SMITTY'S STUDY PUB

PUB SNACKS

House Chips $4

Fluno Fries $4

Sweet Potato Fries $4

Tater Tots $4

Deep Fried Cheese Curds $6

Beer Battered Onion Rings $6

Add Chili and Cheddar Cheese to your favorite Pub Snack $3

TAVERN FARE

Bavarian Pretzel Sticks $6
Served with Beer Cheese Fondue

Trio of Sliders* $9
WI Sharp Cheddar, Caramelized Onions and Bread and Butter Pickles

Home Style Chicken Fingers $7
Served with your choice of Ranch, BBQ, Honey Mustard or Buffalo Dipping Sauce

Lobster & Crab Cakes $12
Housemade with Coldwater Lobster Tail and Blue Crab Claws. Served with Fluno Sauce

Moules Frites $12
Prince Edward Island Mussels in a Saffron Tomato Broth. Served with French Fries and a Horseradish Golden Aioli

Chef Bo's Fig Bruschetta $7
Caramelized Apple and Onion, Brie Cheese, Fig Balsamic Drizzle and Micro Greens served on Rustic Sourdough

Chicken Wings $8
Smoked then Fried. Served with your choice of BBQ or Buffalo Sauce and a side of Ranch or Bleu Cheese and celery sticks

SOUPS

Wisconsin Beer Cheese Soup $5

Traditional Beef & Bean Chili $5

SANDWICHES

Served with your choice of House Side Salad, a Cup of Soup or Chili, or your favorite Pub Snack.

$2 upcharge for Cheese Curds or Onion Rings

Corned Beef Reuben $12
WI Swiss, Sauerkraut and Fluno Sauce on Grilled Marble Rye

Madison Cheesesteak $14
Shaved Prime Rib, WI Swiss, Sautéed Mushrooms, Haystack Onions and Horseradish Sauce on a Hoagie Roll

Turkey Melt $10
Turkey, Bacon, WI Swiss and Golden Aioli on Roasted Garlic Sourdough

Your Choice Chicken $12
Grilled or Fried, WI Swiss, Pickles and Honey Mustard on a Brioche Bun

P.L.T. $12
Fried Lake Perch, Lettuce, Tomato and Tartar Sauce on a Ciabatta Roll

SALADS

Fluno Caesar Salad ..... $4 / $8
Romaine Lettuce, Cherry Tomato, WI Asiago, House Crouton and Caesar Dressing

House Salad ..... $4 / $8
Spring Mix, Cherry Tomato, Carrot, Cucumber and your choice of Dressing

Farmer's Market Salad $10
Chef's Freshest Seasonal Offerings. Please ask your server

Southwest Salad $10
Spring Mix, Black Beans, Corn, Pico de Gallo, Sliced Avocado and Chipotle Ranch Dressing

These additions available on any of the above salads:

Add Chicken $4
Add Salmon $6
Add Steak* $8

** Foods served in an undercooked condition may cause illness and will only be served upon the consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

SMITTY'S STUDY PUB

CHEF'S SPECIAL

Ask your Server about today's special.

Fish Fry $14
Broiled or Fried North Atlantic Cod. Served with Coleslaw, Rye Bread, Tartar Sauce and your choice of Potato

ENTRÉES

Served with a House Side Salad, or a Cup of Soup or Chili

Filet Mignon (6 oz.)* $30
Cabernet Compound Butter, Haystack Onions, Horseradish Whipped Potatoes, and Seasonal Vegetables

Ribeye Steak (10oz.)* $28
Rosemary Au Jus, Horseradish Whipped Potatoes and Seasonal Vegetables

Maple Brined Pork Chop (16 oz.)* ... $26
Sweet Potato Purée, Tomato Chutney and Seasonal Vegetables

Pollo Prosciutto Roulade $22
Chicken Breast Stuffed with Spinach, Sun-dried Tomatoes, Prosciutto, and Italian Cheeses. Serve with Horseradish Whipped Potatoes and Seasonal Vegetables

Maple Citrus Glazed Salmon $22
Wild Rice Pilaf and Seasonal Vegetables

Moules Linguini $20
Prince Edward Island Mussels in a Saffron Heirloom Tomato Broth over a bed of Linguini. Accompanied with Rustic Sourdough

Mushroom Ravioli $20
Heirloom Tomato Sauce, and Fresh Mozzarella Pearls, drizzled with Basil Oil

BURGERS

Served with your choice of House Side Salad, a Cup of Soup or Chili, or your favorite Pub Snack.

$2 upcharge for Cheese Curds or Onion Rings

Varsity Burger* $10
WI Sharp Cheddar on a Brioche Bun

Classic Patty Melt* $10
WI Swiss and Caramelized Onions on Grilled Rye Bread

The Herdsman* $12
Bacon, Goat Cheese, Haystack Onions and Brandy Jalapeño BBQ sauce, on a Brioche Bun

Southwest Vegan Burger $12
Housemade Black Bean Patty served with Sliced Avocado on a Brioche Bun

DESSERTS

Hot Fudge Sundae $6
Babcock Hall Dairy Vanilla Ice Cream, Hot Fudge, Maple Roasted Nuts, and Whipped Cream with a Cherry on Top

Carrot Cake $6
Maple Roasted Nuts, Candied Carrots

Fluno Triple Chocolate Cake $7
Fluno Toffee, Candied Pecans, Caramel Sauce and Whipped Cream

Cherry Cheesecake $7
Door County Cherry Sauce

Chocolates by Brian $8
A selection of our own Chocolatier's Specialties

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Open daily 4:30 - 11:00 p.m. • Food served until 10 p.m.

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FLUNO CENTER
FOR EXECUTIVE EDUCATION