



appetizers

WHITE CHEDDAR CHEESE CURDS 10 V

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

CAJUN DUSTED POPCORN SHRIMP 13

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

CHICKEN FRITTERS & FRIES 13

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

MAC N CHEESE BITES 10 V

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 poblano aioli.

SOUR CREAM & CHIVE WEDGE FRIES 8 V

Served with housemade ranch dressing.

HOUSEMADE CAJUN PUB CHIPS 8 V

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

THICK ONION RINGS 10 V

Served with housemade sweet chili aioli.

FRIED PICKLE CHIPS 9 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 and yellow mustard.

Jordan's house apps

JORDAN'S CHICKEN WINGS 13

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

Sauces: Buffalo, Dry Rub BBQ or Nashville Hot

PAPAS FRITAS 14

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 10 / Full 14

Add Chicken or Pulled Pork 4

HOT CHIPS N DIP 9

Housemade potato chips with a housemade herbed onion dip.

salads ^{AND} soups

Dressings:

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

Protein Choices: Chicken 4 | *Steak / Salmon 6

MEXICAN STREET CORN ENSALADA 13 V

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

FAJITA SALAD 12 V

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

BLACKENED SALAD 13 V

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

HOUSEMADE SOUP

Cup 4 / Bowl 5

HOUSEMADE CHICKEN CHILI

Cup 4 / Bowl 5

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, cole slaw, or Cajun chips for an additional 1
Substitute seasoned wedge fries, Cajun fries, sweet potato fries, wild rice or onion rings for 3*

sandwiches

NASHVILLE FRIED CHICKEN SANDWICH 14

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

CRISPY MUSTARD BBQ CHICKEN SANDWICH 14

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

PESTO & FRESH MOZZARELLA CHICKEN SANDWICH 14

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

*PHILLY STEAK 17

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

*GARLIC RIBEYE STEAK SANDWICH 17

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

TRADITIONAL REUBEN 14

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

burgers

*HOUSE BURGER 13

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

*BRISKET BURGER 15

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

CHIPOTLE BLACK BEAN BURGER 12

Pepperjack, housemade poblano aioli, mixed greens and tomato.

*BUCKY BURGER 13

Bacon, cheddar and mixed greens.

*BISTRO BURGER 14

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

*BLACKENED BURGER 14

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

grillers

CUBAN PANINI 12

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

PESTO GRILLED CHEESE 11

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

SEASONAL STUFFED GRILLED CHEESE 12

Seasonal blend of vegetables on white with special cheeses.

BACON AND RANCH CHICKEN PANINI 13

Grilled chicken breast with bacon, provolone, housemade ranch dressing and mixed greens.

DRUNKEN BRISKET PANINI 14

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

GOLDEN PORK GRILLED CHEESE 12

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)

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