



Forest Island Restaurant

Lunch

Island of Timber

The Menominee Forest has been described as an island of timber in an ocean of clear land. The Menominee have inhabited North Eastern Wisconsin and part of Michigan's Upper Peninsula for thousands of years. The ancestral tribal lands encompassed over 15 million acres. The current Menominee Reservation boundaries, containing 235,000 acres were established in 1854 following several treaties and land cessions.

The Menominee forest is one of the oldest managed large forest tracts in the United States. In the last 150 years the forest contains more volume than when it started in 1854. It has harvested 2.5 billion board feet. In other words, they have cut the forest 2.5 times in volume in the last 150 years and still have more volume than when they started with large trees still remaining.

The story of how this quarter million acre remnant of once vast forest biome persists is of culture, wisdom, and commitment to a place with vigilance and restraint being applied.

LUNCH



APPETIZERS

CHICKEN NACHOS

Chicken breast, cheddar and monterey jack cheese, diced tomato, black olives, and green onions, accompanied with salsa and sour cream 9.75

CHICKEN QUESADILLA

Chicken breast, monterey jack and cheddar cheese in a flour tortilla served with lettuce, onion, green peppers, tomatoes, black olives, salsa and sour cream 9.50

CHICKEN TENDERS

Five breaded chicken tenders served with your choice of barbecue sauce, honey mustard or ranch dressing 7.00

CHILI CHEESE CURLY FRIES

Nacho cheese and chili over curly fries 6.00

HOMESTYLE CHIPS & DIP

Seasoned and accompanied with prepared french onion dip 4.00

LOADED POTATO SKINS

Potato skins topped with cheddar cheese, bacon, green onions and a side of sour cream 6.00

MARGHERITA PIZZA

Flatbread lightly brushed with garlic infused olive oil topped with fresh mozzarella, thinly sliced tomatoes, basil leaves and balsamic vinegar 6.00



SOUP & SALADS

All salads served with your choice of french, ranch, thousand island, italian, bleu cheese, honey mustard or poppy seed. Light dressings available

CHILI OVER MACARONI

Cup 3.00 Bowl 4.00

CREAM OF CHICKEN WITH WILD RICE

Cup 3.25 Bowl 4.25

SOUP OF THE DAY

Cup 2.50 Bowl 3.50

CHEF SALAD

Mixed greens, diced ham, turkey, cheddar, tomato, cucumber, red onion, carrots, boiled egg, avocado and croutons 9.00

CLASSIC CAESAR

Romaine, parmesan cheese, croutons tossed in caesar dressing 6.00
Add grilled chicken breast 8.25

MANDARIN POMEGRANATE

SPINACH SALAD

Spinach, orange mandarin, dried pomegranate, avocado, walnuts, almonds and poppy seed dressing 10.00

SPINACH BERRY SALAD

Spinach, broccoli, avocado, blueberries, cranberries, sunflower seeds and feta cheese. Served with poppy seed dressing 9.00

TACO SALAD

Seasoned beef, lettuce, tomato, onion, cheese and black olives served in a crisp tortilla shell. Accompanied with salsa and sour cream 9.25

BLACKENED CHICKEN

SOUTHWEST SALAD

Blackened chicken served over romaine lettuce, tomatoes, red onions, avocado, sweet corn, jalapenos and our cilantro lime dressing 10.75

SHRIMP BLT SALAD

Seasoned shrimp, bacon, romaine lettuce, cherry tomatoes. Tossed with a citrus dressing 12.00



SIMPLY SALAD BAR

Includes salad bar, soup and sundae bar 8.50



LUNCH

MELTS & SANDWICHES

Served with your choice of french fries, signature seasoned potato chips, fresh fruit, side salad, or a cup of soup de jour

BLT

Bacon, lettuce, tomato, avocado and aioli on toasted bread 6.75

CHICKEN SALAD CROISSANT

Chicken salad with red grapes, cashews and romaine lettuce on a buttery croissant 8.25

CRISPY CHICKEN CLUB

Breaded chicken breast, bacon, lettuce, tomato and mayo. Served on a toasted french roll 8.75

FOREST CLUB

Layers of turkey, ham, bacon, lettuce, tomato, choice of american, pepperjack, cheddar or swiss on toasted sour dough 9.25

FRENCH DIP

Slow roasted beef, sautéed onions and provolone cheese on a grilled hoagie bun. Served with au jus 12.00

FOREST ISLAND CHEESE STEAK SANDWICH

Slow roasted prime rib, sautéed mushrooms, onions, green peppers, provolone and nacho cheese on a grilled hoagie bun 12.75

PRIME RIB HOAGIE

Slow roasted prime rib, sautéed mushrooms and onions on a grilled hoagie bun 12.25

PULLED PORK

Slow roasted barbecue pork topped with onion rings served on a pretzel bun 7.00

REUBEN

Sliced corned beef, sauerkraut, swiss cheese, thousand island dressing on grilled golden marble rye bread 10.00

TUNA MELT

Tuna salad, grilled tomatoes and cheddar cheese on toasted marble rye 8.50

TURKEY APPLE & SWISS MELT

Thinly sliced turkey breast, granny smith apples, swiss cheese and honey mustard on toasted wheat bread 7.50

BUFFALO CHICKEN SANDWICH

Spicy chicken breast, lettuce, tomato, pickles and ranch dressing 7.75

SIDES A LA CARTE

Cottage Cheese	2.50	Mashed Potato	2.00
Garden Salad	3.00	with beef or chicken gravy	2.50
Onion Rings.	5.25	Seasonal Fruit Cup	2.75
Seasonal Vegetable.	2.25		
French Fries.	3.25		

12% gratuity will be added to parties of 8 or more
Split plate charge \$2.00 • All to go orders \$1.00 extra
Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

LUNCH



BURGERS

All burgers are 6 oz. angus beef patties. Lettuce and pickle are served on the side. Includes your choice of french fries, signature seasoned potato chips, fresh fruit, side salad, or a cup of soup de jour



We suggest pairing any burger with Menominee Casino Resort Red Lambrusco

BANG BANG BURGER

Sweet and spicy sauce topped with house-made coleslaw 9.50

CASINO BURGER

Angus beef patty, crisp bacon, sautéed or raw onions and your choice of american, cheddar, pepperjack, provolone or swiss cheese. Served on a french roll 8.75

MIAMI BURGER

Smoked ham, angus beef patty, swiss cheese, dill pickles, dijon mustard and garlic mayo on a french roll and pressed 9.50

PATTY MELT

Smothered angus beef patty with sautéed onions, swiss cheese and thousand island dressing on toasted marble rye 8.25

DOUBLE DOWN

Two 6 oz. angus beef patties, crisp bacon, wisconsin cheddar cheese and onion rings on a toasted french roll 12.75

ULTIMATE MUSHROOM & SWISS

Crisp bacon, mushrooms and swiss cheese, covering an angus beef patty. Served on a french roll 9.00



DESSERTS

DESSERT DU JOUR

Specialty cheesecake of the day 6.00

SUNDAE BAR

Build your own sundae with a variety of fixings 3.00

MOSCATO BERRY TIRA MI SU

Raspberries, blueberries and creamy mascarpone mousse layered with tender genoise soaked in moscato wine essence 6.00



PRESSURE FRIED CHICKEN

PRESSURE FRIED CHICKEN DINNER

Golden brown pressure fried chicken, served with seasonal vegetable, dinner roll with butter, and your choice of french fries, mashed potatoes or rustic reds

2 piece 8.50 4 piece 9.50

BUCKETS OF CHICKEN

6 piece 8.50

12 piece 14.00

Family Fries 7.00

Family Mashed Potato with Gravy 7.00

LUNCH



FEATURED WINES



RED

HOUSE ITALIAN RED BLEND
A touch of sweetness and a little bubble
Glass 5.00 Bottle 22.00

PINOT NOIR
A light red with lot of fruit flavor
Glass 6.00 Bottle 27.00

CABERNET SAUVIGNON
A full-body red, fruity, with a hint of spice
Glass 6.00 Bottle 27.00

MERLOT
A soft, drinkable, fruit forward medium red
Glass 6.00 Bottle 27.00

RED LAMBRUSCO
Semi-sweet red wine with natural carbonation
Glass 5.00 Bottle 22.00



WHITE

HOUSE ITALIAN WHITE BLEND
Slight sweetness and a touch of effervescence
Glass 5.00 Bottle 22.00

PINOT GRIGIO
A pleasant wine with tropical fruit flavors
Glass 6.00 Bottle 27.00

CHARDONNAY
Flavors of citrus, hints of honey and butterscotch
Glass 6.00 Bottle 27.00

SAUVIGNON BLANC
Primary flavors of lime, green apple and peach
Glass 6.00 Bottle 27.00

M OSCATO D' ASTI
Balance sweetness of peach and apricot flavors
Glass 6.00 Bottle 27.00

BEVERAGES

Hot Chocolate and
Specialty Teas 2.00
Coffee 1.25
Milk Short 1.75 • Tall 2.50
Skim, 2%, or Chocolate

Juice Short 1.75 • Tall 2.50
Cranberry, Apple, Orange, Tomato, V8
Soda 1.25
We proudly serve Coca-Cola products.

FIFTY PLUS MENU



SANDWICHES \$8.00

When you order a complete sandwich special you will also receive your choice of fresh fruit, soup of the day or french fries, and a choice of coffee, tea or soft drink

CHICKEN SALAD CROISANT

Chicken salad with red grapes, cashews and romaine lettuce on a buttery croissant

TUNA SALAD ON MARBLE RYE

Tuna salad, grilled tomatoes and cheddar cheese on toasted marble rye



ENTRÉES \$12.00

When you order a complete entrée special you will also receive your choice of garden salad or soup of the day as well as your choice of mashed potatoes with gravy or wild rice blend, and a choice of coffee, tea or soft drink. Includes dinner roll and butter

COUNTRY STYLE CHICKEN

Golden brown pressure fried chicken two pieces

LIVER & ONIONS

Lightly breaded beef liver, bacon and sautéed onions

DILL GLAZED SALMON

4 oz. Char grilled salmon fillet glazed with a dill marinade

SALISBURY STEAK

6 oz. Flame broiled seasoned beef steak

BEER BATTERED SHRIMP

6 oz. Deep fried shrimp with a beer batter

TURKEY DINNER

4 oz. Thinly sliced oven roasted turkey on top of bread smothered in gravy

SIDES A LA CARTE

Garden Salad	3.00	Onion Rings	5.25
Mashed Potato	2.00	Seasonal Vegetable	2.25
with beef or chicken gravy	2.50	Coleslaw	2.00
Baked Potato	3.00	Seasonal Fruit Cup	2.75
Rustic Reds	3.00	Cottage Cheese	2.50
French Fries	3.25		