

STARTERS

Old Man Stilwell's Chili

Famous Stilwell family chili, with seared ground beef, bacon and andouille sausage 6.95

French Onion Soup

House-made classic French onion soup, topped with a crouton and provolone cheese and finished under the broiler until golden brown 6.95

Wisconsin Cheese Curds

Our signature cheese curds, battered and lightly fried to perfection, and served with our house marinara and roasted jalapeño-aioli 7.95

Pretzel Bites

Buttery soft pretzel bites, baked golden brown, salted and served with our home-made cheddar beer cheese 8.95

Quesadilla

Tomatoes, onions, peppers, mushrooms, and melted cheddar cheese in a flour tortilla 9.95
Add chicken, shrimp or steak 3.95

Spinach and Artichoke Dip

A perfect mix of cream cheese, Monterey Jack, grated parmesan, chopped artichoke hearts, and fresh spinach baked, served with pita bread and tortilla chips 11.95

Mac & Cheese Balls

House-made crispy balls of lightly deep-fried mac & cheese 9.65

Thai Chili Calamari

Flash fried calamari in a mix of carefully seasoned red peppers and banana peppers, tossed with sweet and spicy Thai chili sauce, served with homemade tartar sauce 11.95

Chili Nachos

A bed of tortilla chips piled high with "Old Man Stilwell's Chili" and tomatoes, jalapeños, cheddar beer cheese, sour cream, and guacamole 11.95
Add grilled chicken or shrimp 4.95

Guacamole Sweet Corn Fresca

House-made guacamole, queso fresco crumbles, sprinkled with cilantro and served with fresh corn tortilla chips 10.95

Crispy Wings

Oven-crisp chicken wings, tossed in Buffalo, BBQ or Thai chili sauce or Old Bay, served with celery and carrots and your choice of bleu cheese or ranch dressing
6 for 8.25 - 9 for 11.95

Buttermilk Chicken Tenders

Battered chicken filets, fried to perfection and served with your choice of BBQ sauce, buffalo sauce, or honey mustard 9.65

SALADS/WRAPS

Cobb

Chopped bacon, sliced avocado, red onion, hard-boiled egg, grape tomatoes and crumbled bleu cheese, served over crisp lettuce with house-made ranch dressing
Entrée Salad 13.95 Flour Tortilla Wrap 10.25

Grilled Shrimp

Marinated grilled shrimp, dried cranberries, grape tomatoes, thin-sliced red onion, cilantro and mixed greens and baby spinach, tossed in house-made balsamic vinaigrette
Entrée Salad 16.25 Flour Tortilla Wrap 10.95

Santa Fe

Grilled chicken with lettuce, tomato, onion, grilled corn, shredded cheddar cheese, black beans, sliced avocado and crispy tortilla strips, tossed in creamy chipotle dressing and topped with sour cream
Entrée Salad 14.65 Flour Tortilla Wrap 10.25

Greek with Grilled Chicken

Herb-grilled chicken, served atop lettuce with tomato, red onion, kalamata olives, and feta cheese with our classic Greek vinaigrette
Entrée Salad 14.65 Flour Tortilla Wrap 10.65

Blackened Salmon

Seared salmon filet, mixed greens and baby spinach, cherry tomatoes, fresh sweet corn, red onion, and queso fresco crumbles, tossed in home-made avocado ranch dressing
Entrée Salad 15.95 Flour Tortilla Wrap 10.95

Buffalo Chicken

Chicken breast pounded thin, then battered and fried, tossed in buffalo sauce, sliced and served on a bed of lettuce and baby spinach, tomato, red onion, cucumber, and bleu cheese crumbles with bleu cheese dressing
Entrée Salad 14.65 Flour Tortilla Wrap 10.65

Grilled Chicken Caesar

Grilled chicken and lettuce tossed in our creamy Caesar dressing with shaved parmesan and garlic bread croutons
Entrée Salad 14.65 Flour Tortilla Wrap 10.25

ADD-ONS:

House-Made Chips 3.45

French Fries 4.65

Tater Tots 4.95

Side Salad 4.95

House-Made Dressings

Balsamic Vinaigrette • Bleu Cheese • Caesar

Greek Vinaigrette • Ranch • Avocado Ranch

Honey Mustard • Creamy Chipotle

Oil & Red Wine Vinegar

SANDWICHES



BURGERS

Turkey Avocado

Sliced turkey breast, avocado, bacon, lettuce, tomato and house-made pesto on toasted ciabatta 9.95

Shrimp Po' Boy

Lightly fried shrimp seasoned with Old Bay and served on a hoagie roll with shredded lettuce, tomato, chipotle aioli, and cilantro-infused hot sauce 11.65

Buffalo Chicken

Lightly breaded and fried buffalo chicken, topped with jalapeños, provolone cheese, lettuce and tomato and served on toasted ciabatta 9.95

Grilled Chicken and Bacon

Marinated chicken breast, topped with crispy bacon, lettuce, grilled tomato, melted provolone, and house-made remoulade sauce, served on a lightly toasted brioche bun 9.95

Old Bay Beer-Battered Cod

Flaky white cod, lightly fried in an Old Bay seasoned beer batter with a malt vinegar slaw and pickled red onions 9.95

French Dip

Thin-sliced beef, sautéed onions and melted provolone cheese, served on a lightly toasted hoagie roll with a side of warm au jus for dipping 10.45

Blackened Salmon

Seared salmon filet, sprinkled with blackening seasoning, topped with house-made remoulade sauce and served on a buttery brioche bun with lettuce, tomato and onion 11.95

All beef burgers are made with fresh *Angus Beef*, and served on a brioche roll with lettuce, sliced tomato and red onion

PQST Original

Our original burger 8.65
Add American, cheddar, provolone, Swiss or smoked gouda cheese 1
Add crispy bacon 1
Add crispy onion straws .75
Add avocado 1

Smash'D

Pressed and seared thin, with American cheese and crispy bacon 10.65

Smoked Gouda BBQ

Topped with smoked gouda cheese, Cholula sauce onions, crispy bacon, and sweet BBQ sauce 10.65

Sunny Side Up

Topped with a fried egg, crispy bacon, and provolone cheese 10.65

Southwest

Topped with pepper-jack cheese, fresh jalapeños, crispy bacon, guacamole and chipotle mayonnaise 10.65

Black and Bleu

Seasoned with blackening seasoning topped with bleu cheese crumbles and crispy onion straws 10.65

Sweet Potato

Lightly seasoned sweet potato and chickpea patty topped with sliced avocado, chipotle mayonnaise and fresh mixed greens 10.65

ADD-ONS:

House-Made Chips 3.45 French Fries 4.65 Tater Tots 4.95 Side Salad 4.95

PLATTERS

Fish or Shrimp Tacos

Your choice of fried flaky cod or chili and garlic-seasoned shrimp, with purple cabbage, cilantro, avocado, queso fresco and roasted jalapeño aioli 18.95

Jambalaya

Grilled chicken, shrimp, andouille sausage, peppers and onions with sticky white rice in a Cajun-style tomato sauce 19.95

Steak Gyro

Thinly shaved grilled steak with lettuce, tomato, cucumber, red onion, and queso fresco crumbles, served on warm pita bread with tzatziki sauce, French fries and a Greek salad 17.95

Smoked Gouda Mac & Cheese with Bacon

White cheddar and smoked gouda mac & cheese, baked golden brown and topped with crisp chopped bacon. Served with an avocado, tomato and cucumber salad and garlic bread 18.95

Fish n' Chips

Flaky white cod, lightly fried and served with our house-made tartar sauce, malt vinegar slaw and French fries 15.95

Grilled Blackened Salmon

Salmon filet grilled to order, served with rice and sautéed spinach and an avocado, tomato and cucumber salad 19.95

TAKE A PQST

SIGNATURE COCKTAIL, BEER or WINE

With You TO-GO!!!



20% gratuity added for parties of 5 or more.

*Consuming raw or under-cooked meat, chicken, or fish can increase your risk of foodborne illness.