

FEIL'S Supper Club



Check us out on www.feilssupperclub.com for upcoming events

-Making Reservations -Purchasing Gift Cards -Monthly Specials



-Pub Menu featuring burgers. sandwiches, wraps and salads -Appetizer Menu

-Full Menu

WEDNESDAY **& SUNDAY Broasted Chicken** All you can eat No side choice

THURSDAY FRIDAY - Fish Frv **Flaky Cod Filets** All you can eat Wings 3 Piece 5 Piece

THURSDAY & SATURDAY - Prime Rib Twelve ounce regular cut Sixteen ounce king cut

SUNDAY - Brunch Serving 10:30-2:00

GERMAN FEST Buffet

Last Sun. of every month Serving 4pm - 9pm

Dinner Entrees

All dinners include: the salad bar, our homemade white or onion rye bread, and choice of side. Baked potato, hash brown, French fries, garlic mashed potatoes, German potato salad, long grain and wild rice, spaetzle, onion rings, or a vegetable

Bavarian Specialties

Kassler Rippchen Two succulent smoked pork chops served on a bed of fresh sauerkraut *Choice of side not included

Jaegerschnitzel

Pork loin coated in a seasoned flour and pan fried. Served in a white wine sour cream sauce with mushrooms and onions

Huhnerschnitzel

Two hand breaded chicken breasts topped with thin slices of ham and melted Monterey Jack cheese , served with a side of spaetzle and sweet-and-sour red cabbage. Served with honey mustard sauce.

*Choice of side not included

Sauerbraten

A German tradition! Prime braised pickled beef served on a bed of spaetzle with a savory gravy. *Choice of side not included

Bavarian Feast

An old Bavarian favorite of Polish sausage, a frankfurter, and a knackwurst served on a bed of tangy sauerkraut.

Served with Düsseldorf brown mustard *Choice of side not included

Wienerschnitzel

Tender cut of veal coated in bread crumbs and browned in oil. Prepared in the old Bavarian tradition Veal Louise

A tender cut of breaded veal topped with a

brown gravy and sprinkled with pieces of shrimp Steaks

Herb's Special

An eight ounce top sirloin steak topped with a MOUNTAIN of Feil's famous onion rings or sautéed mushrooms

Filet Mignon

A ten ounce USDA Choice tenderloin steak selected for its flavor and tenderness prepared to your order and served with au jus

Rib-Eye Steak

Hand cut twelve ounce USDA Choice Premium Black Angus, A succulent, tender favorite Steak and Stuffed Shrimp Combo

A five ounce top sirloin steak paired with three shrimp, stuffed with crab meat and three types of cheeses

Tenderloin Tips with Mushrooms Grilled-to-order beef tenderloin tips with

mushrooms in a beef gravy. Served over a bed of homemade spaetzel. *Choice of side not included

Surf and Turf

A six ounce South African rock lobster tail paired with a ten ounce USDA Choice tenderloin steak, grilled-to-order and served with lemon and drawn butter

Seafood Lobster Supreme

Two six ounce South African rock lobster tails served with lemon and drawn butter One six ounce tail available Poorman's Lobster

A twelve ounce piece of Haddock seasoned and baked, seasoned and baked, served with drawn butter

Pecan Crusted Apricot Salmon An eight ounce salmon fillet, baked with an

apricot glaze and crushed pecans. Grilled Salmon

A char-grilled eight ounce Norwegian salmon fillet, served with a side of tarragon sauce **Bay Scallops**

Battered and fried to a golden brown, baked to perfection, or seasoned with a Parmesan and herb crust baked.

Stuffed Shrimp Dinner

Deep fried shrimp, stuffed with crab meat and three cheeses

Buttermilk Biscuit Battered Shrimp Shrimp coated in buttermilk biscuit batter and panko crumbs then fried to a crisp golden brown

Walleve Pike Dinner Two six ounce walleye fillets fried golden brown or baked to perfection. A fresh water favorite that's sure to please.

Blackened Catfish

One twelve ounce catfish fillet dredged in Caiun spices and pan fried. Get ready to spice things up a bit

Cod Fillet Dinner

Tender, flaky Cod fillets deep-fried to a golden brown, blackened, or baked. Served with drawn butter. **Specialties**

Grilled Stuffed Portobello Mushroom

A juicy grilled portobello mushroom cap stuffed with a robust mixture of baby spinach, feta cheese, garlic, oregano, and grated parmesan cheese

Soup and Salad Bar á la Carte Our fifteen foot salad bar is second-to-none. The soup changes daily and is made fresh by our chef. Enjoy the wide variety salads, vegetables, spreads, and crackers

Pork

BBQ Baby Back Ribs These specially cut, extra meaty ribs are smoked in house over broken Whiskey Barrels for that authentic flavor and tenderness, then glazed with our sweet and tangy barbeque sauce Full rack Half rack

Ribs and Chicken

A half rack of tender, extra meaty ribs paired with two pieces of broasted chicken

Grilled Boneless Pork Chops Two six ounce boneless pork chops grilled to

perfection and served with cranberry glaze "America's Cut" Grilled Pork

Tenderloin

A ten-ounce pork tenderloin seared in garlic and olive oil, then finished on the grill. A pork lover's dream

Chicken

Chicken Cordon Bleu

A roulade of chicken breast wrapped around smoked ham and Monterev jack cheese topped with a creamy white cheese sauce and served on a bed of long grain and wild rice

*Choice of side not included **Smothered Chicken Breast**

Two five ounce grilled marinated chicken breasts topped with Monterey jack cheese and smothered with sautéed mushrooms, peppers and onions

Broasted Chicken Dinner

Four pieces of chicken, broasted crisp and golden brown

Chicken Tender Dinner

White meat tenders fried golden brown and served with ranch dressing, a honey mustard sauce, or any of our dipping sauces

Teriyaki Grilled Chicken Breast

Two five-ounce grilled marinated breasts grilled and served alongside long grain and wild rice or your choice of side.

N8743 HWY 73 Randolph, Wisconsin 53956

Reservations 920-326-5544 or on our website www.feilssupperclub.com

OPEN FOR LUNCH M-F 11:00-1:30 • BAR OPENS 4:00pm • Call ahead 920-326-5544 for lunch to go WED-THUR 4:30pm - 9:00pm; FRI-SAT 4:30pm - 9:30pm; SUNDAY BRUNCH 10:30am - 2:00pm; SUNDAY DINNER 4:00 - 9:00pm

CLOSED MONDAY & TUESDAY EVENINGS

You can buy Gift Cards from our website too.