

Side Orders

Fries	4.25	Pickle Chips	6.75
Waffle Fries	4.25	Pretzel Sticks (cheese sauce)	8.50
Tater Tots	5.00	Macaroni & Cheese	4.00
Add cheese sauce to any above	1.50	Onion Rings	5.75
Add chili to any above	1.50	Mini Tacos (12) (sour cream or salsa)	9.25
Basket of Fries (3 orders of fries)	8.00	Loaded Mini Tacos (12) (lettuce, tomato, onion, sour cream, salsa, cheese)	12.50
Mushrooms	5.75	Cream Cheese Jalapeno Poppers	6.50
Mozz Sticks (marinara)	6.75	Chicken Tenders (choice of sauce)	8.00
Cheese Curds (white or yellow)	7.00	Cole Slaw	3.75
Mac & Cheese Bites	5.50	Egg Rolls (3) (sweet & sour)	5.00

Grog Basket 11.00

(fries, curds, mushrooms, onion rings, poppers, mozz sticks, mac & cheese bites, marinara, ranch)

Cup of Soup / Chili 5.25

Bowl of Soup / Chili (22 ounces) 11.00

(cheese or sour cream 0.50 each) (onions free)

Sandwiches

All sandwiches come with choice of raw onion, fried onion, and/or pickles

(all burgers are ½ pound) (gluten free bun \$1.50)

Prime Rib Sandwich*	14.75	Hot Beef Sandwich (horseradish 0.50)	11.50
Steak Sandwich*	11.50	Pulled Pork Sandwich (choice of sauce)	9.00
Hamburger*	10.75	Shaved Ham & Swiss	9.50
Cheeseburger*	11.25	Cod Sandwich (lettuce, tartar)	8.00
Bacon Cheeseburger*	12.75	BLT (on texas toast)	8.25
Stadium Burger (burger and brat meat combined)	10.50	Grilled Cheese Sandwich	6.75
Mushroom Swiss* (with brown gravy)	12.00	Grog Dog	7.75
Chicken Sandwich (grilled or tenders, lettuce, mayo)	9.50	Add bacon	1.50
Chicken Cordon Blue (grilled or tenders, ham, swiss, side honey mustard)	10.50	Add chili	1.50
		Add cheese sauce	1.50

Our steak/burgers are cooked to order. Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness updated August 2024

Wings

(not available Friday)

6 Traditional Wings (breaded or plain) **8.50**

6 Boneless Wings 6.50

(includes ranch or blue cheese)

Medium BBQ

Hot BBQ

Honey BBQ

Applewood Smoked Bacon

Honey Bourbon BBQ

Teriyaki

Grog Sauce

Thai Chili

Mango Habanero

Buffalo

Red Hot

Stinging Honey Garlic

Mild Garlic

Hot Garlic

Roasted Parm Garlic

Cajun Dry Rub

Lemon Garlic Dry Rub

Chicken Baskets

(not available Friday)

(comes with one order of fries, waffle fries or broasters)

(chicken does take 15 to 20 mins)

4 piece	10.50	12 piece	25.25
8 piece	17.75	16 piece	32.50

Wraps

(choice of grilled or crispy chicken) (choice of flour or tomato basil wrap)

(turn any wrap into a salad for 1.00 more)

Buffalo Chicken	9.25	Chicken Bacon Ranch	10.00
(lettuce, tomato, Onion, cheese, buffalo sauce)		(lettuce, tomato, onion, bacon, cheese, ranch)	
BLT	8.00	Chicken	8.75
(lettuce, tomato, bacon, side mayo)		(lettuce, tomato, cheese, choice of sauce)	

Flat Bread Pizza 6" x 12"

(not available Friday or Sunday)

Cheese 6.00

Add Pepperoni	2.00	Add Green Pepper	1.00
Add Sausage	3.00	Add Mushroom	1.00
		Add Onion	1.00

Kids Menu

8.00

(choice of fries or waffle fries)

(comes with kids drink and a cookie)

(drink dine in only)

Hamburger

Cheeseburger

Grilled Cheese

Mini Corn Dogs (6)

Macaroni & Cheese

Tenders (2)

Mac & Cheese Bites (4)

Mini Tacos (4)

Specials

Monday **Cheeseburger & Fries** **9.25**

Tuesday **6 Wings** (boneless or traditional) **6.50**

Wednesday **Beef Tips & Gravy** **9.50**
(served over mashed potatoes)

Spaghetti & Meatballs (garlic bread) **8.00**

Thursday **Steak Sandwich*** **8.75**

Friday **Perch** (3 butterflies) **Single 17.75** **Double 25.25**

Haddock (2 loins) **Single 15.25** **Double 22.50**

Baked Haddock (3 loins) (serving 4pm) **Single 18.25** **Double 25.75**

Blue Gill (6 fillets) **Single 17.25** **Double 24.75**

Walleye Pike (1 fillet) **Single 16.25** **Double 23.50**

Deep Fried Shrimp (6) **Single 14.25** **Double 21.50**

Deep Fried Scallops (12) **Single 17.25** **Double 24.75**

Seafood Platter **24.75**

(2 perch, 1 haddock, 1 pike, 2 shrimp, 4 scallop)

Fish Sandwich (perch, haddock, or pike) **9.00**

(sandwich only)

Saturday **Prime Rib Sandwich*** (6-8oz) **10.00**

Sunday **Chicken Dinner** **10.50**

(4 piece chicken, mashed potatoes, gravy,
stuffing, cranberries, dinner roll)

(chicken does take 15 to 20 mins)

Chicken Tender Bowl **8.00**

(2 tenders, mashed potatoes, gravy,
stuffing, cheese, corn)

Drink list

<u>Can/Bottle Soda</u>	<u>Seltzers</u>	<u>Beer</u>	<u>Import</u>
Pepsi	White Claw Mango	Busch N/A can	Corona
Diet Pepsi	White Claw Black Cherry	Bud Zero	Leinies Honey Weiss
Mt Dew	Press Blackberry Hibiscus	Busch Light	Lake Front IPA can
Starry	Press Pomegranate Ginger	Budweiser	Fantasy Factory Can
Dr Pepper	Truly Lemonade	Bud Light	Zombie Dust can
Diet Dr Pepper	Truly Strawberry Lemonade	Bud Select 55	Woodchuck Amber can
Orange Crush	Carbless Pineapple	PBR	Sam Adams
Grape Crush	Carbless Black Raspberry	Old Style	Fat Tire can
Orange Juice	Carbless Cranberry	Miller 64	Stella
Pineapple Juice		Miller High Life	Hoegaarden
Sundrop	<u>Wine</u>	Coors Light	Blue Moon
Diet Sundrop	Pinot Grigio	Coors Banquet	Spaten Oktoberfest
Water	Moscato	Michelob Ultra	Twisted Tea
Tonic	White Zin		Spotted Cow
Ginger Ale	Chardonnay		Heineken
Ginger Beer	Merlot		Capital Amber
Redbull			Modelo Silo
Sugar Free Redbull			Mango Cart can
			Happy Thursday can

History of The Old Grog

The Old Grog continues the long and fascinating history of a site and a building well know in Menasha's past. On Broad Street, formerly known as Main Street.

Mr. Burroughs purchased a hotel built by Adler and St. John on the corner of Broad Street and Appleton Street. He successfully operated until Oct 20, 1889, when a fire roared through the building and destroyed it. He rebuilt the building in 1890, and is the present structure now known as The Old Grog.

In 1910 Reinhold Blaase owned the building. He passed it to Mary J and Harry McIntyre who ran a grocery store. Next door was the BlackSmith Shop of Loal V. Cleveland. Later in the 20's and 30's, Herb C Stutl, John Schriebs, and Mel Janion successively owned the grocery store. In the 40's, the building acquired a new owner, Tony Gosz, who ran it as the Broadway Tavern, which remained in operation until 1973.

The building in its remodeled state also contains elements of the past. The huge beams along the ceiling and sides are original supports of the Menasha Wooden Ware Corporation, that have survived fires of 1867, 1877, 1878, 1904, 1942 and 1964, which destroyed the 2 Wooden Ware buildings.

Mr. & Mrs. Manderfield took over and named the business The Old Grog in 1974 to 1976. Phalen & Maggie Van Ryzen ran it from 1976 to 1985. Gary & Jean Kilishek ran it from 1985 to 2005. Paul & Alice Ehricke ran it from 2005 to 2014. Moose & Mary John ran it from 2014 to 2018. In 2018 Rosita & Bill Eisenach took over and continue to carry along The Old Grog's traditions