

NATIONAL CHEESE CURD DAY

Open 3pm to 9pm! Time to celebrate!



FAMOUS FRIED CHEESE CURDS

Beer-battered and flour breaded served with our equally famous garlic ranch.

PAIRS WITH YOUR FAVORITE LAKEFRONT BEER

\$13

WI SUPPER CLUB PRIME RIB CURDS

Rich & savory dark lager-battered cheese curds breaded with prime rib-seasoned bread crumbs and served with a side of cream horseradish sauce and au jus. Not your typical Saturday night special, these two classics merge for an intensely Wisconsin experience.

PAIRS WITH RIVERWEST STEIN

\$14

CARROT CAKE DESSERT CURDS

Spiced cake-battered cheese curds breaded with graham crackers and Biscoff cookie crumbs and topped with ribbons of cream cheese frosting. Warm, sweet and aromatic with a bit of tang will take your sense on a pleasant cheese curd driven adventure.

PAIRS WITH HAZY RABBIT

\$14

MANGO CHILE LIME CURDS

Mango & zesty citrus beer-battered curds breaded w/ crushed chile tortilla chips, topped w/ chile lime seasoning, & drizzled w/ herbaceous cilantro lime sauce. For the venture-some who like a little exotic zip in their lives, we dare you to try this wild new flavor.

PAIRS WITH EASTSIDE DARK LAGER

\$14

ALL THREE SPECIALTY FLAVORS

Enjoy an order of Prime Rib, Carrot Cake, and Mango Chile Lime curds for a \$2 discount.

\$40

GLUTEN-FREE CHEESE CURDS

The popular gluten-free version of our famous fried cheese curds prepared LIVE in the Beer Hall by Executive Chef Kristin Hueneke. Can you even tell the difference?

PAIRS WITH ANY NEW GRIST VARIETY

\$14

