



APPETIZERS

- CHEESE CURDS** \$12
BEER BATTERED WHITE CHEESE, CHIPOTLE RANCH
- FRIED PICKLES** \$11
BEER BATTERED PICKLES, LEMON AIOLI
- FISH NUGGETS** \$12
BEER BATTERED COD, LEMON AIOLI
- SHRIMP COCKTAIL** \$16
5 JUMBO SHRIMP, LEMON, COCKTAIL SAUCE
- TENDERS** \$13
CHICKEN TENDERS, RANCH OR BLEU CHEESE
- WINGS** \$13
BBQ, MILD BUFFALO, HOT BUFFALO, GARLIC PARMESAN, OLD BAY RUB
- PRETZEL BITES** \$11
PRETZEL, SERVED WITH BEER CHEESE FONDUE
- MARGARITA FLATBREAD** \$13
TOMATO, BASIL, MOZZARELLA
- LUMBERJACK FLATBREAD** \$13
PEPPERONI, SAUSAGE, FRIED HAM, BACON
- BBQ CHICKEN FLATBREAD** \$14
CHICKEN, RED ONION, JALAPENO, CHEDDAR CHEESE, BBQ
- MEAT AND CHEESE BOARD** \$20
CHEF'S SELECTION OF MEATS AND CHEESES
- BETSY'S SLIDERS** \$13
CARAMELIZED ONIONS, AMERICAN CHEESE, SMASH PATTY

SOUPS AND SALAD

\$4 ADD CHICKEN/\$6 ADD SALMON

- DOOR COUNTY SALAD** \$13
SPINACH, SPRING MIX, DRIED CHERRIES, GOAT CHEESE, FUJI APPLES, SPICED WALNUTS, RED ONION, MAPLE BALSAMIC VINAIGRETTE
- CAESAR SALAD** \$11
ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING
- SALMON SALAD** \$16
GRILLED SALMON, ROMAINE AND SPRING MIX, RED ONION, CHERRY TOMATO, PEPPERONCINI, RADISH, LEMON VINAIGRETTE
- COBB SALAD** \$14
ROMAINE, EGG, CHEDDAR, CUCUMBER, TOMATO, BACON, CHICKEN, RANCH DRESSING
- WEDGE SALAD** \$13
ICEBERG, BLUE CHEESE CRUMBLES, CHERRY TOMATO, RED ONION, BACON, BLUE CHEESE DRESSING
- FRENCH ONION** BOWL \$6
- CHICKEN NOODLE** CUP \$4 BOWL \$6
- BROCCOLI CHEDDAR** CUP \$4 BOWL \$6
- CHILI (SEASONAL)** CUP \$4 BOWL \$6

BURGERS & SANDWICHES

ALL SERVED ON A BRIOCHE BUN UNLESS SPECIFIED /SUB GLUTEN FREE BUN FOR \$1
COMES WITH FRIES / SUB SIDE FOR \$1

- DUKES SMASH BURGER** \$14 
TWO 4OZ SMASH PATTIES, AMERICAN CHEESE
- BUTTER BURGER** \$15 
8OZ PATTY, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION
- BARNHOUSE BURGER** \$15 
8OZ PATTY, PULLED PORK, CHEESE CURDS, BBQ SAUCE
- MORNING GLORY BURGER** \$15 
8OZ PATTY, SEASONED COFFEE RUB, SMOKED GOUDA, BACON, RUNNY EGG
- FISH SANDWICH** \$15
BEER BATTERED COD, LETTUCE, TOMATO, LEMON AIOLI, BAGUETTE ROLL,
- CHICKEN SANDWICH** \$15
GRILLED OR FRIED CHICKEN BREAST, BACON, CHEDDAR, LETTUCE, TOMATO, MAYO
- CLUB SANDWICH** \$14
HAM, TURKEY, CHEDDAR, SWISS, LETTUCE, TOMATO, MAYO, BACON, TOASTED WHITE BREAD
- HAM AND SWISS SANDWICH** \$14
GRILLED HAM, SWISS, DIJON MUSTARD, PRETZEL BUN
- BRATWURST** \$12
CHEF MARTIN BRATWURST, BEER BRAISED ONIONS, DIJON MUSTARD

ENTREES

ALL ENTREES SERVED WITH CRISPY FINGERLING POTATOES AND THE CHOICE OF SOUP OR SALAD
SUB FRENCH ONION SOUP OR WEDGE SALAD FOR \$1

- STEAK DIANE** \$36 
12OZ STRIP, MUSHROOM SAUCE
- ROASTED CHICKEN** \$24 
HALF ROASTED CHICKEN, WHITE WINE LEMON BUTTER SAUCE
- LAKE SUPERIOR WHITEFISH** \$22
BLACKENED OR SAUTÉED, SIDE OF WHITE WINE LEMON BUTTER SAUCE
- WALLEYE** \$22
WHITE WINE LEMON BUTTER SAUCE
- GRILLED SALMON** \$22
TOPPED ON SAUTÉED SPINACH, WHITE WINE LEMON BUTTER SAUCE
- FISH N CHIPS** \$18
BEER BATTERED WALLEYE, TARTAR SAUCE (SERVED WITH FRIES)

DESSERTS

- CHEESECAKE** 8
N.Y. STYLE CHEESECAKE SERVED WITH STRAWBERRY SAUCE, TOPPED WITH WHIPPED CREAM
- COOKIE SKILLET** 8
CHOCOLATE CHIP COOKIE, TOPPED WITH WHIPPED CREAM AND CHOCOLATE SAUCE

KIDS MENU \$6

SERVED WITH FRIES AND KID'S DRINK

- CHEESEBURGER
CHEESE PIZZA
GRILLED CHEESE
CHICKEN TENDERS

SIDES \$5

- FRENCH FRIES
TATER TOTS
CRISPY FINGERLING-
POTATOES
STEAMED BROCCOLI



@DukesNorthwoods

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Sourced locally by Slagel Farms

7 E. Main Street
331-235-5818

Please inform your server of any allergies of dietary restrictions you may have. the Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with comprised immune systems.



OLD FASHIONED \$14

- THE WISCONSIN
KORBEL BRANDY, ANGOSTURA BITTERS,
- THE NEW YORK
HUDSON WHISKEY, ST. GERMAIN, ANGOSTURA BITTERS
- THE NEW MEXICO
DOS HOMBRES MEZCAL, CASAMIGOS REPOSADO, AGAVE NECTAR, ANGOSTURA BITTERS
- THE FLAGSHIP
FEW RYE, ANGOSTURA BITTERS, FILTHY CHERRIES

MARTINIS \$14

- THE DUKE
HENDRICK'S GIN, FORO VERMOUTH
- CHOCOLATE
GREY GOOSE, TRADER VIC'S CHOCOLATE, LICOR 43, CREAM
- APPLE
CIROC APPLE, APPLE PUCKER, LEMON JUICE, SIMPLE SYRUP
- ESPRESSO
GREY GOOSE, MR BLACK ESPRESSO, LICOR 43, ESPRESSO, CREAM
- BANANA FOSTER
TITOS, BANANA LIQUEUR, CREAM, BUTTERSCOTCH SCHNAPPS, TRADER VIC'S CHOCOLATE
- GRASSHOPPER
TITOS, LICOR 43, CREME DE MENTHE, CREME DE CACAO, CREAM

GRANDPAS FAVORITES \$12

- HARVEY WALLBANGER
KETEL CITROEN, GALLIANO, OJ
- ROB ROY
DEWARS, FORO SWEET VERMOUTH, ANGOSTURA BITTERS
- MANHATTAN
FEW RYE, FORO VERMOUTH, FORO AMARO
- MARGARITA
CASAMIGOS, GRAND MARNIER, AGAVE, SOUR
\$2 FOR PEACH/STRAWBERRY
- BOOZY BLACK COW
BUMBU CREAM, WHISKEY SMITH CHOCOLATE WHISKEY, SPRECHER ROOT BEER
- THE DALEY PEACH
PEACH PUREE, DEEP EDDYS SWEET TEA, LEMONADE
- EARLY RISER
DEEP EDDY ORANGE, PEACH SCHNAPPS, OJ, RED BULL

RED WINE (GLASS/BOTTLE)

- LINE 39
PINOT NOIR
CABERNET
RED BLEND
\$7/\$25
- KNOTTY VINES BY RODNEY STRONG
PINOT NOIR
CABERNET
\$8/\$28
- FREAKSHOW
RED BLEND
\$10/\$38
- MEOMI
PINOT NOIR
\$13/\$46
- LOCATIONS
RED BLEND
\$13/\$46
- INTERCEPT
RED BLEND
\$14/\$52
- DECOY
CABERNET
\$14/\$52
- BIG FIRE
PINOT NOIR
\$17/\$60
- DUCKHORN
CABNERNET
\$150

WHITE WINE (GLASS/BOTTLE)

- LINE 39
PINOT GRIGIO
CHARDONNAY
\$7/\$25
- MIRASSOU
MOSCATO
\$8/\$28
- ECCO DOMANI
PINOT GRIGIO
\$9/\$32
- WILLIAM HILL
CHARDONNAY
\$9/\$32
- CHATEAU SOURVERIN
SAUV BLANC
\$9/\$32
- NV SYLVESTER
CHARDONNAY
\$11/\$38
- NOBILLO
SAUV BLANC
\$11/\$38
- CLARR CELLARS
RIESLING
\$11/\$38
- FARMERS FRIEND
CHARDONNAY
\$13/\$45
- BIG FIRE
PINOT GRIS
\$14/\$49
- JUST PINK
ROSE
\$14/\$49
- MIONETTO
ROSE
\$10
- LA MARCA
PROSECCO
\$10/\$32

SCAN HERE FOR
BEER LIST

