

EST. 2010

BARNBOARD

Dining, Cocktails & Fun

ORDER CARRY-OUT ONLINE AT
WWW.BARNBOARDGRILL.COM

GF ASK ABOUT OUR GLUTEN FREE MENU!
BARNBOARD IS CELIAC-OWNED!

ARE YOU A VIP REWARDS MEMBER?

Join our VIP Loyalty Program and earn 5% rewards at Barnboard and Schuggy's. Earn and redeem points at both locations!



TEXT BARNBOARD TO 41411 TO JOIN

FRIED CHICKEN

Juicy chicken freshly breaded in-house and fried golden brown to perfection.

Your patience is appreciated. It can take up to 16 minutes to fry chicken to a safe temperature!

Fried Chicken is not available on Fridays after 4pm

Served with garlic mashed potatoes & coleslaw.

2-PIECE

WHITE MEAT: Breast & Wing 9

DARK MEAT: Drumstick & Thigh 8

MIXED: Breast & Drumstick 8.50

3-PIECE

WHITE MEAT: Breast & 2 Wings 11

DARK MEAT: Thigh & 2 Drumsticks 10

MIXED: Breast, Drumstick & Thigh 10.50

TAKEOUT FRIED CHICKEN

Takeout special ONLY! NOT available for dining in.

8 PIECE \$14.75 - 12 PIECE \$20

PINT SIDES: COLESLAW \$5.25 - GARLIC MASHED POTATOES \$5.25

WINGS

Served with 1 bleu cheese / ranch dipping sauce per 6 wings.

Make it a basket: Add fries \$2.50 or Cheese Curds \$3.75

WINGS & DRUMMIES -OR- BONELESS WINGS

Tossed in our signature sauces.

Small (6): 7.25 - Medium (12): 12.75

Large (18): 18.25 - Mega (24): 23.25

Parmesan Garlic Roasted garlic, parmesan & Italian herbs

BBQ Sweet & Tangy BBQ sauce for everyone

Sweet Chili Garlic Zingy Asian-style sauce

Whiskey Our secret recipe... Sweet with a bit of kick!

Buffalo Traditional hot buffalo sauce. Getting warmer...

Pineapple Habanero Sweet and flavorful with a hot finish

OUR GUARANTEE:

We aim for perfection, and never want to disappoint our customers. If our food, service, or cleanliness does not meet your expectations, please ask for a manager on duty immediately and reach out to me directly so I can correct the issue and make improvements!

Trent Schug, Owner

trent@barnboardgrill.com | 715-688-9640

ASK ABOUT OUR BANQUET ROOM!

- NO RENTAL CHARGE -
GREAT FOR BIRTHDAYS, GROOM'S DINNERS,
ANNIVERSARIES, BRIDAL SHOWERS & MORE!

STARTERS

STUFFED TATOR KEGS

Jumbo tator tots stuffed with cheddar, bacon and chives, drizzled with sour cream and chipotle mayo. 9 - Add nacho cheese sauce for \$1.25

BEER BATTERED ONION RINGS

Cut in-house & dipped in our homemade beer batter. Served with Barnboard sauce. 8

LOADED NACHOS

Homemade tortilla chips loaded with melted cheese, onion, jalapeños, black olives, nacho cheese sauce, black beans, and pico de gallo, drizzled with sour cream. Served with salsa. 10
Add Chicken, Beef, or Pulled Pork \$3.50.
Add fresh homemade guacamole for \$1.25

SIRLOIN TIPS

Center-cut top sirloin grilled & sliced. Served with onion rings & our Barnboard sauce. 13.50

WALLEYE FRITTERS

Hand-sliced walleye strips breaded and fried to perfection. Served with tartar sauce. 12

POTATO SKINS

Crispy potato canoes filled with smoked bacon, chipotle mayo, melted cheese, and sour cream. 9

PRETZEL DIPPERS

Warm, soft jumbo pretzel sticks served with nacho cheese sauce for dipping 8.50

MAC 'N CHEESE BITES

Crispy bites packed with one of your childhood favorites! Served with ranch. 8.50

HOT MINI DONUTS

You won't regret this... Sugary & addicting. 6

SANDWICHES & WRAPS

Served with our Sea Salt & Garlic Fries.

* = Also available in a wrap.

Gluten Free Bun Available for \$1

PHILLY PRIME RIB MELT

Thinly sliced prime rib topped with sautéed onions, bell peppers, and melted Swiss cheese on toasted french bread. Served with Au Jus for dipping. 12.50

WALLEYE BLT*

Beer battered walleye topped with bacon, mayo lettuce, and tomato. Served on Texas toast or in a flour tortilla with a side of tartar. 13.50

SOUTHWEST CHICKEN*

Cajun grilled chicken breast topped with pepper jack cheese, pico de gallo and guacamole. Served on Texas toast or in a flour tortilla. 10.50

OPEN FACED POT ROAST

Slow-roasted pot roast piled on top of garlic-buttered Texas toast and mashed potatoes, then smothered in beef gravy. 11

HOT CUBAN*

Pulled pork, ham, jalapeños, pickles, banana peppers, and melted Swiss cheese, drizzled with homemade pineapple habanero sauce on a brioche bun or in a flour tortilla. 12

THE CLUB*

Sliced turkey or roast beef with bacon, lettuce, tomato, mayo, Swiss & American on wheat. 10

4-CHEESE QUESADILLA

Flour tortillas stuffed with cheddar, monterey jack, mozzarella, provolone, and pico de gallo. Served with sour cream & salsa. 9
Add Chicken, Beef, or Pulled Pork for \$3.50
Add fresh homemade guacamole \$1.25

SAMPLER PLATTER

Includes cheese curds, wings, onion rings, beer battered pickles & assorted sauces. 15

BEER BATTERED PICKLE SPEARS

Crunchy dill pickle spears hand-dipped in our beer batter & deep fried. Served with ranch. 8

PARMESAN GARLIC PIZZA FRIES

Crispy pizza crust topped with our parmesan garlic sauce & cheese. Served with marinara. 12" 12.50 - 16" 15.50

SPICY BBQ CHICKEN QUESADILLA

Flour tortillas stuffed with cajun grilled chicken, BBQ sauce, mixed cheeses & pico de gallo. Served with sour cream. 12.50

LOADED WACHOS

Waffle fries topped with cheddar, bacon, onions, bell peppers, diced tomatoes, nacho cheese, chipotle mayo, and sour cream. 10
Add Chicken, Beef, or Pulled Pork for \$3.50
Add fresh homemade guacamole for \$1.25

ELLSWORTH, WI CHEESE CURDS

A tasty local favorite from just down the road. Get them tossed in one of our sauces for \$1.

BARNBURNER SHRIMP

Beer battered cajun shrimp tossed in Buffalo sauce. Served with Barnboard Sauce. 11

SUB YOUR SIDE / ADD A SIDE

Sweet Potato Fries \$1.50 / 3 Tator Tots 1.50 / 2.50
Cheese Curds \$2.25 / 3.75 Onion Rings 1.50 / 2.50
Salad, Soup or Chili 1.50 / 3 Waffle Fries \$1.50 / 3
Steamed Veggies \$1.50 / 3 Coleslaw 1 / 2
Cilantro-Lime Wild Rice \$1.50 / 3 Black Beans 1 / 2

CHICKEN ALFREDO PHILLY*

Sliced grilled chicken, alfredo sauce, melted parmesan, sautéed bell peppers and onions on toasted garlic-buttered French bread. 11

BBQ PULLED PORK

Pulled pork smothered in BBQ sauce, topped with creamy coleslaw on a brioche bun. 9.50

FRENCH DIP

Roast beef sliced in-house, Swiss cheese, & caramelized onions served on toasted French bread with Au Jus for dipping. 10

REUBEN OR RACHAEL

Corned beef or turkey, sauerkraut & Swiss cheese with 1000 Island dressing on toasted rye. 11

CHICKEN PARM

Juicy chicken breast breaded and deep fried, topped with marinara, melted mozzarella, and parmesan on a brioche bun. 11

NACHO CHICKEN WRAP

Tender grilled chicken, tortilla chips, sour cream, guacamole, lettuce, cheddar, and pico de gallo wrapped in a tomato flour tortilla. 11

CAJUN SHRIMP WRAP

Grilled Cajun shrimp, sautéed peppers & onions, Spanish rice & chipotle mayo in a flour tortilla. 12

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

SALAD & SOUP

Served with bread*. Dressings: Ranch, French, Italian, Bleu Cheese, Raspberry Vinaigrette, 1000 Island, Honey Mustard, or Balsamic Vinaigrette.
Add cup of soup to any salad for \$3

WHISKEY CHICKEN & PINEAPPLE

Grilled chicken breast glazed in our whiskey sauce with pineapple chunks on a bed of mixed greens, cucumber, tomato, cheese & croutons. Best when served with raspberry vinaigrette dressing! 11.⁵⁰

TACO SALAD

Beef or grilled chicken, lettuce, onions, cheese, bell peppers, tomatoes, pico, and black olives served on a bed of homemade tortilla chips and drizzled with sour cream. Served with a side of our tasty homemade salsa. 11 Add fresh guacamole \$1.25

CILANTRO LIME CHICKEN & SPINACH

Fresh spinach, grilled cilantro lime chicken, red and green bell peppers, red onions, black beans, tomatoes, and guacamole. 12

COLD CUT SALAD

Sliced turkey, ham, tomatoes, mixed greens, hard-boiled egg, croutons, cheese, & cucumber. 10

GARDEN-FRESH SALAD

Mixed greens, spinach, cucumber, red onion, bell peppers, cheese, tomato, hard-boiled egg, and seasoned croutons. 8.⁵⁰

Grilled or Crispy Chicken \$3.50 / 8oz. Salmon \$9 Sautéed Shrimp \$6 / 4oz. Sirloin \$6

WHISKEY SALMON SALAD

Grilled whiskey-glazed salmon filet, mixed greens, cucumber, roasted tomatoes, mozzarella, diced fresh portobellos, and hard-boiled egg. 16

SOUP OR CHILI

Cup of our homemade soup of the day or famous chili, served with bread 4.5 - Make it a bowl for \$2.25 more. Add a petite dinner salad for \$3

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PIZZA

	12"	16"
BUILD YOUR OWN	11	15
Sauces: Red, Alfredo, Buffalo, Parm & Garlic, BBQ		
Toppings Each:	1.75	2.50
Bacon, Chicken, Pulled Pork:	2.75	4
10" Gluten Free Crust available at regular 12" price.		
BUFFALO BBQ CHICKEN	16	21
Hot Buffalo sauce, BBQ sauce, grilled chicken, bleu cheese crumbles, and onions		
MEAT LOVERS	18	23
Red sauce, sausage, pepperoni, bacon, and Canadian bacon		
SMOKEHOUSE PORKY	16	21
BBQ sauce, pulled pork, and onions		
LOADED CHICKEN ALFREDO	19	23
Homemade alfredo sauce, grilled chicken, mushrooms, onions, and bell peppers		
TACO PIZZA	19	24
Red sauce, taco meat, onions, black olives, cheddar and mozzarella, baked, then topped with chopped lettuce, diced tomato, and drizzled with sour cream!		
VEGGIE PIZZA	17	22
Red sauce, mushrooms, onions, bell peppers, banana peppers, and diced tomatoes		
ULTIMATE SUPREME	21	25
Sausage, pepperoni, Canadian bacon, bell peppers, onions, mushrooms, and black olives		

SIGNATURE BURGERS

PICK YOUR PATTY
1/2 lb Burger
Grilled Chicken Breast
Wisconsin Bison (+\$2)
Portobello Mushroom Cap (+\$1)

MELT IT...
60¢ each
American - Cheddar - Mozzarella
Cream Cheese - Pepper Jack
Swiss - Bleu Cheese Crumbles
Nacho Cheese Sauce

TOP IT...
60¢ each
Onion - Bell Peppers - Mushroom
Cajun Seasoning - Onion Ring -
Green or Black Olives - Fried Egg
- Pineapple - Jalapeños -
Banana Peppers

NICE TO MEAT YOU
Bacon \$1.²⁵ - Canadian Bacon \$1.²⁵
Pepperoni \$1 - Pulled Pork \$2 -

SAUCE IT UP!
50¢ each
Sweet Chili Garlic - Cilantro Lime
Chipotle Mayo - Whiskey Sauce
Buffalo Sauce - Peanut Butter
Parm & Garlic - Mayo - BBQ
Pineapple Habanero - Marinara

**CONGRATS, YOU JUST
CREATED SOMETHING
AWESOME!**

CREATE YOUR OWN MASTERPIECE
Served on a brioche bun with lettuce, tomato, pickle spear, and Sea Salt & Garlic Fries. Starting at \$9.25
Gluten Free Bun Available for \$1

BLEU RIBBON

Bleu crumbles, cream cheese, and bacon. 11.⁵⁰

AMERICAN PATTY MELT

American cheese, sautéed onions and mushrooms on toasted rye. 11.⁵⁰

RAGIN' CAJUN MELT

Cajun spice, onions, and jalapeños with pepper jack & chipotle mayo on Texas Toast. 11.⁷⁵

RODEO

Cheddar cheese, bacon, BBQ sauce, and a crispy homemade onion ring. 11.⁷⁵

WHISKEY

Sautéed sliced mushrooms, homemade whiskey sauce, and Swiss cheese on Texas toast. 11.²⁵

BLEU BUFFALO BACON BISON

Try saying that 5 times fast... Local Baldwin, Wisconsin Bison burger drizzled with buffalo sauce, topped with bacon, and bleu cheese crumbles. 13.⁵⁰

WESTERN WI BISON

A leaner choice, locally sourced from the Silver Bison Ranch, near Baldwin, WI. Topped with lettuce, tomato, raw onion, and your choice of cheese. 12.⁵⁰

PORTOBELLO & SWISS

Topped with a portobello mushroom cap, Swiss cheese, sautéed onion, lettuce, and tomato. 11.⁵⁰

SUB YOUR SIDE / ADD A SIDE

Sweet Potato Fries \$1. ⁵⁰ / 3	Tator Tots 1. ⁵⁰ / 2. ⁵⁰
Cheese Curds \$2. ²⁵ / 3. ⁷⁵	Onion Rings 1. ⁵⁰ / 2. ⁵⁰
Salad, Soup or Chili 1. ⁵⁰ / 3	Waffle Fries \$1. ⁵⁰ / 3
Steamed Veggies \$1. ⁵⁰ / 3	Coleslaw 1 / 2
Cilantro-Lime Wild Rice \$1. ⁵⁰ / 3	Black Beans 1 / 2

ENTRÉE ADDITIONS

4 Jumbo Shrimp (Sautéed or Deep Fried) \$6
Add sautéed Mushrooms or Onions \$1.⁵⁰ each

Gluten Free Pastas Available.
May take up to 10-15 minutes extra to prepare.

FETTUCINE ALFREDO

Fettuccine tossed in homemade alfredo sauce. Served with garlic toast and choice of soup or salad. 11.⁵⁰ - Add Chicken \$3.⁵⁰ / Shrimp \$6 Mushrooms \$1.⁵⁰ / Bell Peppers \$1.⁵⁰

BARNBURNER SHRIMP PENNE

Penne noodles and cajun jumbo shrimp tossed in our homemade cayenne cream sauce. Served with garlic toast and choice of soup or salad. 17.⁵⁰

ROASTED PICO CHICKEN

Grilled chicken breasts topped with pepper jack cheese and roasted pico, served over cilantro lime wild rice with black beans. Served with choice of soup or salad. 16

SIZZLING FAJITAS*

Choose grilled chicken, sirloin steak, or make it a combo (add \$4), with bell peppers, onions, refried beans, Spanish rice, & pico. Served with flour or white corn tortillas. 14 - Add guacamole for \$1.25

TACOS DEL BARNBOARD*

6" soft shell flour or white corn tortilla filled with your choice of meat, lettuce, cheese, and fresh pico de gallo.
Chicken \$3.⁵⁰ each / Pulled Pork \$3.⁵⁰ each
Sirloin Steak \$4 each / Grilled Shrimp \$4.⁵⁰ each
Add Sides \$1.⁵⁰ each:
Spanish Rice, Black Beans, or Refried Beans
Add fresh guacamole for \$1.²⁵

SHRIMP TACOS*

Fresh beer battered shrimp in two flour tortillas topped with sweet chili garlic slaw, cheese, and drizzled with chipotle mayo. Served with fries. 13

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ENTRÉES

All entrées are served with bread unless noted by a *

ENTRÉE SIDE CHOICES

Sea Salt & Garlic Fries
Homemade Garlic Mashed (add gravy for no charge)
Baked Potato (After 4pm)

14oz. RIBEYE

Hand-cut in-house, seasoned with our steak seasoning, and grilled to order. Served with soup or salad, and choice of side. This steak is "The Boss" of all steaks. 22.50 - Add mushrooms or onions for \$1.⁵⁰ each, or whiskey sauce \$1.

8oz. SIRLOIN

Center-cut USDA Choice Sirloin seasoned with our steak seasoning, and grilled to order. Served with soup or salad, and choice of side. 16

VEGGIE STIR FRY

Sautéed bell peppers, mushrooms, red onion, yellow carrots, green beans, and broccoli tossed with sweet chili garlic sauce. Served over a bed of wild rice. Served with choice of soup or salad. 12 Add Chicken \$3.⁵⁰ / 4 oz Sirloin Steak for \$6 Sautéed Shrimp \$6 / 8oz. Salmon \$9

GRILLED WHISKEY SALMON

8oz. Alaskan salmon filet grilled to order, we suggest medium, topped with our whiskey sauce, served over wild rice. Served with choice of soup or salad. 19

WALLEYE

Fresh walleye sautéed with garlic butter and white wine -OR- lightly breaded and fried. Served with soup or salad, and choice of side. 19.⁵⁰

SHRIMP DINNER

8 jumbo shrimp beer battered -OR- sautéed with garlic butter and white wine, served with choice of soup or salad, and choice of side. 17

TEQUILA LIME GRILLED CHICKEN

Tender chicken breasts, drunk on our tequila lime marinade, served over cilantro lime wild rice with black beans and choice of soup or salad. 15