



New Year's Eve Menu | www.hogwildbbqwi.com | 715-378-2020

Appetizers

MINI KABOBS (5)

Steak and fresh pepper skewers with teriyaki glaze. 16

SMOKED OYSTERS

Served with garlic butter and French baguette. 14

SHRIMP COCKTAIL (4)

Jumbo shrimp served in a martini glass with cocktail and fresh lemon. 18

BACON WRAPPED SHRIMP

Stuffed with pepper jack cheese. 15



Dinners

All dinners include choice of shrimp bisque or house salad, bakery fresh rolls, fresh vegetable medley and choice of baked, loaded baked or bacon ranch au gratin potato.

Add 3 Coconut or Shrimp Scampi to your entree for \$12.00

BONE IN FILET MIGNON

USDA prime filet grilled to perfection, topped with fresh sautéed mushrooms and compound garlic butter. 49

CHICKEN OSCAR

Boneless skinless filet topped with fresh asparagus, crab, and citrus infused hollandaise sauce. 28

HAND CUT RIBEYE

With fresh sautéed mushrooms and compound garlic butter. 36

LOBSTER

A 16 oz cold water tail. Just lobster...Just delicious! 70

SLOW ROASTED PRIME RIB

Steve cut 35 | Kim cut 30

COCONUT SHRIMP

Jumbo Gulf shrimp rolled in coconut breading, served with an orange ginger dipping sauce. 32

HOG WILD RIBS

Full rack 40 | Half rack 26

SHRIMP SCAMPI

Jumbo Gulf shrimp sauteed in garlic herb citrus butter. 32

SMOKED BRISKET DINNER

A generous portion of our house smoked brisket. 26

WALLEYE SUPREME

Canadian cold-water filet wrapped around fresh asparagus, topped with citrus infused hollandaise sauce. 32

Sides

LOADED BAKED POTATO (\$4 additional)

BACON RANCH AU GRATIN POTATOES

HOG WILD MAC & CHEESE

HEIRLOOM RAINBOW CARROTS

