

THE HOTEL FREMONT

FOOD MENU



920-446-2402 HOTELFREMONTWI.COM

OPEN
HOURS:
7AM-9PM
DAILY

STARTERS

BABY BACK RIBS	11
house rubbed slow braised & bbq sauced baby back ribs	
CHICKEN TENDERS	10
marinated hand breaded chicken breast tenders honey mustard	
BUFFALO CHICKEN MEATBALLS	11
house chicken* meatballs buffalo sauce bleu cheese crumbles celery sticks	
REUBEN ROLLS	9
roasted corned beef house kraut swiss hand rolled wontons thousand island	
MOZZARELLA STICKS	9
hand rolled wontons wisconsin mozzarella marinara	
WATER'S EDGE CURDS	10
chippewa falls, wisconsin beer battered yellow cheese curds with bacon peppercorn ranch	
KAUFHOLD'S KURDS	10
ellsworth, wisconsin hand breaded white cheese curds marinara	
SMOKED CHICKEN NACHOS	12
bourbon glazed smoked chicken* tortilla chips cheddar house pickled jalapeños pineapple & red pepper salsa	
GARLIC BREADSTICKS	8
toasted garlic breadsticks marinara	
Add Alfredo 2	

GET A GRIP

* substitute a grilled chicken breast for any 1/3# fresh angus sirloin patty

MOTHER CLUCKER	11	HOTEL BURGER	12
parmesan crusted chicken* breast caesar leaf lettuce tomato pretzel bun		(or grilled chicken* breast) bacon american cheese leaf lettuce sliced tomato mayo brioche bun	
CAPRESE BLT	11	M.O.S BURGER	11
fresh mozzarella basil leaves bacon leaf lettuce sliced tomato balsamic glaze blueberry bread		(or grilled chicken* breast) portobello & button mushrooms caramelized onion swiss cheese garlic aioli brioche bun	
PHREMONT PHILLY	16	ADAM BOMB BURGER	12
roasted shaved prime rib* au jus caramelized onions mushrooms red peppers provolone ciabatta hoagie		(or grilled chicken* breast) bacon pepper jack cheese sautéed onions house jalapeños sriracha aioli brioche bun	
ROASTED REUBEN	13	BRUSCHETTA BURGER	11
roasted corned beef* house kraut swiss thousand island marble rye		(or grilled chicken* breast) fresh mozzarella sliced tomatoes fresh basil balsamic glaze brioche bun	
YA'MON SALMON	15		
jamaican jerk rubbed salmon* filet roasted red pepper aioli leaf lettuce tomato brioche bun			
MY-HAMI CUBANO	12		
pulled ham* swiss cheese pickles caramelized onions mustard mayo pressed ciabatta hoagie			
FISH-WICH	11		
hand breaded pollock* filets coleslaw leaf lettuce ciabatta hoagie			
WOLF RIVER WRAP	12		
grilled chicken breast* bacon spinach cheddar cheese pico de gallo salsa ranch herb tortilla			

FOOD ALLERGIES?
please inform us of any dietary allergies

GLUTEN FRIENDLY:
Udi's gluten free buns & multi-grain bread available

GREENS

LOADED BLT SALAD	14
applewood smoked bacon mixed greens cherry tomato avocado hard boiled egg cucumber cheddar	
*Chicken 4 Shrimp 6 Salmon 6 Steak 6	
BLACKENED SALMON SALAD	16
blackened salmon* filet baby spinach avocado craisins shaved parmesan cashews pineapple salsa	
CAPRESE SALAD	12
baby spinach fresh mozzarella sliced tomatoes fresh basil balsamic glaze	
*Chicken 4 Shrimp 6 Salmon 6 Steak 6	
CAESAR SALAD	9
mixed greens cherry tomato shaved parmesan garlic crouton caesar	
*Chicken 4 Shrimp 6 Salmon 6 Steak 6	

SOUP cup ~ 4 bowl ~ 6

HOTEL'S FAMOUS BEEF CHILI
SCRATCH MADE SOUP OF THE DAY

SIDE OPTIONS

all sandwiches served with kettle chips
substitute any of the following for the chips:
add \$1 for ala carte sides

DAILY DELI SALAD	
fresh made deli salad - ask your server for details.....	
FRENCH FRIES	3
parmesan peppercorn ranch.....	
SWEET POTATO FRIES	2
roasted garlic aioli.....	
SEASONED WEDGES	2
sour cream.....	
ONION RINGS	3
thick cut beer battered yellow onions sriracha mayo.....	
PETITE SALAD	3
greens cherry tomato cucumber cheddar.....	
ANCIENT GRAINS	3
red quinoa black barley kale brown & red rice.....	
MAC & CHEESE	3
curly cavatappi pasta house cheese sauce.....	
CHILI ~ CUP	3
add onion cheddar sour cream.....	
SOUP OF THE DAY ~ CUP	3
made from scratch daily.....	

PRIVATE DINING ROOM
TAKE OUT & CATERING
AVAILABLE

* CONSUMING UNDERCOOKED MEATS, SEAFOOD OR POULTRY MAY CAUSE FOODBORNE ILLNESS

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HOURS:
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DAILY

FRESH MADE PIZZAS

build your own:

PERSONAL FLATBREAD	9	SAUCES
naan flatbread		traditional red sauce
choice of sauce		housemade alfredo
wisconsin cheese blend		garlic & herb butter
additional toppings 1		
10" CAULIFLOWER CRUST	14	TOPPINGS
choice of sauce		pepperoni sausage
wisconsin cheese blend		bacon pulled ham
additional toppings 1.5		smoked chicken
12" THIN CRUST	12	shaved prime rib
choice of sauce		button mushrooms
wisconsin cheese blend		red peppers
additional toppings 1.5		sliced tomatoes
16" TRADITIONAL CRUST	16	diced onions
choice of sauce		fresh spinach
wisconsin cheese blend		black olives green olives
additional toppings 2		house kraut jalapeños
		pineapple fresh garlic

SPECIALTY PIZZAS

CRUST SIZE:

flatbread ~ 12 thin crust ~ 16
cauliflower ~ 18 traditional ~ 22

ALFREDO BACON & CHICKEN
house alfredo cherrywood bacon smoked chicken* fresh spinach
sliced tomato wisconsin cheese blend
REUBEN
roasted corned beef* thousand island house kraut
wisconsin cheese blend
GARDEN VEGGIE
broccoli roasted red peppers caramelized onions fresh spinach
sliced tomatoes traditional red sauce wisconsin cheese blend
BUFFALO CHICKEN
buffalo chicken* meatballs chopped celery & onions
parmesan peppercorn sauce wisconsin cheese blend
PHREMONT PHILLY
shaved prime rib* house alfredo caramelized onions red pepper
mushroom wisconsin cheese blend au jus
BBQ CHICKEN
house smoked chicken* bbq sauce bacon red onions
wisconsin cheese blend
HAWAIIAN
pulled ham* pineapple traditional red sauce
wisconsin cheese blend

FREMONT FAVORITES

BROASTED CHICKEN	14
four pieces of broasted chicken*	
seasoned wedges cranberries	
buttermilk biscuit	
PULLED PORK MAC & CHEESE	18
slow baked pulled pork* cavatappi pasta	
house cheese sauce garlic breadstick	
PASTA CAVATAPPI	15
curly pasta noodles	
house alfredo or marinara	
broccoli cherry tomato baby spinach	
carrot red pepper mushroom	
Chicken 4 Shrimp 6 Steak 6 Salmon 6	
BOURBON CHICKEN BOWL	18
bourbon glazed crispy chicken tenders* broccoli	
carrots red peppers mushrooms caramelized	
onions cherry tomatoes spinach ancient grains	
RIBEYE DINNER	30
hand cut 12 oz. ribeye steak*	
sautéed mushrooms & onions	
seasonal vegetables seasoned wedges	
CITRUS HONEY SALMON 	23
fresh citrus honey dill glazed salmon*	
steamed broccoli kale red quinoa black barley	
brown & red rice	
BANG BANG SHRIMP 	22
large tail-on sauteed shrimp* bang bang sauce	
mixed greens kale red quinoa	
black barley brown & red rice	
FISH TACOS	13
cajun seared pollock* filets pickled red cabbage	
pico de gallo sriracha aioli flour tortillas	
house tortilla chips salsa sour cream	

Soup & Salad Bar Available
After Four O'clock
Friday Sautrday Sunday
Add it to any meal....5
Ala carte....10

*CONSUMING UNDER COOKED MEAT SEAFOOD OR POULTRY MAY CAUSE FOODBORNE ILLNESS