

VILLA

BAR & GRILL

“Homestyle” “Made from Scratch”

FROM OUR BAR

BLOODY MARY/ MIMOSA'S

DRAFT BEER
BOTTLE BEER
COCKTAILS
WINE

PLEASE ASK YOUR SERVER

FOR TODAY'S MENU FEATURES

AND OUR FULL BAR DRINK SPECIALS

THE CLASSIC FAVORITES

OLD FASHION HOT SANDWICHES

Old Fashion Hot Sandwiches, Roast Turkey, Pot Roast, or Homemade Meatloaf. Served between Fresh Made White Bread, Real Mashed Potatoes & Gravy 10.99

MEATLOAF DINNER

Made from Scratch Meatloaf with our Homemade Beef Gravy. Choice of Two Sides 11.99

POT ROAST OF BEEF DINNER

Generous Portion of USDA Choice Chuck Roast, Slow Roasted in the “Pot Roast” Tradition Until Fork Tender. Choice of two Sides 11.99

ROASTED TURKEY DINNER

Slow Roasted Turkey, Served with our Homemade Sage Dressing and Cranberry Sauce. Choice of Two Sides 11.99

CHOPPED SIRLOIN

Choice Ground Sirloin, Prepared to Order with Sautéed Mushrooms and Onion. Your choice of two sides 11.99

HOMEMADE CHICKEN POT PIE

Chicken and Garden Vegetable in a Savory Cream Sauce with a Flakey Crust. Served with a Side Salad 10.99

BEEF STROGANOFF

Tender Beef Tips in a Rich Beef Gravy with Mushrooms and Onions. Over a Bed of Egg Noodles. Served with a Side Salad 11.99

OVEN BAKED CHICKEN

House Specialty! Our Lightly Breaded Half Chicken, baked until Golden Brown, Served with Homemade Sage Stuffing, Mashed Potatoes & Gravy Hot Vegetables, and Cranberries 11.99

CHICKEN FRIED CHICKEN DINNER

Our Hand Breaded Breast of Chicken, Fried to a Crispy Golden Brown. Served over Smashed Potatoes, Smothered in Chicken Gravy and Fresh Vegetables 12.99

SIDES

Add a Side 1.99 Sweet Potato Fries Sub 1.00

APPLE SAUCE
FRESH BROCCOLI
FRENCH FRIES
BAKED POTATO
VEGETABLE OF DAY
MAC & CHEESE
MASH POTATOES
BAKED BEANS
COTTAGE CHEESE
HASHBROWNS
FRESH COLESLAW

DINNER

APPETIZERS

NACHO EXTRAVAGANZA

Homemade Tortilla Chips, topped with Seasoned Ground Beef and Pork, Cheddar Cheese, Tomatoes, Black Olive, Jalapeños, Guacamole, Salsa and Sour Cream 9.25

CAROLINA CRAB CAKES

Jumbo Lump Crabmeat blended with Garlic, Peppers, Onions, and seasoned Panko Breadcrumbs Served with Dijon Horseradish Sauce 11.99

SPINACH & ARTICHOKE DIP

Chopped Fresh Spinach, Green Onions, Garlic, Spices and Artichoke Hearts Tossed in a Parmesan Cheese Sauce. Served with Parmesan & Garlic Encrusted Bread 9.25

BRUSCHETTA WITH TOMATO AND BASIL

A Classic Italian Appetizer with Ripened Tomatoes, Fresh Basil, Mozzarella Cheese and Balsamic Italian Dressing served on Grilled Baguettes. 6.99

CHICKEN WINGS

Bone-In Chicken Wings. Served with Celery and Bleu Cheese Dressing. Your Choice of BBQ, Buffalo, Teriyaki or Sweet Chili Sauce. 8.99

WISCONSIN CHEESE CURDS

Cheddar Cheese Battered Nuggets Deep Fried until Golden Brown, Served with a Side of Ranch Dressing 8.29

CHICKEN QUESADILLA

Grilled Chicken, Diced Tomatoes, Onions, Green Peppers, Cheddar & Pepper Jack Cheese between A Floured Tortilla, Served with Guacamole, Black Olives, Lettuce, Salsa and Sour Cream 9.25

HAND DIPPED ONION RINGS

Homemade Onion Rings, Lightly Battered and Delicately Fried, with Ranch 7.59

STEAK & RIBS

All Steaks and Ribs are served with two Sides. Add a House or Caesar Salad for 2.49. House Bread Served upon Request. Add 4 Shrimp to Anything 4.99

NEW YORK STEAK

The New York's are Aged USDA Choice Hand Cut to 12 oz. 16.99

RIB-EYE STEAK

The Rib-Eye's are Aged USDA Choice Hand Cut to 12 oz. 17.99

BRISKET OF BEEF

Our Briskets of Beef are Rubbed with Seasoning and Slow Roasted. Sliced to Order and with a Brown Sauce 14.99

BABY BACK RIBS

Our Baby Back Ribs are Seasoned and Slow Roasted. Finished with BBQ Glaze. Half Rack 13.99 Full Rack 17.99

PORTERHOUSE PORK CHOP

A Center Cut Bone in Pork Chop Seasoned and Grilled. Served with Country Style Dijon Mustard Sauce and Homemade Apple Sauce. 12.99

SEAFOOD FAVORITES

Add a House or Caesar Salad for 2.49 House Bread served upon request

GRILLED SALMON

Fresh Hand Cut Salmon Grilled and Topped with a Lemon Caper Dill Sauce. Served on Wild Rice and one side. 13.99 Or Try Blackened Style

NORTH ATLANTIC COD

Hand Cut North Atlantic Cod Grilled or Deep Fried with a Choice of two sides. 12.99

WALLEYE FILLET

Walleye Fillet Grilled with Lemon Pepper Breeding Or Deep Fried. Served with Choice of two sides 13.99

BATTER FRIED SHRIMP

Fresh Hand Battered Shrimp serve with Spicy Cocktail Sauce and choice of two sides 13.99

PASTA FAVORITES

Served with Caesar or Garden Salad

BOURBON STREET PASTA

Cajun Style Andouille Sausage Sautéed with Chicken, Shrimp, Red and Green Peppers, Tomatoes, Mushrooms, and Red Onions Tossed with Garlic Cajun Butter Sauce over Fettuccini Noodles, Served with Garlic Bread. 13.99

CHICKEN PARMESAN

Italians Style Breaded Chicken Breast Topped with our Marinara Sauce and Melted Mozzarella Cheese over Fettuccini Pasta, Homemade Parmesan Alfredo Sauce, Served with Garlic Bread. 13.99

ITALIAN TWISTED PASTA

Cavatappi Pasta Tossed with Italian Sausage, Pepperoni, Robust Marinara Sauce and Fresh Basil Baked with Mozzarella Cheese Served with Garlic Bread 12.99

LOBSTER RAVIOLI

Tender Pieces of Lobster Sautéed with Mushrooms, Diced Tomato and Basil in a delightful Alfredo Sauce, Combined with Cheese Stuffed Ravioli and Topped with Fresh Four Cheese Blend, Served with Garlic Bread 14.99

SPAGHETTI AND MEATBALLS

Angel Hair Pasta Tossed in our Homemade Tomato Basil Sauce with Hand Made Italian Meatballs. Served with Garlic Bread 10.99

FETTUCCHINI ALFREDO

Our Homemade Creamy Garlic Parmesan Alfredo Sauce, served on Fettuccini Noodles, Garnished with Sautéed Tomatoes and Broccoli. Served with Garlic Bread 11.99 Add Chicken 12.99 Add Shrimp 13.99

BREAKFAST FAVORITES

STEAK AND EGGS

Top Sirloin Grilled to Order, Two Fresh Eggs, Hashbrowns or American Fries and your choice of Toast 12.99

HAM STEAK AND EGGS

Hickory Smoked Ham Steak with Two Fresh Eggs, Hashbrowns or American Fries and your choice of Toast 10.99

VILLA BREAKFAST FAVORITE

Two Fresh Eggs, Two Buttermilk Pancakes accompanied by a choice of Bacon Sausage or Ham 8.99

THE AMERICAN BREAKFAST FAVORITE

Fresh Eggs with Hashbrowns or American Fries, Choice of Ham, Sausage or Bacon and your choice of Toast 1 Egg 7.99 2 Eggs 8.99 3 Eggs 9.99

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DESSERT

OLD FASHION MALTS & SHAKES

Flavors: Chocolate, Caramel, Strawberry, Hot Fudge, Reese's, Oreo 4.29

OLD FASHION ROOT BEER FLOATS 4.29

ICE CREAM SUNDAES

Flavors: Chocolate, Caramel, Strawberry, Hot Fudge, Reese's, Oreo Small 2.99 Large 3.99

SOUPS & SALADS

HOMEMADE CHICKEN & DUMPLINGS

Cup 3.99 Bowl 4.99

SOUP OF THE DAY

Cup 3.99 Bowl 4.99

HOMEMADE CHILI

Cup 3.99 Bowl 4.99

With a Corn Bread Muffin: Cup 5.99 Bowl 6.99

SOUP AND SALAD

A Mixed Garden Green Salad with a Bowl of Soup. 7.50

CHEF SALAD

Ham, Turkey, Sliced Egg, Cheddar Cheese, Tomatoes, Green Pepper, Cucumbers and Red Onion on Mixed Garden Greens 9.99

COBB SALAD

Grilled Chicken, Bacon, Bleu Cheese, Red Onions, Avocado, Boiled Egg, Tomatoes, and Black Olives On a Bed of Mixed Garden Greens 10.99

APPLE WALNUT SALAD

Mixed Garden Greens Tossed, Diced Apples, Craisins, Walnuts, and Crumbled Blue Cheese with Apple Cider Vinaigrette 8.25

ASIAN SESAME CHICKEN SALAD

Grilled Chicken Breast, Romaine Lettuce, Cilantro, sliced Almonds, Sesame Seeds, Crispy Wonton Strips & Asian Sesame Seed Vinaigrette 9.99

COCONUT BAY CHICKEN SALAD

Tomato, Avocado, Black Olives, Boiled Egg, Hand Breaded Coconut Chicken Breast On Mixed Garden Greens 10.99

CAESAR SALAD

Romaine Lettuce Tossed in Caesar Dressing Topped with Parmesan Cheese, Red Onions, Grilled Chicken and Croutons. 10.99

TACO SALAD

Seasoned Ground Beef and Pork, Cheddar Cheese, Onions, Diced Tomatoes, Black Olives and Lettuce Greens in a Flakey Tortilla Shell 9.99

DRESSING CHOICES: Buttermilk Ranch, Thousand Island, Honey Mustard, French, Blue Cheese, Apple Cider Vinaigrette, Lite French, Lite Italian Vinaigrette

OLD FASHION BURGER & BASKETS

All Burgers are Hand Pattied, 1/3 pound USDA Choice. Served on a Fresh Made Grilled Bun. With Choice of One Side.

THE ORIGINAL

Hand Pattied Burger, Lettuce, Tomato and Pickles 7.99 Add Cheese 8.59 Add Bacon and Cheese 9.79

SOUTHWESTERN BURGER

Hamburger Topped with Pepper Jack Cheese, B-B-Q Sauce and Hickory Smoked Bacon on a Fresh Made Grilled Bun 9.79

BLEU CHEESE BURGER

Hamburger Topped with Creamy Bleu Cheese, Cheddar Cheese And Bacon on a Fresh Made Grilled Bun 9.79

HAWAIIAN BURGER

Hand Pattied burger topped with sliced Pineapple and Teriyaki Glaze on a Fresh Made Grilled Bun 9.79

JALAPEÑO BURGER

Grilled Jalapeños, Pepper Jack Cheese & Chipotle Mayo, Lettuce, Tomato and Pickles 9.79

MUSHROOM CHEESE BURGER

Sautéed Mushrooms, Swiss Cheese, Beef Gravy, Lettuce, Tomato & Pickles on a Fresh Made Grilled Bun 9.79

TURKEY BURGER

Ground Turkey Patty with Smoked Gouda Cheese, a Guacamole Sour Cream Spread, Lettuce, Tomato and Pickle on a Fresh Made Grilled Bun 9.79

QUESADILLA BURGER

Hand Pattied Burger layered Between a Grilled Tortilla complimented with Pepper Jack Cheese, Cheddar Cheese, Lime Chipotle Ranch and Pico de Gallo 9.79

FISH BASKET

Boneless Cod Fillets Hand dipped in our Batter. Deep Fried a to Golden Perfection. Garnished with Cole Slaw and Tartar Sauce 9.79

CHICKEN STRIP BASKET

Fresh Chicken Tenders Battered & Deep Fried. Garnished with Cole Slaw and your choice of BBQ, Ranch, Buffalo or Chipotle Sauce 9.79

SANDWICHES & WRAPS

Served with Choice of One Side.

MEATLOAF SANDWICH

Homemade Meatloaf, American Cheese, Swiss Cheese, Sautéed Onions, Tomatoes, & Green Peppers on a Grilled Artisan Roll 9.99

REUBEN

Sliced Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Grilled Marble Rye Bread 9.99

HOT PASTRAMI & SWISS

Thinly Shaved Pastrami with Dijon Bistro Sauce & Melted Swiss Cheese on Grilled Marble Rye 9.99

TEXAS STYLE PULLED PORK

Slow Cooked BBQ Pulled Pork. Served on a Fresh Baked Hoagie. Topped with Red Onions and BBQ Sauce. Served with Cole Slaw 9.99

CHICKEN CORDON BLEU SANDWICH

Grilled Chicken Breast, Smoked Gouda Cheese, Ham, Mushrooms, Lettuce, Tomato. Served on a Grilled Artisan Roll. 9.99

PATTY MELT

Hand Pattied Burger with Fried Onions, American Cheese & Swiss Cheese on Grilled Marble Rye Bread 9.99

APPLE FRITTER HAM MELT

Hickory Smoked Ham, Grilled Red Onions, and Cheddar Cheese on Grilled Apple Fritter Bread 10.29

FRENCH DIP

Thinly Sliced Prime Rib, Grilled Onions, Swiss Cheese on Grilled French Bread and a Side of Au Jus 10.49

CAJUN CHICKEN SANDWICH

Cajun Spiced Deep Fried Chicken Breast accompanied with Lettuce, Tomato, Pico de Gallo, Jalapeño and Pepper Jack Cheese and Chipotle Mayo. Served on a Grilled Artisan Roll 9.99

BLT

Crisp Bacon, Lettuce, Tomato with Mayonnaise on Toasted Wheat or White Bread 8.99

CLUBHOUSE

Hickory Smoked Bacon, Turkey, Ham, Lettuce, Tomato, American Cheese and Mayo on Three Slices of Toasted Wheat or White Toast. 9.99

CHICKEN SALAD CROISSANT

Chicken Salad, Lettuce and Tomato on a Fresh Baked Croissant 8.99

FAJITA CHICKEN WRAP

Seasoned and Sautéed, Peppers, Onions, Tomatoes, Pepper Jack Cheese, Guacamole & Chicken Breast in a Floured Tortilla. Served with a Side of Sour Cream and Salsa. 9.99

BUFFALO CHICKEN WRAP

Buffalo Glazed Chicken, Tomatoes, Red Onions, Lettuce, and Bleu Cheese Dressing Wrapped in a Spinach Tortilla 9.99

LITE FAIR MENU

MEATLOAF

Homemade Meatloaf, Mashed Potatoes & Gravy and our Vegetable of the Day 8.99

TURKEY

Roast Turkey, Homemade Stuffing, Mashed Potatoes & Gravy, and our Vegetable of the Day 8.99

ROAST BEEF

Slow Roasted Fork Tender Roast Beef, Mashed Potatoes Gravy and Vegetable of the Day 8.99

LIVER & ONIONS

Grilled Beef Liver Topped with Grilled Onions and Bacon with Mashed Potatoes and Gravy 8.99

SPAGHETTI & MEATBALLS

Homemade Meatballs and Spaghetti Sauce over Angel Hair Pasta 8.29

SMOTHERED CHICKEN BREAST

Grilled Chicken Breast, Topped with Swiss Cheese, Sautéed Mushrooms, Tomatoes, Onions, Broccoli, and Green Peppers, served with Cottage Cheese and Fresh Fruit 8.99

