

Appetizers

Pop's Hand-Breaded Chicken Tenders.....14

Pop's secret recipe! Crispy, golden-brown chicken tenders, hand-breaded and fried to perfection. Served with your choice of dipping sauce.

Oysters Rockefeller.....17

Four baked oysters topped with a rich mixture of spinach, herbs, garlic, and breadcrumbs.

Uptown Escargot.....17

Tender snails baked in garlic-herb butter, topped with parsley and served with crusty bread. A classic French delicacy that's rich, buttery, and full of flavor.

Saganaki.....18

Pan-fried Greek cheese flambéed table-side and finished with a squeeze of lemon. Served with fresh pita.

Bacon Deviled Eggs.....13

Four deviled eggs with a creamy egg filling, topped with diced Nueske bacon, paprika and fresh herbs for an elegant touch.

Wisconsin Cheese Curds.....17

Golden-fried cheese curds served with a side of ranch dipping sauce, a delightful treat for cheese lovers.

Lamb Lollipops.....19

Succulent lamb chops grilled to perfection, served on the bone for a fun and flavorful bite.

Crab Cake....22

One large handcrafted crab cake made with fresh lump crab meat, herbs, and spices, lightly breaded and pan-seared to golden brown. Served with a zesty remoulade.

Shrimp De Jonghe.....22

Four sautéed shrimp in a buttery garlic and herb sauce, topped with a crunchy breadcrumb mixture. Baked to perfection for a delightful seafood experience.

Chilled Seafood

Shrimp Cocktail.....18

Four chilled shrimp served with a tangy cocktail sauce, a classic starter that never disappoints.

Oysters.....3 ea.

Served with Meyer lemon mignonette sauce, spicy cocktail sauce, tabasco and lemons.

Shrimp & Lobster Platter.....46

One cold-water lobster tail and six jumbo shrimp accompanied with tabasco, fresh lemon, caper berries, spicy cocktail sauce, drawn butter and lemon-mustard dipping sauce.

Shrimp, Lobster and Oyster Platter.....68

One cold-water lobster tail, six jumbo shrimp, and six seasonal oysters accompanied with Meyer Lemon mignonette, tabasco, fresh lemon, caper berries, spicy cocktail sauce, drawn butter and lemon-mustard dipping sauce.

Soups & Salads

Baked French Onion Soup.....9

A rich and savory broth topped with melted Gruyère cheese and crispy baguette crouton, perfect for warming up your evening.

Cream of Chicken and Rice Soup.....7

A creamy, comforting blend of tender chicken and fluffy rice, seasoned to perfection and served piping hot.

Pop's Chicken Caesar Salad.....18

Grilled Parmesan-cruste Chicken Breast, sliced and served with romaine lettuce, shaved Parmesan cheese, house-made Caesar dressing and croutons.

Spinach and Bacon Salad.....15

Fresh spinach topped with crispy Nueske bacon, hard-boiled eggs, red onions, and a tangy warm vinaigrette. A delightful mix of flavors.

Wedge Salad.....15

Crisp iceberg lettuce drizzled with a tangy bleu cheese dressing, topped with crispy Nueske bacon, cherry tomatoes, and red onions.

Caprese Salad....16

Juicy beefsteak tomato slices layered with fresh mozzarella and basil, drizzled with balsamic glaze and olive oil.

Chopped Salad.....18

Crisp chopped iceberg and romaine lettuce, bacon, egg, tomato, roasted chicken, corn, peas, bleu cheese and ditalini pasta. Shaken in a mason jar with a citrus vinaigrette and plated table-side.



DAILY SPECIALS

All served with soup or house salad.

Monday

Roasted Turkey Dinner.....22

Juicy, herb-seasoned roasted turkey served with savory gravy, mashed potatoes, stuffing, and seasonal vegetables. A hearty, comforting classic!

Tuesday

Pot Roast Dinner.....24

Tender, slow-cooked pot roast served with carrots, potatoes, and rich gravy.

Wednesday

Meatloaf Dinner.....22

Prime ground beef, Italian breadcrumbs, finely diced onions and homemade BBQ sauce. Served with cheesy scalloped potatoes and French green beans.

Thursday

Broasted Chicken Dinner.....22

Four piece broasted chicken, seasoned to perfection and served with creamy gravy. Served with broasted potatoes and zesty coleslaw

Friday

Walleye Fish Fry Dinner.....21

Savor the flavors of the Great Lakes with our golden-battered Walleye, fried to crispy perfection. Accompanied by a zesty tartar sauce, house-made potato wedges. Offering a delightful balance of flavors and textures that will transport you to the shores of summer.

Saturday

Prime Rib Dinner 12 oz.....38 | 16 oz.....46

Indulge in 18 oz of succulent Prime Rib, slow-roasted to the ideal temperature, ensuring a tender and flavorful experience. Served with a side of horseradish cream and au jus, garlic mashed potatoes and seasonal vegetables. A true feast for meat lovers.

Sunday

Baby Back Ribs Dinner.....28

End your weekend on a high note with our tender Danish ribs, marinated in a rich, sweet, and tangy sauce, then slow-cooked to perfection. Served with a side of baked beans and cornbread. This dish combines comfort and flavor, making it a must-try!

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



CLASSICS

All served with soup and house salad.

Rack Of Lamb..... 48

A succulent rack of lamb seasoned with herbs and spices, roasted to a tender finish, and served with a choice of potato and mint.

Chicken Cordon Bleu..... 28

Tender chicken breast, pounded thin and filled with creamy Gruyère cheese and prosciutto, rolled in Panko crumbs and fried. Served over whipped mashed potato with a white wine and Dijon mustard sauce.

Liver and Onions..... 28

Sautéed calf's liver cooked to perfection, served with sweet caramelized onions and crispy country bacon, creating a delightful balance.

Pop's Cabbage Rolls..... 29

Tender cabbage leaves stuffed with a savory mixture of seasoned pork, beef and rice, then baked in a rich tomato sauce. Served alongside baked pork shoulder and butter browned potato perogies for a hearty meal.

Broasted Chicken..... 25

Four piece broasted chicken dinner served with broasted potatoes and zesty coleslaw.

Roasted Duck..... 34

Half a tender duck, slow-roasted until the skin is golden brown and crisp, while the meat remains succulent and flavorful. Served with a rich orange sauce, a classic pairing. Accompanied by your choice of potato.

Pop's Prime Beef Tenderloin Tips..... 29

One of Pop's favorites! Succulent prime beef tenderloin tips, sautéed to a perfect sear, finished in a rich, savory sauce. Served over macaroni noodles.

Pork Schnitzel 28

Crispy, golden-breaded pork cutlet, tender and juicy, served with a dollop of rich mushroom sauce, a sprinkle of parsley and lemon wedge. Perfectly paired with a side of oven potatoes.

Pop's Sausage and Pepper Rigatoni..... 28

Roasted Italian sausage, sautéed peppers and onions tossed in a red sauce and served with rigatoni pasta

Lasagna..... 26

Classic homemade three-layered lasagna served with a hearty meat sauce.

From *Pop's* Wood-Fired Oven

All entrées served with soup, house salad, and choice of a baked potato or rice pilaf.

Filet Mignon

6 oz..... 40 10 oz..... 58

Tender filet mignon, expertly charbroiled and served with your choice of sauce. An ideal choice for steak lovers.

8 oz Sirloin..... 36

Tender, hand-cut USDA Prime sirloin, slow-roasted over aromatic hardwood for a rich, smoky flavor. Served sliced to order with herb jus.

Bone-In New York Strip Steak..... 56

Tender Prime 18 oz. New York strip steak seasoned to perfection and grilled for a smoky flavor and finished in our 1800-degree wood-fired oven.

45-Day Dry-Aged Kansas City..... 60

Exceptional 16 oz. Kansas City steak, 30 days dry-aged for intense flavor and tenderness. Charbroiled to perfection and finished in our wood-fired oven.

18 oz Chicago-Cut Ribeye..... 66

A 18 oz USDA Prime ribeye, fire-roasted over seasoned hardwood for bold, smoky flavor. Richly marbled and expertly charred, served with roasted garlic-herb butter.

Pop's 10 oz Chopped Sirloin Steak..... 26

Hand-formed, 100% Angus beef paty grilled to perfection. Topped with caramelized onions and savory mushroom gravy.

Wood-Roasted BBQ Ribs.....

Half-Slab..... 26 Full-Slab..... 34

Tender, slow-roasted BBQ ribs, coated in a smoky, tangy barbecue sauce.

Double-Cut Bone-In Pork Chop..... 40

Double-cut pork chop, expertly grilled and topped with a savory apple-cider glaze.

Twin Lobster Tails70

Two sweet and succulent cold-water lobster tails, grilled to perfection and served with drawn butter for a touch of luxury.

1 lb Alaskan King Crab Legs.....(MP)

Juicy king crab legs served with hot garlic-butter. A seafood delicacy that's sure to impress.

Parmesan-Crusted Halibut..... 38

8 oz. Alaskan halibut wood-roasted and topped with a Parmesan cheese mixture and served over linguine with vodka sauce.

Wood-Roasted BBQ Salmon..... 34

8 oz. Salmon marinated in a homemade BBQ sauce and roasted in our wood-fired oven.

Shrimp Scampi..... 28

Juicy shrimp sautéed in a garlic and white wine sauce, tossed with pasta and finished with a sprinkle of parsley and a squeeze of lemon.

Steak Toppers

Au Poivre..... 3

Creamy pepper sauce.

Roasted Tomato Jam..... 3

Chimichurri..... 3

Bleu Cheese Crust..... 3

Horseradish Crust..... 3

Parmesan Crust..... 3

Peppercorn Crust..... 3

Button Mushrooms..... 5

Cognac Onions..... 3

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Sandwiches

Served with a choice of a house salad or fries.

Prime Smash Burger..... 19

Two juicy Prime beef patties, smashed to perfection for maximum flavor, topped with melted thick-cut American cheese, tangy pickles, finished with Pop's secret sauce and served on a toasted brioche bun.

Roasted Turkey Club..... 19

Roasted turkey, topped with thick-cut Nueske bacon, avocado, crisp lettuce, sliced tomato and Hellman's mayonnaise all layered between Texas toast.

Open-Faced Steak Sandwich..... 28

Prime sirloin served open-faced on a toasted baguette.

Country Classic Barbecue Pork Sandwich..... 19

Slow-cooked, tender barbecue pork piled high on a fresh French roll.

Crispy Chicken Sandwich..... 19

Breaded and fried chicken breast topped with spicy Hellman's mayonnaise, pickle and American cheese on a toasted brioche bun.

Pastrami and Swiss Sandwich..... 19

Thinly sliced, seasoned pastrami piled high with melted Swiss cheese, served on toasted rye bread with mustard and a crisp pickle spear.d brioche bun.

Kid's Menu.... 10

Served with a drink and scoop of ice cream.

Mac n Cheese

Cheese Pizza

Chicken Fingers and Fries

Cheeseburger and Fries

Grilled Cheese Sandwich and Fries

Sides

Side Salad..... 7

Rice Pilaf..... 8

Fluffy rice cooked with aromatic herbs and spices.

Grilled Asparagus.... 8

Giant Baked Potato..... 8

A massive baked potato served with butter, sour cream, and chives for the perfect sidekick to your meal.

Creamed Spinach.... 8

Twice Baked Potato..... 8

A creamy and cheesy twice-baked potato, loaded with flavor and baked to golden perfection.

Wood-Roasted Corn.... 8

Sautéed Mushrooms..... 8

Tender mushroom caps sautéed in a rich balsamic glaze, infused with garlic and fresh herbs.

Whipped Mashed Potatoes..... 7

Luxuriously creamy whipped mashed potatoes, whipped to perfection with butter and cream, topped with chives.

Green Bean Almondine..... 8

Crisp green beans sautéed with toasted almonds, garlic, and a splash of lemon juice.

Sweet Potato..... 8

A sweet and tender baked sweet potato served with a hint of cinnamon for a comforting touch.

Desserts

Pop's Huge Brownie Sundae..... 16

Homemade decadent chocolate brownie topped with vanilla bean ice cream, hot fudge, walnuts, whipped cream and a cherry.

Coconut Cream Pie..... 16

A luscious coconut cream filling in a flaky crust, topped with whipped cream and toasted coconut flakes.

Door County Cherry Pie..... 14

Served with vanilla bean ice cream.

Warm Apple Pie Skillet..... 14

Sweet and savory cinnamon apple pie served in a hot cast iron skillet and topped with vanilla bean ice cream.

Raspberry-Donut Cheesecake..... 14

Creamy cheesecake layered with raspberry sauce and donut pieces, all on a buttery graham cracker crust. A sweet, decadent treat!

Pop's Beignets..... 13

Sprinkled with powdered sugar and served with caramel, and chocolate sauces.



KHAYAT CATERING

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WHITE / ROSÉ WINES

Whites By-The-Glass

- Bricco Moscato (Italy).....\$10gls | \$40btl
- La Marca Prosecco (Italy).....\$11 187ml split | \$50btl
- Serena ‘Sweet Red’ (Italy).....\$12gls | \$40btl
- Chloe, Rosé (California).....\$11gls | \$40btl
- Clean Slate, Riesling (Germany).....\$11gls | \$40btl
- Stella, Pinot Grigio (Italy).....\$10gls | \$40btl
- Kim Crawford, Sauvignon Blanc (Marlboroug, New Zealand).....\$12gls | \$45btl
- Pov's* White Zinfandel.....\$9gls
- Pov's* Chardonnay.....\$9gls
- Sonoma-Cutrer, Chardonnay (Sonoma County).....\$15gls | 55btl

Whites By-The-Bottle

- Veuve Cliquot ‘Yellow Label’ Champagne (Champagne, France).....115btl
- Rombauer, Sauvignon Blanc (Napa Valley).....65btl
- Cakebread, Chardonnay (Napa Valley).....80btl
- Far Niente, Chardonnay (Napa Valley).....110btl

RED WINES

Reds By-The-Glass

- Pov's* Cabernet Sauvignon9gls
- Duckhorn ‘Greenwing’, Cabernet Sauvignon (Washington).....15gls | 55btl
- Meomi, Pinot Noir (Sonoma Coast).....12gls | 44btl
- Conundrum, Red Blend (California).....12gls | 45btl
- Prisoner, Red Blend (California).....20gls | 80btl
- Tilia, Malbec (Mendoza, Argentina).....10gls | 38btl

Reds By-The-Bottle

- Justin, Cabernet Sauvignon (Paso Robles).....60btl
- Austin Hope, Cabernet Sauvignon (Paso Robles).....75btl
- Silver Oak, Cabernet Sauvignon (Alexander Valley).....130btl
- Caymus, Cabernet Sauvignon (Napa Valley).....135btl
- King Estate ‘Inscription’, Pinot Noir (Willamette Valley).....62btl
- Bella Glos ‘Las Aturas’, Pinot Noir (Santa Lucia Highlands).....75btl
- Duckhorn, Merlot (Napa Valley).....90btl
- Tenuta Di Nozzole, Chianti (Italy).....50btl

From The Cooler

- Carbliss 5^{.50}
- Bud Light.....5
- Corona Extra.....5^{.50}
- Coors Light.....5
- Guinness.....7
- Stella 00 NA.....5^{.50}
- Maplewood ‘Son of Juice’ IPA.....8
- Michelob Ultra.....5
- Miller Lite.....4
- Modelo.....6^{.50}
- Sam Adams.....7

On Tap

- Anti-Hero IPA....8
- Blue Moon.....6
- Hacker-Pschorr....7
- Miller Lite....4
- Schlitz.....4
- Yuengling....5

Ice Cream Drinks

Grasshopper..... 13
Crème de Menthe Liqueur, Chocolate Liqueur, Vanilla Ice Cream

Brandy Alexander..... 13
Brandy, Chocolate Liqueur, Vanilla Ice Cream.
Finished with a sprinkle of nutmeg.

Pineapple Upside Down Cake..... 14
Birch Gluten-Free Vodka, Pineapple Juice, Vanilla Cake Mix and
Vanilla Ice Cream. Crowned with whipped cream and a cherry.

***Port's* Crème Brûlée Delight..... 15**
Licor 43 Crème Brûlée Liqueur, Vanilla Ice Cream, Topped with
Homemade Whipped Cream and Caramelized Sugar

Mudslide..... 13
Birch Gluten-Free Vodka, Kahlúa Coffee Liqueur, and Bailey's Irish
Cream Liqueur, Vanilla Ice Cream and Chocolate Syrup.

Espresso Affogato..... 12
Irish Whiskey, Bailey's Irish Cream Liqueur, Espresso,
Vanilla Ice Cream. Topped with whipped cream.

Martinis

Blueberry Lemondrop..... 13
Three Olives Blueberry Vodka, Lemon Juice,
Blueberry Purée, Lemonade

Cosmo..... 12
Birch Gluten-Free Vodka, Triple Sec Liqueur,
Lime Juice, Cranberry Juice

Dirty Birch..... 11
Birch Glute-Free Vodka, Olive Juice

Espresso..... 12
Birch Gluten-Free Vodka, Espresso, Kahlúa Coffee Liqueur, Vanilla

French..... 13
Birch Gluten-Free Vodka, Chambord Raspberry Liqueur,
Pineapple Juice

Bee's Knees..... 14
Bombay Sapphire Gin, Honey Simple Syrup, Lemon Juice

Passionate..... 12
Malibu Passion Fruit Rum, Midori Melon Liqueur,
Pineapple Juice

Pomegranate..... 14
Three Olives Citrus Vodka, Pama Pomegranate Liqueur,
Triple Sec Liqueur, Cranberry Juice

Pear..... 13
Grey Goose Poire Vodka, St. George's Pear Liqueur,
Lemon Juice, Prosecco

Creamsicle..... 11
Pinnacle Whipped Cream Vodka, Triple Sec Liqueur,
Orange Juice, Heavy Cream

Classics

Carajillo..... 13
Licor 43 Liqueur and Espresso

Strawberry Daiquiri..... 13
Bacardi Rum, Strawberry Purée, Lime Juice. Served frozen.

Blueberry Mojito..... 12
Bacardi Rum, Blueberry Puree, Simple Syrup, Soda, Mint

***Port's* Mai Tai..... 12**
Blend of Birch Gluten-Free Rum, Bacardi Gold and Black Rums
with Pineapple, Orange, Cranberry and Citrus Juice

Hugo Spritz..... 12
St. Germain Elderflower Liqueur, Prosecco, Soda Water, Mint, Lime Wedge

Blood Orange Spritz..... 11
Fiero Blood Orange Liqueur, Soda Water, Orange Wheel

Gold Rush..... 14
Old Elk Bourbon, Lemon Juice, Honey Simple Syrup

Manhattan..... 14
Angel's Envy Bourbon, Jammy Sweet Vermouth, Door County Cherries

Negroni..... 11
Birch Gluten-Free Gin, Campari Liqueur, and Jammy Sweet Vermouth, Orange slice

Elderflower Paloma..... 13
Cazadores Blanco Tequila, St. Germain Elderflower Liqueur,
Lime Juice, Grapefruit Juice, Grapefruit Wedge

***Port's* Margarita..... 12**
Cazadores Blanco Tequila, Triple Sec Liqueur, Lime Juice, Salt Rim.
Served on the rocks or frozen.

Old Fashioneds

***Port's* Table-Side Old Fashioned (for two)..... 25**
Angel's Envy Bourbon, Door County Cherry Syrup, Angastora Bitters,
Lemon Peel, Door County Cherry

***Port's* Barrel-Aged Old Fashioned..... 15**
Frey Ranch Rye Bourbon, Jammy Sweet Vermouth, Orange Bitters, Aged 2-months
in New American Oak Barrel, Door County Cherry and Dehydrated Orange

Antioch Old Fashioned..... 12
Brandy, Simple Syrup, Orange Bitters, Luxardo Cherry

Maple Old Fashioned..... 14
Elijah Craig Rye, Whistle Pig Maple Syrup, Angastora Bitters, Door County Cherry

Jalisco Old Fashioned..... 13
Patrón Reposado Tequila, Simple Syrup, Angastora Bitters, Orange Peel

Zero Proof

Strawberry NO-Jito..... 7
Strawberry Puree, Mint Leaves, Lime Juice, Club Soda

Tropical Cooler..... 7
Orange Juice, Pineapple Juice, Cranberry Juice, Cherry Juice, Lime Juice, Club Soda

Lemon-Blueberry Smash..... 7
Blueberry Puree, Lemon Juice, Club Soda

Spicy Pineapple-Ginger Fizz.....7
Pineapple Juice, Lime Juice, Jalapeño, Ginger Beer

Drink Responsibly.