

FRIDAY DINING MENU

*Koshkonong Mounds
Country Club*



EST. 1924

FORT ATKINSON, WI

Koshkonong Mounds Country Club



SHAREABLES

TWISTED OLD FASHIONED WINGS \$8

BONE-IN OR BONELESS

Brandy Old Fashioned Sweet, Whiskey Old Fashioned Sour,
Secret Weapon Teriyaki, Spicy Serrano Pepper

CHICKEN & WAFFLES \$8

Served with peppered white sauce & maple syrup

CLASSIC WISCONSIN CHEESE CURDS \$8

Add our signature white wine with Asiago sauce (\$1 extra)

MADE-FROM-SCRATCH POTATO PANCAKE FRITTERS \$8

With cheddar cheese; served with applesauce & maple syrup

TAVERN BEER-BATTERED COD NUGGETS \$9

Served with house tartar sauce

SIGNATURE ENTREES

DOOR COUNTY'S HATCH DISTILLERY \$15

LIMONCELLO CHICKEN

Limoncello, heavy cream and capers atop wild rice

BBQ DUO \$16

Chopped hickory-smoked beef brisket and
applewood-smoked rib tips

ROASTED DUCK WITH \$17 **GINGER-ORANGE SAUCE**

Sous vide 1/2 duck, roasted to order atop wild rice and
choice of side; sauce served on the side

KIDS MENU

All meals served with fries.

MACARONI WEDGES \$6

Goey macaroni & cheese wedges
rolled in a light breading and fried
until golden brown.

PUTTER BURGER \$6

Hand-pattied burger. Add your
choice of cheese.

CHIP SHOT CHICKEN \$6

All white meat boneless wings
rolled in a crunchy breading.

OUT-OF-BOUNDS \$6

GRILLED CHEESE

Lots of American cheese stuck
between two pieces of Texas toast.

COD NUGGETS \$6

Bite-sized version of our fish fry.



Find us on Facebook
& Instagram!



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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OLD FASHIONED INSPIRED BURGERS

ALL BURGERS SERVED WITH YOUR CHOICE OF SIDE & SALAD BAR.
SUBSTITUTE A FIRE-BRAISED CHICKEN BREAST AT NO CHARGE.
MAKE IT "BEYOND" (\$2 EXTRA)

"BIG CHIEF" WISCONSIN CLASSIC \$11

Jones double-cut bacon, Maison Rouge cognac
caramelized onions, and cheddar cheese

MAPLE FASHIONED BURGER \$11

Candied Jones double-cut cherrywood bacon,
maple syrup, and cheddar cheese

BLACK AND BLEU COLLAR BURGER \$11

Apple Brandy butter on toasted brioche bun,
crumbled bleu cheese, and caramelized onions

HATCH BOURBON BRISKET BURGER \$11

Our signature ground beef patties topped
with Door County's Hatch Distillery bourbon BBQ sauce,
chopped smoked brisket, and pepper jack cheese

BEYOND BURGER \$11

Love meat? Eat meat. The Beyond Burger delivers all
the flavor, aroma, and beefiness of meat from cows.

Here's the kicker: it's just plants!

OLD FASHIONEDS

WISCONSIN CLASSIC OLD FASHIONED

Maison Rouge VS Cognac or Medley
Bros. 102 Bourbon, sugar cube, orange
piece, 2 Traverse City Whiskey cherries,
dash of The Bitter Truth Aromatic
Bitters, topped off with soda and
garnished with an orange peel & cherry.

APPLE FASHIONED

Berentzen Bushel & Barrel Apple
Whiskey, simple syrup, The Bitter
Truth Aromatic Bitters, choice of soda
& garnished with orange oil, orange
peel & cherry.

MAPLE FASHIONED

Tap 357 Maple Rye Whiskey, simple
syrup, dash of The Bitter Truth Jerry
Thomas Bitters, choice of soda &
garnished with orange oil, orange
peel & cherry.

APRICOT FASHIONED

Medley Bros. 102 Bourbon, The Bitter
Truth Apricot liqueur, simple syrup,
The Bitter Truth Peach Bitters, choice
of soda & garnished with orange oil,
orange peel & cherry.

RED WINES

Pinot Noir
Cabernet Sauvignon
Merlot
Meiomi Pinot Noir

WHITE WINES

Moscato
Riesling
White Zinfandel
Pinot Grigio
Chardonnay
Sauvignon Blanc
Kendall-Jackson Chardonnay
Mount Nelson Sauvignon Blanc

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FISH FRY MENU

FRESH DELI BAR & SIGNATURE SZECHWAN LONG BEANS INCLUDED WITH ANY ENTREE

TRADITIONAL WISCONSIN FISH FRY

Hand-breaded or beer-battered North Atlantic Cod

3 PIECES: \$13.95

ALL-YOU-CAN-EAT: \$15.95

HAND-BREADED PERCH OR BLUEGILL \$16.95

CRISPY COCONUT SHRIMP \$15.95

Served with wildflower-honey dipping sauce

PICK 2 \$16.95

Hand-Breaded Cod, Beer-Battered Cod, Baked Cod, Hand-breaded Bluegill, Hand-breaded Perch, Crispy Coconut Shrimp

PREMIUM BAKED COD ALMONDINE \$13.95

Add our signature white wine with Asiago sauce (\$1 extra)

COD OSCAR \$15.95

Our premium baked cod topped with crab stuffing & Asiago sauce

PAN-SEARED SALMON \$15.95

Signature sea salt & pepper, or blackened. Served atop wild rice and mushrooms.

DRAGON ROLL SALMON \$17.95

Topped with crispy avocado, sriracha aioli, & hoisin sauce. Served atop wild rice and mushrooms.

SPECIALTY SIDES

Caramelized Onion & Bacon Mashed Potatoes

Potato Pancake Fritters

Flat Fries

Sweet Potato Waffle Fries

Idaho Baked Potato