



appetizers

WHITE CHEDDAR

CHEESE CURDS 10 V

Lightly battered white cheddar curd accompanied by your choice of housemade ranch dressing or Timmy's sweet chili aioli.

CAJUN DUSTED

POPCORN SHRIMP 12

Lightly breaded butterfly shrimp dusted with a Cajun seasoning. Served with a housemade cocktail sauce.

CHICKEN FRITTERS & FRIES 11

Breaded chicken fritters and fries. Served with a housemade ranch dressing.

MAC N CHEESE BITES 10

Tender macaroni and 100% American cheese tossed in a crispy golden batter. Served with fries and a side of housemade ranch.

SWEET POTATO FRIES 8 V

Served with housemade roasted poblano aioli

SOUR CREAM & CHIVE

WEDGE FRIES 8 V

Served with housemade ranch dressing.

HOUSEMADE

CAJUN PUB CHIPS 6 V

Crispy made to order chips dusted in a Cajun seasoning. Served with a housemade ranch dressing.

PANKO CRUSTED

THICK ONION RINGS 8 V

Served with housemade sweet chili aioli.

FRIED PICKLE CHIPS 8 V

Crinkle cut dill pickles lightly coated in a special bread crumb. Served with spicy yellow mustard sauce.

MINI BREADED CORN DOGS 9

Wisconsin State Fair's signature mini corn dogs made in a light honey batter. Served with fries.

Jordan's house apps

JORDAN'S CHICKEN WINGS 11

Jumbo unbreaded wings & drummies tossed in a delicious sauce of your choice. Served with side of blue cheese dressing or housemade ranch.

Sauces: Buffalo, Dry Rub BBQ or Nashville Hot

PAPAS FRITAS 12

French fries covered with braised pork, jalapeño crisps, cotija cheese, pico de gallo, Mexican street corn, cilantro and chili lime ranch.

HOUSEMADE NACHOS

A meal itself! Tortilla chips piled high with black olives, banana peppers, jalapeños, pico de gallo, cotija cheese and melted cheddar.

Served with a side of sour cream and salsa.

Half 8 / Full 12

Add Chicken or Pulled Pork Half 11 / Full 15

salads *AND* soups

Dressings:

Housemade Ranch, Bleu Cheese, 1,000 Island, French, Honey Mustard, Balsamic Vinaigrette, Green Goddess, Chili Lime Ranch and Housemade Pistachio Vinaigrette

Protein Choices: Chicken 3 | Steak / Salmon 5

MEXICAN STREET CORN ENSALADA 11 V

Fire roasted street corn, mixed greens, jalapeño crisps, pico de gallo, cilantro, cotija cheese and a housemade chili lime ranch

FAJITA SALAD 11 V

Fresh spring mix with sautéed onions, peppers, shredded cheddar and cherry tomatoes. Served with tortilla chips, salsa and sour cream.

BLACKENED SALAD 11 V

Fresh spring mix topped with cucumber, cherry tomatoes, raw onions, crumbled bleu cheese and croutons. Served with flatbread.

HOUSEMADE SOUP

Cup 3 / Bowl 4

HOUSEMADE CHICKEN CHILI

Cup 3 / Bowl 4

V VEGETARIAN OPTION



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All Sandwiches, Burgers and Grillers are served with your choice of pub chips or a side salad.
You may substitute regular fries or Cajun chips for an additional 1
Substitute seasoned wedge fries, cole slaw, sweet potato fries, wild rice or onion rings for 2

sandwiches

NASHVILLE FRIED CHICKEN SANDWICH 12

Crispy chicken fillet with Nashville hot sauce, pickles, cole slaw, and mixed greens on a toasted French roll.

CRISPY MUSTARD BBQ CHICKEN SANDWICH 12

Dry rubbed BBQ crispy chicken fillet with bacon, pickle chips, housemade golden mustard BBQ and mixed greens on a toasted French roll.

PESTO & FRESH MOZZARELLA CHICKEN SANDWICH 12

Grilled chicken breast with fresh mozzarella, basil pesto, mixed greens and tomato on a toasted bun.

PHILLY STEAK 14

House cut ribeye with onions, peppers and provolone on a toasted French roll.

GARLIC RIBEYE STEAK SANDWICH 14

House cut rib-eye with fried onions, mushrooms, garlic aioli, and mixed greens on garlic French roll.

TRADITIONAL REUBEN 13

Delicious corned beef brisket cured in house with sauerkraut, Swiss and 1,000 Island on marble rye.

burgers

HOUSE BURGER 11

Red onion, muenster, pickles, housemade sweet red chili and mixed greens.

BRISKET BURGER 13

Sliced brisket, cheddar, fried onions, housemade mustard BBQ and mixed greens.

BUCKY BURGER 11

Bacon, cheddar and mixed greens.

BISTRO BURGER 12

Fresh mozzarella, bacon, fried onions and housemade garlic aioli and mixed greens.

BLACKENED BURGER 13

Feel the heat with this spicy Cajun-seasoned burger with fried onions, jalapeños, pepperjack cheese, housemade poblano aioli and mixed greens.

CHIPOTLE BLACK BEAN BURGER 11

Pepperjack, housemade poblano aioli, mixed greens and tomato.

grillers

CUBAN PANINI 11

Braised pulled pork grilled with jalapeños, banana peppers, pickles, Swiss cheese and a spicy mustard.

PESTO GRILLED CHEESE 10

Provolone, mozzarella, tomato and pesto on a grilled panini.

SEASONAL STUFFED GRILLED CHEESE 9

Seasonal blend of vegetables on white with special cheeses.

BACON AND RANCH CHICKEN PANINI 12

Grilled chicken breast with bacon, provolone, house-made ranch dressing, and lettuce.

DRUNKEN BRISKET PANINI 13

Beer braised brisket and fried onions on grilled panini with cheddar.

GOLDEN PORK GRILLED CHEESE 11

Braised pulled pork on grilled panini with cheddar, bacon, house mustard BBQ and cole slaw.

Our kitchen is not an allergen-free environment. Notify us of any allergies. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, the possibility exists for food items to come in contact with other food products (i.e. meat, fish, wheat, and/or allergens)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.