden. Served with your choice of Sassy Horseradish 1000 Island, Ranch dressing, or classic Buffalo Hot sauce. 8.99

Santa Fe Chicken Quesadilla

A tortilla stuffed with cheese blend, grilled chicken, black bean salsa, and grilled veggies. Topped with Southwestern BBQ sauce and garnished with sour cream, pico de gallo, and lettuce. 8.99

Spinach Artichoke Dip

Spinach, artichoke and cheese baked until bubbly. Served with grilled ciabatta bread. 7.99

cold starters

Fusion Tuna Tacos

Tuna sashimi, radicchio, artichoke, sliced mango, and peppercorn vinaigrette in hard shells splashed with tequila and lime. 8.99

Oven Dried Tomato Crisps

Sweet oven dried tomatoes, Spanish Manchego cheese, and walnuts on semolina flour crisps. 6.99

Thai Salad Crisps

Sliced bok choy, daikon radish, napa, basil, carrots, and onion tossed with spicy coconut sauce and mound on semolina flour crisps. 6.99

Classic Chilled Shrimp Cocktail

Five colossal shrimp simmered in our Louisiana shrimp boil and served chilled over ice with classic cocktail sauce. 10.99

salads

Add a cup of soup to your salad for 3.49

Sliced Brazilian Beef Salad

Churrasco grilled beef steak, served over mixed greens, with shaved coconut and date vinaigrette, and hearts of palm terrine. Accompanied by grilled ciabatta bread. 10.99

South Shore Smoked Lake Trout Salad

Mixed greens tossed with lo-fat buttermilk & dill dressing topped with locally-smoked lake trout, cucumbers, pickled beets, and onion. 11.99

The Famous Shack Salad

Romaine, sliced cucumbers, tomatoes, bacon, house-made croutons, and Parmesan cheese in our special vinaigrette. 6.99 Add chicken 2.99 • Add shrimp 4.99 • Add smoked trout 4.99

Cashew Chicken Salad

Spring greens with grilled chicken, cashews, shredded carrots, cucumbers & tomatoes. Served with grilled ciabatta bread. 9.99

Classic Caesar Salad

Fresh romaine tossed with shredded Parmesan cheese, house-made croutons & creamy Caesar dressing. 6.99 Add chicken 2.99 • Add shrimp 4.99 • Add smoked trout 4.99

Chef's Salad

Ham, turkey, cheddar, Swiss, carrots, cucumber, red onion, tomato, and egg, served over iceberg lettuce with grilled ciabatta bread. 9.29

Curried Chicken & Pineapple Salad

Diced chicken breast tossed in a curry mayo with water chestnuts, pineapple, scallions, and cashews. Served with lettuce wedge and grilled ciabatta bread. 8.99

Taco Salad

Crunchy flour tortilla bowl full of mixed greens, taco meat, onions, tomatoes & shredded cheese. With salsa & sour cream. 8.99

comfort classics

Add a cup of soup or a dinner salad to your meal for 3.49

Chicken Marsala

Pan seared chicken breast with mozzarella cheese and Marsala wine sauce. Served with potatoes and steamed broccoli. 14.99

Smoked Baby Back Ribs

Slow smoked for eight hours, then cooked crock-pot style until falling off the bone tender. Served with house-made mashed potatoes, and broccoli salad. 17.99

Shepherd's Pie

Baked ground beef, lamb and corned beef, topped with peas, carrots, mashed potatoes & grated cheese. 9.99

Swedish Meatball Dinner

Traditional cream sauce, mashed potatoes, peas, puréed root vegetables with Jarsberg cheese and lingonberry preserves. 10.99

Chicken Pot Pie

Tender chicken, peas, carrots, and potato served baked in a crock sealed with pastry. 8.99

steaks & roasts

Served with potatoes, veggies, soup or salad, & roll

Shack Famous Prime Rib

Well-seasoned, tender, mouth-watering beef perfection. 8 oz cut 16.99 • 12 oz cut 19.99 • 16 oz cut 24.99

Whole Roasted Beef Tenderloin

Three medallions arranged on pan-dripping basted crouton with your choice of topping: buttered crab meat, blue cheese, brandy cracked peppercorns, or Italian cherry & Port sauce. 25.99

Block-Cut New York Strip Roast

Walnut & horseradish-mustard crusted nine ounce portion, with horseradish mashed potatoes, onions, vanilla & roasted peppers. 21.99

Char-Grilled Chateau Sirloin

An 8 oz. center cut top sirloin prepared to requested doneness. 17.99

Seared French Bistro Steak

Three 3 oz. center-cut medallions prepared as requested. 14.99 Top with choice of: buttered crab meat, blue cheese, brandy cracked peppercorns, or Italian cherry & Port sauce. 3.99

Shrimp & Bistro Steak Combination

Three 3 oz. Bistro medallions with your choice of three breaded, or three broiled shrimp. 18.99 Add three chipotle marinated bacon wrapped shrimp: 2.99

fish & seafood

Boat House White Fish

Locally caught filet, lightly breaded, then pan fried and served with roasted camp-style potatoes and broccoli salad with raspberry dressing and sliced green onion, red grapes, bacon, and almonds 14.99

Bourbon-Planked Salmon

Fire-roasted on bourbon-soaked cedar plank, finished with maple glaze, then placed on wild rice with macadamia nuts, and served with dinner salad and roll. 19.99

Canadian Walleye Almondine

Pan seared in almond butter, then oven finished with fresh lemon, parsley, and toasted sliced almonds. Served with choice of potato and fresh vegetable, salad, & roll. 18.99

Broiled or Breaded Shrimp

Six colossal shrimp prepared broiled with white wine, butter, and paprika, or breaded and deep fried golden. Served with choice of potato and fresh vegetable, salad and roll. 17.99

pasta

Served with baked garlic bread

Add a cup of soup or a dinner salad to your pasta for 3.49

Macaroni & Cheese Carbonara

Creamy three-cheese Carbonara sauce whisked into macaroni and tossed with smoked bacon, garlic, peas, and parsley, then oven-finished au gratin-style with bread crumbs and Fontina cheese. 10.99

Angel Hair with Shrimp, Tomato & Basil

Thin spaghetti tossed with sautéed shrimp, garlic, shallot, lemon zest, marinated tomatoes, and fresh basil. 12.99

Fettuccine Alfredo

Creamy Alfredo sauce with fettuccine and Parmesan. 8.99 Add chicken 2.99 • Add veggies 1.99 • Add shrimp 4.99

Spaghetti & Meatballs

Spaghetti tossed in tangy marinara and topped by two large, hand-made meatballs and a sprinkle of Parmesan. 9.99 No meatballs please. 7.99

sandwiches

Served with crispy fries. Sub a cup of soup or salad for .99

Shack Classic Club Sandwich

Triple decker of turkey, ham, bacon, cheddar, lettuce, tomatoes and mayo on your choice of toasted white, wheat or rye. 8.99

Prime Rib Sandwich

Thin sliced prime served on a hoagie. 9.29 Add cheese .99 • Add onions & peppers 1.29 • Add mushrooms 1.59

John's Cuban Sandwich

Pulled pork and ham topped with melted Swiss, Dijon mustard, pickles and mayo baked on a rustic hoagie bun. 9.29

Muffaletta Sandwich

A rustic house-made bread layered with house-cured ham, Mortadella, Genoa salami, Parmesan, and Italian olive & artichoke relish. 9.29

Ham or Turkey Ciabatta

Sliced thin and stacked high layered with lettuce and Swiss cheese in our House-made ciabatta bun with craisin-walnut mayo. 8.59

Bob's Famous Corned Beef Melt

Our carefully trimmed House-made corned beef brisket is thick cut and served on griddled marble rye with Black Forest braised cabbage and Swiss cheese. Thousand Island on the side. 8.99

Bacon Lettuce & Tomato

Bacon, lettuce, & tomato on your choice of toasted white, wheat, or marble rye bread. 7.29

Classic Steak Sandwich

6 oz. Bistro filet grilled to order and served open-faced on toast. 9.99

Firecracker Wrapper

Spicy chicken, cheddar-jack cheese, tomatoes, lettuce and bleu cheese dressing stuffed in a tortilla wrapper. 8.99

Chicken Ranch Wrap

Grilled chicken breast, Swiss cheese, lettuce, tomato and Ranch dressing. A Shack Classic! 8.99

burgers

Served with crispy fries. Sub a cup of soup or salad for .99

Add a cup of soup or a dinner salad for 3.49

Hamburger

A half pound of locally ground, hand-patted chuck served on an onion bun (lettuce & tomato upon request). 7.99 Add cheese .99 • Add raw or fried onions .59 Add bacon 1.59 • Add Mushrooms .99

BBQ Bacon Burger

A half pound of locally ground, hand-patted chuck topped with homemade BBQ sauce, bacon, cheese, and onion straws 8.99

Pepper Cheese Burger

Chuck, pattied with peppers, cheese, and seasonings, then breaded, fried until golden, and topped with pepper cheese and jalapeno 9.59

Belknap Burger

A half pound hand-patted chuck topped with American cheese, lettuce, tomato, onion, and sooo Island dressing. 8.99

Cheddar Swiss Patty Melt

Our hand-patted burger on marble rye with Swiss cheese, Cheddar cheese, and sautéed onions. 8.59

Wild Rice Burger

A blend of wild rice, hummus, herbs and spices, topped with cheddar, tomato, red onion, cucumber, and garlic mayo, on an onion bun. 8.59

"Burger of the Week"

Each week in the spirit of fun our Chef creates a specialty burger for your enjoyment. Please ask your server about this week's burger.

soups

Creamy Chicken Wild Rice

Made fresh daily. Cup 3.99, Bowl 4.99

French Onion

Rich beef stock simmered with red wine, sautéed onions, topped with crostini & melted Swiss cheese. 5.99

For Lighter Appetites

Available daily from 11 a.m. until 2 p.m.

half sandwiches

Served with choice of fries, soup, or salad
Turkey or Ham Ciabatta, or BLT 5.99

soup & salad

Cup of soup and lunch salad 5.99
Sub bowl 1.00 Sub French onion 2.00

Wisconsin Food Safety Agencies advise that rare or undercooked meat, poultry, or eggs pose a health risk to everyone. In accordance with Wisconsin State Health regulations, no outside food products may be brought into the restaurant. Prices and selections subject to change, menu available in restaurant is always the most current.