

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 honey mustard.

Oysters Rockefeller.....18

Four oysters baked and topped with a mixture of spinach, herbs, garlic, and breadcrumbs. Served with crusty bread.

Uptown Escargot.....18

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 pitas and sweet fig jam.

Bacon Deviled Eggs.....14

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

Wood-Roasted BBQ Ribs.....6 ribs 14 | 12 ribs 24

Tender, slow-roasted ribs, coated in a smoky, tangy BBQ sauce. Served by the rib; choice of 6 or 12.

Wisconsin Cheese Curds.....17

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

Lamb Lollipops.....20

Succulent lamb chops grilled to perfection, served on the bone with mint jelly for a 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. Served with crusty bread.

Chilled Seafood

Shrimp Cocktail.....18

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

Oysters.....3 each

Served with a frozen lemon mignonette sauce, spicy cocktail sauce, Tabasco, and lemons.

Shrimp & Lobster Platter.....46

One 8 oz. 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 8 oz. cold-water lobster tail, six jumbo shrimp, and six seasonal oysters accompanied with a frozen lemon mignonette, Tabasco, fresh lemon, caper berries, spicy cocktail sauce, drawn butter, and lemon-mustard dipping sauce.

Soups & Salads

Baked French Onion Soup.....10

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

Cream of Chicken and Rice Soup.....8

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

Pop's Chicken Caesar Salad.....20

Grilled Parmesan-crusting 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's 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's bacon, cherry tomatoes, and red onions.

Pop's Chef Salad.....20

Crisp chopped iceberg and romaine lettuce topped with a variety of cheese, turkey, ham, eggs, Nueske's bacon, onions and tomato. The way a chef's salad should be!



DAILY SPECIALS

Served with your choice of a house salad or soup.
(Upgrades: Caesar Salad +3, French Onion Soup +5)
Gluten-free and vegan accommodations available.

Monday

Roasted Turkey Dinner.....25

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

Tuesday

Pot Roast Dinner.....27

Tender, slow-cooked pot roast over mashed potatoes with a rich brown gravy. Served with buttered carrots.

Wednesday

Meatloaf Dinner.....25

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

Thursday

Broasted Chicken Dinner.....25

Four-piece broasted chicken, seasoned to perfection and served with broasted potatoes and zesty coleslaw.

Friday

Walleye Fish Fry Dinner.....26

Savor the flavors of the Great Lakes with our golden Panko crusted walleye, fried to crispy perfection. Accompanied by a zesty tartar sauce, and a choice of potato or rice pilaf. Offering a delightful balance of flavors and textures that will transport you to the shores of summer.

Poor Man's Lobster.....28

Broiled cod fish in a buttery sauce. Served with seasonal vegetables and a choice of mashed potatoes or linguine pasta with vodka sauce.

Saturday

Prime Rib Dinner 14 oz.....46 18 oz.....54

Indulge in a 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, seasonal vegetables and choice of potato. A true feast for meat lovers.

Sunday

Baby Back Ribs Dinner.....30

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 seasonal vegetables. This dish combines comfort and flavor- a must-try!

Pop's

CLASSICS

Served with house salad and soup.
(Upgrades: Caesar Salad +3, French Onion Soup +5)
Gluten-free and vegan accommodations available.

Pop's FAVORITE DISH.....34

Roasted leg of lamb, crispy cauliflower blended with seasoned rice pilaf and served with a yogurt-sour cream sauce. A traditional Middle Eastern dish known as "Maqluba" that we believe everyone will enjoy!

Rack Of Lamb.....56

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

Chicken Cordon Bleu.....31

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

Pop's Cabbage Rolls.....31

Tender cabbage leaves stuffed with a savory mixture of seasoned pork, beef, and rice, then baked in a rich tomato sauce. Served alongside house-made pierogi and spare ribs. Grandma's recipe you are sure to come back for!

Pork Schnitzel.....32

Crispy, breaded bone-in pork cutlet, tender and juicy, served in a rich mushroom sauce, with a sprinkle of parsley and a lemon wedge. Perfectly paired with a side of oven potatoes and braised red cabbage in a sweet-and-sour applesauce.

Roasted Duck.....41

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

Pop's Prime Beef Tenderloin Tips.....35

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

Great Lakes Whitefish.....44

Pan-broiled in a lemon-butter sauce. Served with your choice of linguine pasta with vodka sauce or mashed potatoes and buttered carrots. A Wisconsin supper club favorite!

Liver and Onions.....31

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

Home-style Braised Pork Shank.....36

Pork shank is slow-braised until fork-tender. Served over creamy mashed potatoes with rich brown gravy and sweet baby carrots.

Halibut with Vodka Sauce.....44

8 oz. Alaskan halibut wood-roasted and served over linguine pasta with vodka sauce.

Choice of: Parmesan Crust, Walnut Crust, or Lemon Butter

Shrimp Scampi.....32

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

Chicken Vesuvio.....31

Tender, oven-roasted bone-in chicken breast and wing quarter, with potato wedges in a herb butter and garlic-white wine sauce. Served with buttered carrots.

Broasted Chicken.....30

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

Lobster Mac N' Cheese.....40

Not one, but two 8 oz. lobster tails! One blended into a creamy cheese sauce and pasta, then baked golden-brown. The second lobster tail is placed on top. We're not messing around with this one!

Pop's Sausage and Pepper Ziti.....32

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

Classic Swedish Meatballs.....29

Traditional house-made pork and beef meatballs topped with velvety cream gravy, served over tender egg noodles and accompanied by lingonberry preserves- the way it's always been done.

Pop's Wood-Fired Oven

Served with house salad, soup and your choice of a baked potato or rice pilaf.
(Upgrades: Caesar Salad +3, French Onion Soup +5) Gluten-free and vegan accommodations available.

Hand-Cut Filet Mignon 8 oz.....50 12 oz.....66

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

Blackwing Bison Filet, 8 oz.....56

Locally butchered Bison Filet, lean and tender. Seasoned and broiled to perfection.

Sirloin, 8oz.....41

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

Hand-Cut New York Strip Steak, 20 oz.....58

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

Hand-Cut Ribeye, 22oz.....74

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

Pop's Chopped Sirloin Steak, 10oz.....31

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

Surf and Turf.....84

Tender 8 oz. filet mignon and 8 oz. lobster tail expertly charbroiled.

(Upgrade: 12 oz. lobster tail +25)

Double-Cut Bone-In Pork Chop..... 42

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

Wood-Roasted BBQ Ribs

Half-Slab..... 28 Full-Slab..... 36

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

Wood-Roasted BBQ Salmon.....40

10 oz. salmon marinated in a house-made BBQ sauce and roasted in our wood-fired oven.

Twin Lobster Tails.....86

Two 8 oz. sweet and succulent cold-water lobster tails, grilled to perfection and served with drawn butter for a touch of luxury.

(Upgrade: Two 12 oz. lobster tails +40)

Enhancers

Chimichurri.....3

Parmesan Crust.....3

Cognac Onions.....3

Peppercorn Crust.....3

Button Mushrooms.....5

Bleu Cheese Crust.....3

Au Poivre.....3

Horseradish Crust.....3

Creamy pepper sauce.

Red Wine
Reduction Sauce.....3

Sandwiches

Served with your choice of house salad or fries. (Upgrade: Caesar Salad +3)

Prime Smash Burger.....22

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.

Pop's Grilled Chicken and Spinach Sandwich.....22

Tender grilled chicken breast, fresh spinach, grilled mushrooms, and onion, on a toasted baguette with lemon-dill sauce. Delicious!

Pop's Italian Sausage Bomb Sandwich.....22

Delicious! Broiled Italian sausage topped with peppers, onions, and red sauce covered with melted mozzarella cheese on an Italian steak roll.

Crispy Chicken Sandwich.....22

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

Kid's Menu....10

Served with a drink and scoop of ice cream.

Mac N' Cheese

Chicken Fingers and Fries

Grilled Cheese Sandwich and Fries

Cheese Pizza

Cheeseburger and Fries

Sides

Side Salad.....8

Side Caesar Salad.....8

Grilled Asparagus.....9

Creamed Spinach.....9

Glazed Baby Carrots.....9

Sautéed Mushrooms.....9

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

Green Bean Almondine.....9

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

Rice Pilaf.....9

Fluffy rice cooked with aromatic herbs and spices.

Giant Baked Potato.....9

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

Twice Baked Potato.....9

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

Whipped Mashed Potatoes.....8

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

Baked Sweet Potato.....9

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

Desserts

Pop's Huge Brownie Sundae.....18

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

Pop's Seasonal Pie.....16

Ask your server for today's special pie for the season.

Pop's Cherry Pie Crisp Sundae.....16

Warm, cherry pie crisp topped with vanilla bean ice cream and whipped cream.

Apple Pie Crisp Sundae.....15

Warm, apple pie crisp topped, with vanilla bean ice cream, whipped cream and garnished with warm candied walnuts.

Towering Cheesecake.....14

You will love our richy and creamy cheesecake filling on a buttery graham cracker crust. (Add-on Seasonal berries and sauce +2)

Pop's Strawberry Shortcake Tower.....16

Featuring layers of light and fluffy, house-made vanilla sponge cake, rich whipped cream, and fresh strawberries. Served with vanilla bean ice cream.



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

WHITE / ROSÉ WINES

Whites By-The-Glass

- Bricco Moscato (Italy).....11 gls | 45 btl
La Marca Prosecco (Italy)..... 12 (187ml) split | 55 btl
Serena 'Sweet Red' (Italy).....13 gls | 45 btl
Chloe, Rosé (California).....12 gls | 45 btl
Clean Slate, Riesling (Germany).....12 gls | 45 btl
Stella, Pinot Grigio (Italy).....12 gls | 45 btl
Kim Crawford, Sauvignon Blanc (Marlboroug, New Zealand).....13 gls | 50 btl
Meomi, Sauvignon Blanc (California).....14 gls
Poet's White Zinfandel.....11 gls
Poet's Chardonnay.....11 gls
Sonoma-Cutrer, Chardonnay (Sonoma County).....16 gls | 60 btl

Whites By-The-Bottle

- Veuve Cliquot 'Yellow Label' Champagne (Champagne, France).....120 btl
Chiarlo, 'Nivole' Moscato D'Asti (Italy).....26 375ml btl
Rombauer, Sauvignon Blanc (Napa Valley).....70 btl
Cakebread, Chardonnay (Napa Valley).....85 btl
Far Niente, Chardonnay (Napa Valley).....115 btl

RED WINES

Reds By-The-Glass

- Poet's* Cabernet Sauvignon.....11 gls
Decoy, Cabernet Sauvignon (Sonoma).....15 gls | 50 btl
Greenwing, Cabernet Sauvignon (Washington).....16 gls | 60 btl
Decoy, Merlot (Sonoma).....15 gls | 50 btl
Tilia, Malbec (Mendoza, Argentina).....11 gls | 43 btl
Tenuta Di Nozzole, Chianti (Italy).....18 gls | 55 btl
Meomi, Pinot Noir (Sonoma Coast).....13 gls | 50 btl
Conundrum, Red Blend (California).....13 gls | 50 btl
Prisoner, Red Blend (California).....21 gls | 85 btl

Reds By-The-Bottle

- Quest by Austin Hope, Red Blend (Paso Robles).....55 btl
King Estate 'Inscription', Pinot Noir (Willamette Valley).....67 btl
Bella Glos 'Las Aturas', Pinot Noir (Santa Lucia Highlands).....80 btl
Duckhorn, Merlot (Napa Valley).....95 btl
Justin, Cabernet Sauvignon (Paso Robles).....65 btl
Austin Hope, Cabernet Sauvignon (Paso Robles).....105 btl
Silver Oak, Cabernet Sauvignon (Alexander Valley).....135 btl
Caymus, Cabernet Sauvignon (Napa Valley).....140 btl

From The Cooler

- Carbliss..... 6⁵⁰
Bud Light.....6
Corona Extra.....6⁵⁰
Coors Light.....6
Guinness.....8
Michelob Ultra.....6
Miller Lite.....6
Modelo.....7⁵⁰
Sam Adams.....8
Zero-Proof Beers
Heineken 00 NA.....6⁵⁰
Michelob Ultra Zero.....6⁵⁰

On Tap

- Anti-Hero IPA.....9
Blue Moon.....7
Hacker-Pschorr.....8
Miller Lite.....5
Schlitz.....5
Yuengling.....6

* Ask your server about our seasonal beers.

Ice Cream Drinks

Poiv's Mint Chocolate Chip Delight.....15

Bailey's Mint Irish Cream Liqueur, Crème de Menthe Liqueur, Chocolate Liqueur, Mini Chocolate Chips, and Vanilla Ice Cream. Finished with Whipped Cream and Chocolate Sprinkles.

Brandy Alexander.....15

J Bavet Brandy, Chocolate Liqueur, and Vanilla Ice Cream. Finished with Whipped Cream and a sprinkle of Nutmeg.

Grasshopper.....15

Crème de Menthe Liqueur, Chocolate Liqueur, and Vanilla Ice Cream. Topped with Whipped Cream.

Pineapple Upside Down Cake.....15

Birch Gluten-Free Vodka, Pineapple Juice, Vanilla Cake Mix, and Vanilla Ice Cream. Crowned with Whipped Cream and a Cherry.

Poiv's Crème Brûlée Delight.....15

Licor 43 Crème Brûlée Liqueur and Vanilla Ice Cream. Topped with Whipped Cream and Caramel Sauce.

Mudslide.....15

Birch Gluten-Free Vodka, Kahlúa Coffee Liqueur, Bailey's Irish Cream Liqueur, Vanilla Ice Cream, and Chocolate Syrup. Topped with Whipped Cream and Chocolate Sauce.

Espresso Affogato.....15

Irish Whiskey, Bailey's Irish Cream Liqueur, Espresso, and Vanilla Ice Cream. Topped with Whipped Cream.

Martinis

Blueberry Lemondrop.....15

Three Olives Blueberry Vodka, Lemon Juice, Blueberry Purée, Lemonade

Cosmo.....14

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

Dirty Birch.....13

Birch Gluten-Free Vodka, Olive Juice

Espresso.....14

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

French.....14

Three Olives Vanilla Vodka, Chambord Raspberry Liqueur, Pineapple Juice

Bee's Knees.....16

Bombay Sapphire Gin, Honey Simple Syrup, Lemon Juice

Passionate.....14

Malibu Passion Fruit Rum, Midori Melon Liqueur, Pineapple Juice

Pomegranate.....16

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

Pear.....15

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

Creamsicle.....13

Pinnacle Whipped Cream Vodka, Triple Sec Liqueur, Orange Juice, Heavy Cream

Classics

Carajillo..... 15

Licor 43 Liqueur and Espresso

Strawberry Daiquiri.....15

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

Blueberry Mojito.....14

Bacardi Rum, Blueberry Puree, Simple Syrup, Soda, Mint

Poiv's Mai Tai.....14

Blend of Birch Gluten-Free Rum, Bacardi Gold and Black Rums with Pineapple, Orange, Cranberry, Citrus Juice

Aperol Spritz.....14

Aperol Liqueur, Prosecco, Soda Water

Hugo Spritz.....14

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

Blood Orange Spritz.....13

Fiero Blood Orange Liqueur, Soda Water, Orange Wheel

Gold Rush.....16

Knob Creek Bourbon, Lemon Juice, Honey Simple Syrup

Manhattan.....16

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

Negroni.....13

Birch Gluten-Free Gin, Campari Liqueur, Jammy Sweet Vermouth, Orange slice

Elderflower Paloma.....15

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

The Classic Rob Roy.....13

Dewar's Scotch Whiskey, Jammy Sweet Vermouth, Angostura Bitters

Poiv's Margarita.....14

Cazadores Blanco Tequila, Triple Sec Liqueur, Lime Juice, Salt Rim. Served on the rocks or frozen.

Old Fashioned

Poiv's Table-Side Old Fashioned (for two).....27

Angel's Envy Bourbon, Door County Cherry Syrup, Angostura Bitters, Dehydrated Orange, and Door County Cherry

Poiv's Barrel-Aged Old Fashioned.....17

Bulleit Rye Bourbon, Jammy Sweet Vermouth, Orange Bitters, Aged 2-months in New American Oak Barrel, Door County Cherry, Dehydrated Orange

Maple Old Fashioned.....16

Bulleit Rye Bourbon, Maple Syrup, Angostura Bitters, Luxardo Cherry

Antioch Old Fashioned.....14

J Bavet Brandy, Simple Syrup, Orange Slice, Maraschino Cherry, Sprite, Soda Water, Angostura Bitters. The Wisconsin way!

Jalisco Old Fashioned..... 15

Patrón Reposado Tequila, Simple Syrup, Angostura Bitters, Dehydrated Orange

Zero-Proof

Strawberry NO-Jito.....9

Strawberry Puree, Mint Leaves, Lime Juice, Club Soda

Tropical Cooler.....9

Orange Juice, Pineapple Juice, Cranberry Juice, Cherry Juice, Lime Juice, Club Soda

Lemon-Blueberry Smash.....9

Blueberry Puree, Lemon Juice, Club Soda

Spicy Pineapple-Ginger Fizz.....9

Pineapple Juice, Lime Juice, Jalapeño, Ginger Beer