

Urban Elk

Restaurant & Bar

APPETIZERS

BONE IN OR BONELESS WINGS \$17

7 Wings tossed in your choice of Buffalo, Sweet Thai Chili, Spicy Garlic Teriyaki, or Honey BBQ sauce served w/ carrots & celery

***COCONUT PRAWNS \$18**

7 Hand Battered Coconut Crusted Prawns served w/ a Sweet Thai Chili Sauce

***SLIDER TRIO \$13**

Choice of fried chicken or beef, cheese & pickle, and burger sauce

NEW SPINACH ARTICHOKE DIP \$19

House-made with spinach, artichoke, onion, and parmesan served with fresh corn tortilla chips

ONION RINGS \$14

Panko Breaded Onion Rings served w/ ranch

QUESADILLA \$16

A fajita style quesadilla stuffed with sautéed onions and peppers and cheddar jack cheese w/ either chicken, ground beef, or veggie
substitute steak \$7

NACHOS \$17

Tri-Color tortilla chips, nacho & shredded cheese, black beans, jalapenos, black olives, Pico De Gallo & cilantro
add chicken \$6 / add ground beef \$6 / add steak \$7

NEW BRUSCHETTA \$15

Fresh tomato, basil, garlic, & Asiago on a toasted sourdough crostini topped with oil and a balsamic reduction

WISCONSIN CHEESE CURDS \$15

Fried & served w/ marinara

FRIES OR TOTS

\$5 side / \$7 large

SALADS & SOUPS

SOUTHWEST CHICKEN SALAD \$21

Blackened chicken, Romaine lettuce, avocado, cherry tomatoes, crispy tortilla strips, black beans, roasted corn, cucumber, bacon, Cheddar Jack cheese, served with a Chipotle ranch

substitute salmon \$8 / substitute steak \$7

NEW CHEF SALAD \$21

Turkey, ham, cheddar Jack cheese, bacon, tomato, cucumber, red onion, hard boiled egg, & croutons served w/ choice of dressing

CHICKEN CAESAR SALAD \$20

Romaine, char-grilled chicken, parmesan cheese & croutons tossed in creamy Caesar dressing
substitute salmon \$8 / substitute steak \$7

ROMAINE WEDGE SALAD \$18

Split Romaine head topped w/ blue cheese crumbles, tomato, bacon, candied pecans, croutons & blue cheese dressing
add chicken \$6 / add salmon \$10 / add steak \$9

SIDE GARDEN OR CAESAR SALAD \$8

SOUP OR CHILI \$6 CUP / BOWL \$8

Clam Chowder & Chili every day

NON-ALCOHOLIC

\$3 DRIP COFFEE

\$4 FOUNTAIN SODA

Coke, Diet Coke, Sprite, Root beer

\$4 JUICE & TEA:

Iced Tea, Hot Tea, Lemonade, Cranberry Juice, Strawberry Lemonade, Orange Juice, and Grapefruit Juice

\$5 BOTTLED SODA POP:

Coke, Diet Coke, Sprite

\$5 POWERADE & GINGER BEER

\$6 ITALIAN SODAS

Flavors for Italian Sodas: Strawberry, Mango, Blackberry, Huckleberry, Peach, Watermelon, & Blue Raspberry
Sugar Free Flavors: Watermelon, Peach, & Strawberry

Groups of 8 or more will get a 18% gratuity added to their bill.

SANDWICHES & BURGERS

*All beef burgers are 8oz Certified Angus
Upgrade to soup, salad or chili for \$3.5 / onion rings \$4.50
add avocado or bacon to any sandwich or burger \$2.00*

ALLENMORE B.L.T. \$19

Candied bacon, iceberg lettuce and tomato on
toasted sourdough bread

URBAN ELK CLUB \$21

Black forest ham, smoked turkey, bacon, iceberg lettuce,
tomatoes, red onion, and cheddar layered between
sourdough bread

NEW BANH MI \$19

Pulled pork, pickled cucumber & onion, jalapeno, cilantro,
and Sesame aioli and served on a toasted French roll

PRIME RIB DIP \$21

Slow roasted prime rib, Swiss cheese, and caramelized onions
served on a toasted French roll with Au Jus

TURKEY BACON AVOCADO \$21

Smoked turkey, bacon, Swiss cheese, iceberg lettuce,
red onion, tomatoes, and avocado on toasted sourdough

CHILI CHEESE FRANK \$13

All beef kosher frank topped w/ our house made black bean
chili, cheddar jack cheese, and onions on a toasted stadium roll

HOT DOG & CHIPS \$9

Classic all beef kosher frank on a stadium roll served with
Tim's Cascade potato chips
sub fries or tots for \$2

***CLASSIC BURGER \$19**

Angus patty topped with cheddar cheese, red onion,
iceberg lettuce, tomatoes, and burger aioli on a
toasted brioche bun

***COWBOY BURGER \$21**

Angus patty topped with cheddar & pepper jack cheese,
bacon, fried onion rings, and BBQ sauce on a
toasted brioche bun

NEW BBQ PULLED PORK SANDWICH \$19

Slow roasted pork, Pepper Jack cheese, coleslaw, French
fried onion strings, Honey BBQ sauce on a toasted brioche bun

RUSTIC RUEBEN \$21

House-made corned beef, sauerkraut, Swiss cheese,
and 1000 island dressing on marble rye bread

CHICKEN SANDWICH \$19

Hand battered *crispy* or char *grilled* chicken breast topped
with Swiss cheese, iceberg lettuce, red onion,
tomatoes with a charred scallion aioli on a toasted brioche bun

SPICY CHICKEN SANDWICH \$19

Spicy hand battered chicken topped with pepper jack cheese,
iceberg lettuce, tomato, red onion, and sriracha aioli
on a toasted brioche bun

ENTREES

***STEAK DINNER \$25**

8oz Strip Loin Steak topped with Black Garlic Truffle butter
served with garlic mashed potatoes and seasonal vegetable

NEW CHICKEN ARTICHOKE \$21

Pan seared chicken, caramelized onions & artichokes
in a white wine cream sauce served with garlic
mashed potatoes and seasonal vegetable

***SALMON DINNER \$24**

Pan seared Wild Sockeye Salmon topped with a honey
citrus glaze, served w/ garlic mashed
potatoes and seasonal vegetable

***COD TACOS \$22**

Blackened Wild Alaskan Cod, coleslaw, Cheddar Jack cheese,
Pico de Gallo, and sriracha aioli on flour tortillas and
served with chips & salsa

3 PIECE WILD ALASKAN COD & CHIPS \$21

Beer battered Wild Alaskan Cod served w/ coleslaw, French
fries and house-made tartar sauce

BLACKENED CHICKEN ALFREDO \$21

House made spicy alfredo sauce, rigatoni noodles, blackened
chicken, served w/ garlic bread
substitute salmon \$8

**Groups of 8 or more will get a 18% gratuity
added to their bill.**

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS



U R B A N E L K
R E S T A U R A N T

& B A R

HAPPY HOUR

TUESDAY - FRIDAY

3PM TO 6PM

DRINKS

\$1 OFF ALL DRAFT BEERS

\$6 HOUSE CHARDONNAY & CABERNET

\$2.50 RAINIER / PBR TALL BOYS

\$4 WELL DRINKS

SNACKS

BONELESS OR BONE-IN WINGS \$8

4 WINGS TOSSED IN YOUR CHOICE OF BUFFALO,
SWEET

THAI CHILI, HONEY BBQ, SPICY TERIYAKI,
SERVED W/ BLUE CHEESE OR RANCH

SLIDERS \$6

2 SLIDERS W/ YOUR CHOICE OF BEEF OR CHICKEN

WHITE CHEDDAR CURDS \$8

WISCONSIN WHITE CHEDDAR CURDS, FRIED AND
SERVED W/ MARINARA

COCONUT PRAWNS \$8

4 HAND BATTERED COCONUT PRAWNS SERVED
W/ A SWEET THAI CHILI

ONION RINGS \$7

PANKO BREADED ONION RINGS, SERVED W/ RANCH

NACHOS \$8

ADD CHICKEN OR GROUND BEEF \$3

QUESADILLA \$9

CHOICE OF CHICKEN, GROUND BEEF, OR VEGGIE

CUP CHILI OR SOUP \$5 / BOWL \$7

LARGE FRY OR TOTS \$4

*Consuming raw or under cooked meats, poultry, seafood, shellfish or
eggs may increase risk of food-bourne illness