Welcome to

Don GGS

JOIN US FOR A
"HAND CUT"
DINING EXPERIENCE



SOFT DRINKS







Sierra Mist Diet Sierra Mist



Mountain Dew Diet Mountain Dew



Squirt



Lemonade



Raspberry Tea Unsweetened Tea



Hot Drinks

Coffee | Decaf Coffee Assorted Tea | Hot Chocolate Hot Apple Cider



Steven's Point Root Beer Ginger-Ale | Make it a float: Add \$2



STARTERS BURSTING WITH FLAVOR

Our tasty appetizers will send your taste buds into sensory overload!

Gruien Spinach Artichoke Dip

Cheesy and loaded with spinach & artichokes. Served with a warm pita. Or, for a gluten free option, served with tortila chips.



Bang Bang Shrimp

Battered & breaded, crispy & crunchy.

These 6 pieces of jumbo shrimp are tossed in our creamy & sweet chili sauce.

Chicken Quesadilla

Strips of tasty pan fried chicken with sauteed bell pepper, and cheddar jack cheese.

White Cheddar Cheese Curds

Hand dipped cheese curds, golden fried and served with peppercorn ranch. Our signature snack!

Onion Rings

Huge onions coated with beer batter and deep fried to perfection.
Served with homemade chipotle mayo.

Chicken Tenders

3 juicy chicken tenders piled high, with choice of sauce: Peppercorn Ranch, Honey Mustard, or BBQ.

House Made Bone-in-Wings

Mouth watering, deep fried wings *smothered* in your choice of sauce: Buffalo, Sweet & Sour, Bourbon BBQ, or *home-made* Garlic Parmesan.



Made with the freshest and crispest vegetables & served with warm bread. All dressings made in-house: French, Peppercorn Ranch, Honey Mustard, Creamy Romano, Poppy seed & Italian Vinaigrette.

Caesar Salad

Fresh green leaf lettuce, parmesan and croutons. All tossed in our home-made creamy Romano-Caesar dressing. \$10

Add Chicken: \$5 Add Salmon: \$8 Add Steak: \$10

Summer Salad

Fresh green leaf lettuce, chicken tenders, bacon, cheddar cheese, croutons, tomato and cucumber.

Served with your choice of honey mustard or ranch dressing.

\$13

Joli's Chicken Salad

Grilled chicken breast with mixed greens, cucumber, red onion, tomato, feta cheese, cranberries and candied pecans. Served with our tasty poppy seed dressing. \$14

Salmon Nicoise

Mixed greens tossed in our house Vinaigrette with roasted potato, green beans, hard boiled egg, cucumber, tomato & salmon. \$18

Steakhouse Salad

Mixed greens dressed in our house French dressing with walnut, Bleu cheese, red onion,tomato, cucumber & a petite filet.



Pasta dishes served with side of soup or salad and garlic bread.

Spaghetti & Meatballs

Pasta and hand rolled meatballs piled high, topped with Joli's famous homemade sauce.
\$17

Pasta Milano

Penne with chicken, mushroom, and sun-dried tomato. All topped with a creamy and tangy garlic parmesan sauce.

S21

substitute shrimp: \$5

substitute salmon: \$5

Tuscan Shrimp Pasta

Delicious shrimp on a bed of fettuccine pasta, spinach, tossed in a creamy tomato sauce. \$21

Woodland Ravioli

Mushroom stuffed raviolis, served in our house-made Alfredo sauce. \$17

Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food born illness.



Entrees served with a choice of soup or salad.

Savory Steaks

Filet Mignon

Remarkably tender & savory, this 8 ounce thick cut is grilled to your preference and served with potato & vegetable. \$32

New York Strip

Incredibly flavorful to the last bite this 14 ounce hand cut steak is grilled to
your preference and served with
potato & vegetable.
\$28

Zesty Seafood

Jumbo Fried Shrimp

Lightly battered, deeply fried. 6 golden brown pieces of crispy jumbo shrimp. Served with choice of potato and vegetable. \$23

Grilled Salmon

Flavorful grilled salmon served on a bed of home-made mashed potatoes & asparagus. Topped with Garlic-Parmesan sauce. \$26



CLASSIC CHICKEN



Chicken Parmesan

Garlic breaded chicken, served with pasta and topped with Joli's famous spaghetti sauce. \$19

Chicken Marsala

Chicken breast with Marsala wine and mushrooms.
Served with home-made mashed potatoes.
\$19

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HAND-HELD ENTREES

All served with hand cut fries.

MOUTH-WATERING BURGERS

Ironwood Burger

1/2 lb. fresh patty with chipotle mayo, lettuce, tomato, pickle, and American cheese. \$15

Extra Toppings:
Sauteed Mushrooms, Sauteed Onions: \$1
Bacon, Fried Egg: \$2
Alternate Cheeses:
American, Cheddar, Swiss, PepperJack, Bleu Cheese



Sweet Potato Burger

Our house-made vegan burger with lettuce, tomato, and garlic aioli. \$16



DELECTABLE SANDWICHES

Gyro

Gyro meat, lettuce, tomato, red onion, and feta. Topped with Tzatziki sauce. \$14



Chicken tenders, iceberg lettuce, tomato, Swiss & American cheese and mayo. Wrapped in a warm pita. \$13

Fish Po' Boy

A classic! Fried perch, coleslaw and tartar sauce.
Served on a grilled hoagie.
\$14

Crispy Chicken

Crispy and tasty chicken fillet, topped with tomato, lettuce, pickles and chipotle mayo.
Served on grilled brioche.

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Served with your choice of potato, house-made cole slaw, and dinner rolls from Bake Superior.

Potato Choices:

Baked, Mashed, French Fries, Potato Salad, Garlic Parmesan Roasted, or 1/2 Fries & 1/2 Potato Salad.

Fried Haddock

Hand dipped in beer batter, served with Tartar sauce.
Two Pieces: \$14

two Pieces: \$14 Three Pieces: \$16

Shrimp Dinner

Six jumbo size, hand breaded shrimp fried to a lightly crispy golden brown.

Served with cocktail sauce.

Poor Man's Haddock

Sauteed in a butter & wine sauce, special seasoning and served with drawn butter.

Two Pieces: \$14 Three Pieces: \$16

Haddock & Shrimp Combo

Two hand breaded jumbo shrimp pieces, and choice of two Beer Battered or Poor Man's Haddock fillets.



Vegan Fishless Fry

Three golden, plant based fillets and homemade vegan coleslaw. \$16

DESSERTS UNIQUELY DELICIOUS

Image enlarged to enhance appetite.

Homemade Cheesecake - Our Signature Dessert

Creamy, cheesy, and absolutely rich with taste.
Ask your server what the
home-made cheesecake of the day is.
\$8

Cookie Skillet

Ooey & gooey and made fresh!
*Please allow 15 minutes cook time.
\$10

Brownie Sundae

Rich with chocolate brownies, vanilla ice cream, chocolate syrup, , hot fudge & whipped cream.

