McCollum's
Restaurant & Bar
At The Grant Hotel & Venue

Shareables & Small Bites

Blistered Brussel Sprouts ~ $10
Crisp yet tender. Tossed in a sweet mustard sauce and topped with a balsamic glaze.

Wisconsin Cheese Curds ~ $12
Filled with melt-in-your mouth mozzarella.
Served with marinara dipping sauce.

Parmesan Truffle Fries ~ $10
House fries tossed with truffle seasoning and grated parmesan cheese, served with garlic aioli.

Mushroom Feta Flatbread ~ $15
Feta, garlic aioli, mushrooms, arugula, pickled onions.
Gluten Sensitive Flatbread ~ add $3

Margherita Flatbread ~ $15
Mozzarella, pesto, tomato, balsamic glaze.
Gluten Sensitive Flatbread ~ add $3

Pepperoni Flatbread ~ $15
Mozzarella, pepperoni, marinara.
Gluten Sensitive Flatbread ~ add $3

Coconut Shrimp ~ $14
Served with creamy shrimp sauce.

Buffalo Chicken Dip $13
A mild and creamy chicken dip.
Served with tortilla chips.

Whipped Cranberry Goat Cheese ~ $13
A sweet and savory shareable dip, served with flatbread chips, topped with green onions.

Shrimp Rangoon Egg Rolls ~ $14
Stuffed with a creamy shrimp filling.
Served with sweet chili dipping sauce.

Chicken Wings ~ $18
Cajun Dry Rub ** Mild ** Hot
Garlic Parm ** BBQ ** Garlic Honey

Fried Pickle Spears ~ $12
Crunchy on the outside, tangy on the inside.
Served with roasted red pepper aioli.

Bavarian Pretzel ~ $13
Authentic Bavarian-style 10" soft pretzel.
Served with beer cheese and sweet mustard.

Chicken Tender Basket ~ $14
Served with fries.

Salads

ADD: Chicken $4 | Salmon $9 | Shrimp $9
Ranch, Balsamic, Blue Cheese, French, Thousand Island, Italian, Red Wine Vinegarette, Ceasar

Seasonal Salad ~ $17
Mixed greens, fresh seasonal fruit, sliced almonds, crumbled feta cheese, red onion, balsamic vinegarette.

Classic Ceasar Salad ~ $10
Romaine, parmesan, croutons, ceasar dressing.

Cobb Salad ~ $14
Cherry tomatoes, cucumbers, red onion, croutons, hard boiled egg, bacon, avocado, blue cheese crumbles, red wine vinegarette.

Drinks ~ $3

Free refills included.

Coke	Sprite
Diet Coke	Root Beer
Cherry Coke	Lemonade
Orange Fanta	

Kids Meals

Cheese Pizza	$12	*(no side)*
Fish Basket	$10	
Chicken Tenders	$10	
Mac & Cheese	$ 9	*(no side)*
Cheeseburger	$ 8	
Grilled Cheese	$ 8	

We are not a gluten-free restaurant and cannot ensure that cross-contamination will never occur. We have processes in place to minimize that from happening but there is gluten in the kitchen. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **20% Gratuity added to parties of 8 or more and only 1 check allowed. A 4% surcharge will be added to all credit card payments.**

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Entrees

Served with choice of soup or side salad.

Porterhouse ~ $38
16 oz, grilled to your liking, roasted mushrooms, with herbed butter melting on top.
Add mushrooms and/or grilled onions ~ $2

Braised Pork Shank ~ $28
Slow cooked in a red wine sauce. Served with homemade mashed potatoes and veggie of the day.

Classic Spaghetti & Meatballs ~ $20
Traditional marinara sauce and meatballs.
Served with crustini.

Pulled Pork Mac & Cheese ~ $16
A creamy cheese blend with cavatoppi noodles. Topped w/ pulled pork, green onion and bbq.

Butternut Squash & Pumpkin Ravioli ~ $20
Sage cream sauce, parmesan, bread.
Served with crustini.

Maple Pecan Glazed Salmon ~ $30
Grilled, fresh, Atlantic salmon, topped with a savory pecan glaze.

Cajun Alfredo Pasta ~ $25
Garlic, onion, peppers, blackened seasoning, green onions, cream, parmesan, with linguine.
Choice of shrimp or chicken. (Both ~ $4)
Served with crustini.

Roasted Half Chicken ~ $25
Seasoned, slow cooked, juicy, and tender. Served with homemade mashed potatoes topped with mushroom demi glaze and veggie of the day.

Risotto & Squash *(vegetarian)* ~ *$24*
Wild mushroom risotto, cream and cheese stuffed into an acorn squash.

Handheld's

Choose one side. | Gluten-free bun ~ $3

Wagyu Burger ~ $18
Wagyu burger with grilled onions & mushrooms, smoked gouda, house aioli, brioche bun.

Chicken Sandwich ~ $15
Grilled or crispy chicken breast with lettuce, onions, tomato, pickles on a brioche bun.
Spicy or regular.

BLT Panini ~ $15
Candied bacon, lettuce, tomato, house aioli.

Cheese Steak Panini ~ $15
Beef, cheddar, peppers & onions, horsey sauce.

Reuben Panini ~ $15
Corned beef, swiss, sauerkraut, thousand island.

Pulled Pork Sandwich ~ $15
House made pulled pork, brioche bun, house made slaw on the side.

Veggie Wrap ~ $13
Spinach Wrap, cucumbers, avocados, onions, lettuce, tomatoes. House mustard glaze.
Add chicken ~ $4

Deluxe Grilled Cheese ~ $13
Bacon, cheddar, swiss, american, tomato cream sauce.

Catfish Po Boy ~ $15
Beer battered catfish, remoulade sauce, lettuce, tomato, onion, pickle, brioche bun.

Sides

	A-La-Cart Price
Side Salad ~	$ 3
Soup du Jour ~	Cup $5 | Bowl $8
Baked Potato ~	$ 2
Straight Fries ~	$ 3
Cottage Fries ~	$ 3
Veggie of the Day ~	$ 3
Mashed Potatoes ~	$ 3

Upgrade ~ $2

	A-La-Cart Price
Loaded Baked Potato ~	$ 4
Mac n Cheese ~	$ 5

Desserts

Chocolate Brownie ~ $8
Cheese Cake ~ $8
Flourless Chocolate Cake ~ $8
Seasonal Pie ~ $7

TOPPINGS
Chocolate | Caramel | Raspberry Sauce

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