

44 North

A M E R I C A N G A S T R O P U B



1488 Front Porch Place • Altoona, WI
715-598-1855 • 44northgastropub@gmail.com
44NorthGastroPub.com

LUNCHE MENU

Served Daily until 4pm

WINGS

JUMBO TRADITIONAL WINGS

3 Piece 9

6 Piece 17

9 Piece 24

Dry rubbed and slowly smoked.

BONELESS WINGS

Half-Pound 7

Full Pound 13

Hand-cut and battered in-house with your choice of any of our signature flavors.

OUR SIGNATURE FLAVORS

Sauces:

Sweet Bourbon, Sweet Peach BBQ, Roasted Red Hot, Caribbean Mango, Sweet Fireball Apple, Garlic Teriyaki, General Tso's, Scotch Bonnet Scorcher

Dry Rubs:

Smoked Sriracha, Hot Buffalo, Cajun, Garlic Parmesan

APPETIZERS

Cheese Curds 10

- White cheese curds fried and served classic or with one of our signature seasonings.
- Choose from garlic parmesan, smoked sriracha, or Cajun.

Philly Rolls 11

- All the classic fixings of the traditional philly cheese steak wrapped in a no mess roll.
- Served with house made horseradish sauce.

Southwest Chicken Rolls 11

- Stuffed with smoked chicken, spinach, peppers, black beans, and pepper jack cheese. Served with our chipotle ranch.

Trash Can Nachos 17

- Lightly smoked pork shoulder, Pico de Gallo, and queso blanco, piled high on freshly fried tortilla chips.

Scallop Sliders* 16

Served on sweet rolls with bacon jam, heirloom tomatoes, and arugula.

Sticky Bourbon Belly 14

Our pork belly is cured and smoked in house, then crisped and brushed with your choice of sweet bourbon glaze or candied peppercorn glaze

Curry Dusted Cauliflower Fritters 9

Cheese infused, crispy battered cauliflower. Served with three of our signature sauces. Peppadew, Tzatziki, Sriracha Aioli

Sriracha Lime Corn Fritters 9

Cheddar jack corn fritters, infused with sriracha. Served with a cilantro lime aioli.

Coho Salmon Cakes 14

Pan fried and seasoned salmon cakes. Served with a yogurt lemon dill tartar sauce.

SOUPS

Chicken Tortilla 5

Clam Chowder 6

French Onion 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

TACOS

Margarita Shrimp 12

- Three shrimp tacos marinated in our smoked paprika sweet lime sauce and topped with Pico de Gallo and fresh cotija cheese. Served with chips and salsa.

Pineapple Pear Chicken 12

- Three teriyaki glazed chicken tacos topped with a grilled pineapple and pear salsa.
- Served with chips and salsa.

Chipotle Baja Chicken 12

Three petite pitas stuffed with chipotle chicken, chopped bacon and avocado. All infused with black bean salsa. Topped with chipotle ranch. Served with chips and salsa.

Cuban 12

Three lightly smoked pork shoulder and ham tacos topped with Swiss and Cotija cheeses, pickle relish and our spicy house mustard. Served with chips and salsa.

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LUNCH MENU

WRAPS

Served with Pub Fries, Pub Chips, Chips and Salsa, or Coleslaw. Upgrade to Soup or Salad for \$3

Spicy Chicken Bacon Ranch Wrap 10

Spicy grilled or crispy chicken, crisp lettuce, heirloom tomatoes, and pecan wood smoked bacon tossed in our avocado ranch dressing and wrapped in a garlic herb tortilla

Chicken Caesar Wrap 10

Chopped romaine, grilled or crispy chicken, Caesar dressing and shaved parmesan wrapped in a garlic herb tortilla. Sub grilled salmon 5

SANDWICHES

Served with Pub Fries, Pub Chips, Chips and Salsa, or Coleslaw. Upgrade to Soup or Salad for \$3

BLT 13

Pecan wood smoked bacon, crisp romaine lettuce, tomato, and fresh avocado.

44 Brew House Reuben 13

Our signature corned beef, house sauerkraut, sharp swiss, and thousand island dressing. Served on toasted rye bread.

Tennessee Chicken Sandwich 11

Hand battered chicken breast with a creamy slaw and prickly pear ghost pepper jam.

Chicken and Waffle Sandwich* 12

Hand battered chicken tenders, pecan wood smoked bacon, and a fried egg. Served with our brandy spiked maple syrup on mini waffles. Sides are available for an additional charge.

Salmon Burger 16

Served on a soft brioche bun with mixed greens, herbs, cucumbers, and yogurt lemon dill sauce.

Porto Sandwich 11

Herb marinated portobello stuffed with pickled onions, roasted red bell peppers, wilted baby spinach, and goat cheese. Add a burger patty or chicken breast 3.

Hot Italian Beef 14

Tender roast beef simmered in Au Jus and topped with Provolone cheese and Giardiniera peppers. Served with side of Au Jus.

Pastrami on Rye 13

Brined and smoked brisket piled high on Marble rye bread and topped with our spicy mustard and swiss cheese.

BURGERS

Sweet Bourbon Bleu Burger* 13

1/2 lb chopped steak patty, with bacon jam, pecan wood smoked bacon, gorgonzola cream, and sweet bourbon sauce. Served on a brioche bun.

Big Tex Burger* 13

1/2 lb chopped steak patty, hay stack onions, pecan wood smoked bacon, grilled mushrooms, and Monterey jack cheese.

Aussie Burger* 13

1/2 lb chopped steak patty, grilled pineapple, roasted beef, bacon, fried egg, BBQ sauce, and lettuce, tomato, onion.

Served with Pub Fries, Pub Chips, Chips and Salsa, or Coleslaw Upgrade to Soup or Salad for \$3

BUILD YOUR OWN BURGER* - 9

\$2.00 Toppings:

Bacon or Pulled Pork

\$1.00 Toppings:

Cheese (Monterey jack, cheddar, pepper jack, bleu cheese, Provolone) Haystack Onions, Fried Egg, Grilled Portobello, Bacon Jam, Pineapple Salsa, Pickled Sweet Onions, Black Bean Salsa

\$0.50 Toppings:

Sauces and Aioli (hot, BBQ, 1,000 island, garlic aioli, sriracha aioli, sweet bourbon, sweet fireball apple, Irish stout ketchup, cilantro-lime aioli, horseradish sauce, lime tzatziki, Sweet Peach BBQ, Roasted Red Hot, Caribbean Mango, Sweet Fireball Apple, Garlic Teriyaki, General Tso's, Scotch Bonnet Scorcher)

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SALADS & ENTREES

Add Chicken 3, Steak 6, Shrimp 6, Salmon 8 to any salad

44 North Caesar Salad 10

Romaine, shaved parmesan, and house made croutons, tossed with Caesar dressing. Served with asiago crisps.

Bacon Bleu Salad 11

A mix of greens and herbs, heirloom tomatoes, cucumbers, pickled onions, bacon, bleu cheese crumbles, and crispy fried garbanzo beans. Served with a sundried tomato bleu cheese dressing.

Roasted Beet Salad 11

Roasted beets served on mixed herbs and greens tossed in a lemon vinaigrette with candied pecans. Served with goat cheese crostini.

El Dorado Salad 13

Tender baby spinach and arugula, hard boiled egg, goat cheese, prosciutto and red onion. Served with a raspberry mandarin dressing.

Chimichurri Salmon* 18

Fresh herbs and citrus brighten up this dish. Served on wilted greens and a blend of grains.

Eggplant Parmesan 14

Breaded eggplant topped with our hearty marinara, a blend of parmesan and asiago. Served on angel hair pasta.

Twisted Buffalo Mac 16

Cavatappi noodles tossed with a three cheese blend, pecan wood smoked bacon, and hot buffalo seasoning. Topped with cheese curds, house made boneless wings and drizzled with our roasted red hot wing sauce.

An 18% gratuity may be applied to checks for groups of 8 people or more.

APPETIZERS

Cheese Curds 10

White cheese curds fried and served classic or with one of our signature seasonings. Choose from garlic parmesan, smoked sriracha, or Cajun.

Philly Rolls 11

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Stuffed with smoked chicken, spinach, peppers, black beans, and pepper jack cheese. Served with our chipotle ranch.

Trash Can Nachos 17

Lightly smoked pork shoulder, Pico de Gallo, and queso blanco, piled high on freshly fried tortilla chips.

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Sriracha Lime Corn Fritters 9

Cheddar jack corn fritters, infused with sriracha. Served with a cilantro lime aioli.

Coho Salmon Cakes 14

Pan fried and seasoned salmon cakes. Served with a yogurt lemon dill tartar sauce.

Fried Cheese 16

Halloumi cheese pan fried and served with a tomato compote and roasted garlic crostini.

WINGS

JUMBO TRADITIONAL WINGS

3 Piece 9

6 Piece 17

9 Piece 24

Dry rubbed and slowly smoked.

BONELESS WINGS

Half-Pound 7

Full Pound 13

Hand-cut and battered in-house with your choice of any of our signature flavors.

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Dry Rubs:

Smoked Sriracha, Hot Buffalo, Cajun, Garlic Parmesan

SOUPS

Chicken Tortilla 5

Clam Chowder 6

French Onion 5

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GF - Denotes a Gluten "Friendly" item. We are not 100% gluten free on any of our selections.

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Roasted Beet Salad 11

Roasted beets served on mixed herbs and greens tossed in a lemon vinaigrette with candied pecans. Served with goat cheese crostini.

El Dorado Salad 13

Tender baby spinach and arugula, hardboiled egg, goat cheese, prosciutto and red onion. Served with a raspberry mandarin dressing.

SIDES

Sweet Onion Bird Nest 5

Garlic Brie Mushrooms 6

Golden Beet and Gorgonzola Risotto 6

House Vegetables 4

Loaded Baked Potato 4

Caribbean Rice 4

Baked Macaroni & Cheese 6

Baked Sweet Potato Puree 4

SEAFOOD

Shrimp Scampi Gnocchi 18

Argentine red shrimp sautéed in a rich garlic butter and wine sauce. Tossed with potato dumplings.

Herbed Swordfish* GF 24

Marinated in fresh herbs. Served with a clam and prosciutto risotto, house vegetables, and finished with a roasted tomato compote.

Browned Butter Scallops* GF 25

Seared with fresh thyme. Served on wilted greens and a golden beet and gorgonzola risotto.

Chimichurri Salmon* 18

Fresh herbs and citrus brighten up this dish. Served on wilted greens and a blend of grains.

ENTREES

Sweet Bourbon Chop* 18

Double thick, bone in pork chop with a sweet bourbon sauce. Served with house vegetables and baked mac and cheese.

Jambalaya 18

Charred andouille sausage, shrimp, and chicken tossed together in a rich sweet pepper red sauce. Served with southern style rice.

Black and Bleu Bacon Sirloin* 20

Blackened sirloin topped with sweet bourbon glaze, bacon and gorgonzola cream. Served with house vegetables and baked macaroni and cheese.

Tuscan Sirloin* GF 20

Center cut sirloin smothered in fresh herbs and roasted vegetables. Drizzled with a balsamic reduction and served on tomato basil risotto.

Bone In New York Strip* 29

Charred and topped with a smoked herb butter. Served with house vegetables and baked macaroni and cheese.

Eggplant Parmesan 14

Breaded eggplant topped with our hearty marinara, a blend of parmesan and asiago. Served on angel hair pasta.

Fried Ravioli 16

Fried three cheese blend ravioli tossed in roasted garlic butter. Topped with heirloom tomatoes, prosciutto, shaved parmesan, and parsley. Served with a side of marinara.

Twisted Buffalo Mac 16

Cavatappi noodles tossed with a three cheese blend, pecan wood smoked bacon, and hot buffalo seasoning. Topped with cheese curds, house made boneless wings and drizzled with our roasted red hot wing sauce.

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\$1.00 Toppings: Cheese

(Monterey jack, cheddar, pepper jack, bleu cheese, Provolone)

Haystack Onions, Fried Egg, Grilled Portobello, Bacon Jam, Pineapple Salsa, Pickled Sweet Onions, Black Bean Salsa

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FRIDAY FISH FRY

Cod Fish Fry

Your choice of lightly beer battered or broiled 8 oz cod loins. Served with house pub chips or fries.

Half Pound 11

Full Pound 18

Beer Battered Shrimp 18

A half pound of wild Argentinian red shrimp in a light beer batter. Served with pub chips or fries.

DESSERTS

Bourbon Peach Crisp 7

Fire roasted peaches simmered in a maple bourbon sauce. Topped with a pecan streusel and a scoop of maple bourbon ice cream.

Chocolate Blackberry Cake 8

Double layered chocolate cake with a blackberry frosting. Served with vanilla bean ice cream and a chocolate ganache.

Crème Brulee 4

A rich custard based dessert crusted with caramelized sugar. Ask about our ever changing flavors.

Carrot Cake 7

Double layered and sweetened with a touch of pineapple and cream cheese frosting.

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