

CHILDREN'S MENU

Grilled Chicken Strips With American fries, BBQ sauce, and pickle. 5.95

Burrito Plate Choice of beef or bean burrito, served with tortilla chips, salsa, sour cream, and pickle. 4.95

Grilled Cheese With tortilla chips, salsa, pickle. 4.50

Mac 'n' Cheese A true classic and kid favorite. 4.95

CONDIMENTS

If you would like extra condiments, the following selections are available for .75 per portion:
Max's Barbecue Sauce, Our Garlic Mayonnaise, Our Honey Mustard, Our Ranch Dressing, Our Homemade Tartar Sauce, Mayonnaise, Salsa, Sour Cream, and Sliced Jalapeños

BEVERAGES

Juice Orange, Grapefruit, Pineapple, Cranberry, Tomato 1.95

Lemonade (one free refill) 1.95

Iced Tea (one free refill) 1.95

Milk (2%) 1.50

1919 Draft Root Beer Naturally made from pure cane sugar 1.75

Root Beer Float 2.50

Soft Drinks (one free refill) 1.95

Fair Trade Coffee Regular or decaf (bottomless cup) 1.95

Tea Black, green, and a selection of herbal teas 1.95

Bottled Water 1.95

Lemon La Croix Water 1.95

San Pellegrino Italian natural sparkling mineral water (20-ounce) 3.00

DESSERTS

*We offer a tasty variety of delicious treats guaranteed to satisfy the sweet tooth in all of us!
Please refer to our dessert menu, or ask your server, for details.*

The Trempealeau Hotel staff strives to give our guests the best in service to ensure a pleasant dining experience.

"Why does our food taste so good? We're proud to say that it's because we use the freshest ingredients and focus on preparation from scratch."

CHEF MAXIMILLIAN

We are proud to follow in the historic tradition of the Trempealeau Hotel by providing truly homemade foods for our welcomed guests.—Jim & Linda

THE HISTORIC TREMPEALEAU HOTEL

150 Main Street, Trempealeau, WI 54661 • 608-534-6898

APPETIZERS

Walnut Balls Try a sampling of our famous Walnut Burger rolled into eight balls, baked golden brown and served with our honey mustard sauce and salsa. 6.50

Bruschetta Four slices of grilled French bread with pesto, tomatoes, and Parmesan. 7.50

Grilled Coconut Shrimp Six jumbo Black Tiger shrimp marinated in coconut milk and lime juice, sprinkled with coconut flakes, grilled and served with a sweet and tangy dipping sauce. 8.95

Max's Crawfish Cakes Three crispy crawfish cakes made from crawfish tails, peppers, onions, celery, breadcrumbs, and egg. Served with our own crawdad dip. 9.95

Guacamole Fresh avocado dip served with corn tortilla chips. 6.50

Hotel Quesadillas Grilled flour tortillas stuffed with onion, green pepper, and melted Wisconsin Cheddar and Monterey Jack cheese. Served with salsa. 7.95
With diced grilled chicken 9.95

Hotel Nacho Supreme Corn tortilla chips topped with tomatoes, onion, green pepper, and melted Wisconsin Cheddar and Monterey Jack cheese. 8.50

Spicy Bean Dip Our seasoned bean dip topped with Wisconsin Cheddar and Monterey Jack cheese and served with corn tortilla chips. 5.95

Sesame Seared Ahi Tuna Five ounces of Sushi-grade ahi tuna coated with sesame seeds and quickly seared. Served with wasabi paste and soy sauce. 8.95

SOUPS

Soup of the Day Ask your server for today's choices. Cup 3.25 Bowl 4.25

Vegetable Stew A colorful combination of broccoli, mushrooms, tomatoes, potatoes, carrots, celery, onions, and dill in a delicate burgundy broth. Cup 3.50 Bowl 4.50

SALADS

House Salad Tossed garden greens with grape tomatoes, black olives, and shredded carrots. 6.50
With diced grilled chicken 9.50

Hotel Caesar Tossed romaine in Caesar dressing with olives, artichoke hearts, Parmesan, and croutons. 7.50
With diced grilled chicken 10.50

🍷 HOTEL FAVORITES 🍷

Served with a choice of soup of the day or mixed greens salad, vegetable, potato of the day, and bread basket.

BBQ Pork Ribs Slow-roasted meaty pork ribs served with Max's BBQ sauce. Half rack 15.00 Full rack 19.95
Pairs with Red Zinfandel

Mesquite Pork Loin 8-ounce tender filet of "the other white meat," marinated in a savory mesquite seasoning and grilled. Served with Max's BBQ sauce and apple sauce on the side. 13.95
Pairs with Pinot Noir

Garlic-Oregano Chicken Grilled chicken that has been marinated in olive oil, fresh oregano, and garlic. 13.95
Pairs with Chardonnay

Grilled Coconut Shrimp Six jumbo Black Tiger shrimp marinated in coconut milk and lime juice, sprinkled with coconut flakes, grilled and served with a sweet and tangy dipping sauce. 15.95
Pairs with Reisling or Sauvignon Blanc

Walnut Burger Our very own flavorful fried patty of ground walnuts, breadcrumbs, organic eggs, organic tamari, onion, cheese, and spices, served on a toasted whole wheat Kaiser with mayonnaise, tomato, and sprouts. 7.95

Walnut Burger Dinner Our Walnut Burger served with American fries and your choice of homemade soup or mixed greens salad. 11.95

By popular demand, our Walnut Burgers are now available to take home in a frozen 4-pack for \$7.25, or order online at www.walnutburger.com.

🍷 PASTAS 🍷

All entrées served with Parmesan cheese, bread basket, your choice of soup or salad of mixed garden greens.

Max's Shrimp and Andouille Sausage Penne Shrimp and Andouille sausage sautéed with fresh garden vegetables in pesto sauce, then tossed with chili pepper penne pasta. Spicy! 14.95
Pairs with Sauvignon Blanc

Spinach and Walnut Lasagna The Hotel's famous recipe. A generous slice of layered pasta, spinach, seasoned walnut burger, cheeses, and thick homemade marinara sauce. 13.95
Pairs with Red Zinfandel

Walnut Balls and Spaghetti Our Walnut Balls baked golden brown and topped with thick homemade marinara sauce served over spaghetti. 12.95
Pairs with Pinot Noir or Cabernet

Garlic and Herb Cheese Tortellini Tortellini pasta filled with a mixture of five cheeses, garlic, and herbs, served with your choice of marinara or alfredo sauce. 13.95
Pairs with Chardonnay

Chicken Parmesan Fettuccine Breaded chicken breast served on fettuccine and topped with mozzarella cheese. Your choice of marinara or alfredo sauce. 14.95
Pairs with Chardonnay

🍷 STEAK ENTRÉES 🍷

Served with a choice of soup of the day or mixed greens salad, vegetable, potato of the day, and bread basket.

New York Strip Generous 12-ounce U.S. Choice grade New York strip grilled to order. Served au jus. 18.95
Pairs with Merlot or Cabernet

Tenderloin 8-ounce U.S. Choice grade tenderloin filet grilled to order. Served au jus. 21.95
Pairs with Merlot or Cabernet

Ribeye Juicy 12-ounce U.S. Choice grade ribeye grilled to order. Served au jus. 18.95
Pairs with Merlot or Cabernet

🍷 FISH ENTRÉES 🍷

Served with a choice of soup of the day or mixed greens salad, vegetable, potato of the day, and bread basket.

Ahi Tuna 10 ounces of sushi-grade ahi tuna, grilled or blackened, served medium-rare. Served with wasabi on the side. 15.95
Pairs with Chardonnay

Wild-Caught Sockeye Salmon 8-ounce fillet, rich in omega-3, grilled or blackened. 15.95
Pairs with Pinot Noir

Canadian Walleye A house favorite. 10-ounce fillet dipped in light cornmeal and pan-fried. Also available blackened. 15.95
Pairs with Sauvignon Blanc

Bluegill 10-ounce plate of Canadian sunfish coated in light cornmeal and pan-fried. 15.95
Pairs with Sauvignon Blanc

Mahi Mahi 8-ounce tender filet, flaky and mild, grilled or blackened. 15.95
Pairs with Chardonnay

Catfish 10-ounce portion of pond-raised catfish fillets, blackened (highly recommended) or pan-fried. 14.95
Pairs with Pinot Gris

🍷 MEXICAN DINNER SPECIALTIES 🍷

Served with homemade soup or mixed greens salad and bread basket.

Fish Taco Grilled Mahi Mahi with avocado, fresh vegetables, and cilantro, wrapped in a grande soft flour tortilla and served with our Spanish rice, fresh lime, cabbage, and ranch dressing. 14.95

Chicken Fajita Grilled chicken with fresh vegetables, wrapped in a grande soft flour tortilla and served with our Spanish rice. 12.95

🍷 SANDWICHES 🍷

Add Cheddar, Swiss, or Muenster cheese to any sandwich for .55.

California Burger Topped with romaine, tomato, raw onion, and mayonnaise. 6.50

Hamburger 5.50

Steak Sandwich 8-ounce grilled chuck tender marinated in a burgundy pepper sauce. Topped with sautéed mushrooms and onions. 8.95

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