



Appetizers

Curds - Trivers lightly breaded gooey cheese curds from Two Rivers, or Renards spicy jalapeno breaded or choose 1/2 and 1/2- make them dessert add caramel/maple drizzle and sea salt 12.95

Chicken Tenders - Crisp, golden and juicy all white meat 12.45

Basket of Fries or Tots - A heapin' mound of Fries or Tots 8.95

Load em' up with bacon, onions, cheese 14.95

appetizer only- choose, smokehouse, mesquite Santa fe, Italian or Cajun seasoning

Onion Rings - Thick-cut beer battered ring 10.95

Pretzel Bites - Bavarian style mini bites served with our own smoky honey mustard sauce 9.95

Southern Biscuit Breaded Shrimp - A basket of sweet biscuit coated shrimp with hot honey
1/2# 11.45, 1# 18.45

Spicy Pickle Fries- Breaded pickle fries with a kick served with our own dipping sauce 10.95

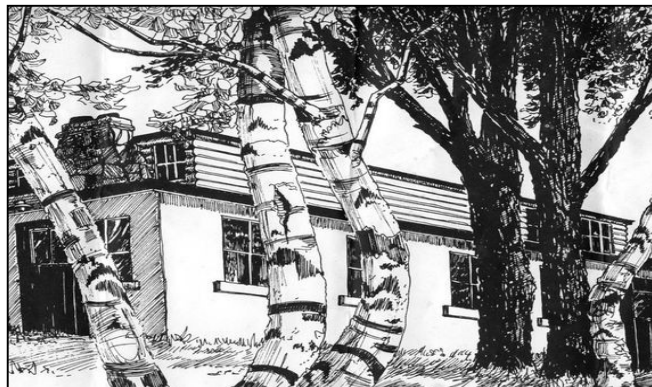
Wisconsin Brat Sliders - Three mini brats, one with sauerkraut, one with caramelized onions and one with giardiniera 10.95

BBQ-Tine - Our version of poutine - tater tots, hot or plain curds, pulled pork, topped with your choice of sauce 15.45

Wings- 5-8.95 10-14.95 choose dry rub mesquite, ranch, romano garlic or any sauce below

Samuelson's signature sauces (in order from mild to hot)

BBQ, cheryaki, honey mustard, Kentucky honey bourbon BBQ, Thai chili, Sriracha/honey/maple, mango habanero, Jamaican jerk, habanero hot honey



Soups and Salad Bar

House Made Soups - By the cup 5.45 By the bowl 7.25

One Trip Fresh Garden Bar - 8.95

Unlimited Fresh Garden Bar - includes cup of soup 12.95

All our dressings are made in house

Bowls ^{NEW}

The Bayou Bowl - Cajun seasoned protein, red onion, tomato, shredded cheddar, over artisan lettuce mix with swamp sauce drizzle and dust of Cajun seasoning 16.45

The Island Bowl - Jamaican jerk seasoned protein, onion, tomato, pepper jack cheese over artisan lettuce mix with a drizzle of mango habanero sauce and Jamaican jerk seasoning 16.45

Southwest Bowl - Mesquite fajita seasoned protein, tomato, onion, and diced poblanos over a bed of artisan lettuce with guacamole, salsa verde and sour cream with a dusting of Fajita seasoning 16.45

Caesar Bowl - house seasoned protein, onion and asiago cheese over a bed of artisan lettuce with Caesar dressing 16.45

The Door County Special - House seasoned protein, tomato, onion, cheddar cheese, dried cherries and candied pecans with house made ranch dressing 16.45

Pricing includes burger- up charge chicken breast or impossible burger 2.00



**Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness*



Sandwiches

All Sandwiches come with choice of French fries, tater tots, onion rings, wedges, soup, or salad bar (one trip)

Turkalicious - House smoked sliced turkey topped with smoked Gouda on your choice of bun 12.45

Pulled Pork Sammi - In house smoked pulled pork drizzled with our own BBQ, or heat things up with our own blister sauce or Jamaican jerk and fresh poblanos served on choice of bun 12.95

SC Brisket melt - House BBQ brisket topped with caramelized onion, smoked gouda on white or wheat bread 15.45

Upper Crust - Thin sliced ham piled high topped with sliced apples, cranberry chutney and Brie on a pretzel bun 12.95

Thanksgiving Dinner on a Bun - Tender smoked turkey, sage stuffing, & cranberry chutney topped with melted brie & choice of bun 13.45

The Clucker - Grilled or crispy chicken breast, choice of sauce, add lettuce, tomato and/or onion on your choice of bun 13.95

Cape Cod Reuben - Country fried cod topped with our homemade 1,000 Island/coleslaw blend and Swiss cheese on a marble rye hoagie 15.45

SC Smokie Dokie - Smoked Andouille sausage topped with onions, peppers and cheese on a marble rye hoagie 13.45

Bourbon Street Philly - Thinly shaved smoked strip loin on a marble rye hoagie bun topped with our own, bourbon goodness, mushrooms, onions, bacon and bourbon, topped off with smoked gouda cheese 14.95

B.L.T. - Our own candied bacon with lettuce and tomato on white or wheat bread 11.95 add guacamole 2.00

Shrimp Po'Boy - Southern biscuit coated shrimp on marble rye hoagie with lettuce, tomato and onion and our own swamp sauce 11.95

Samuelson's Creek Pub & Grill

1009 S Oxford Avenue
Sturgeon Bay, WI 54235

(920) 743-3295





Burgers

All Burgers are 6 oz. and come with choice of Pretzel bun, Brew Pub bun, or served atop lettuce – or a Gluten free bun \$1.00

Plain Jane – Juicy burger cooked your way 13.00
add cheese 1.50 bacon 2.50

Bayou Burger – Burger dusted with Cajun seasoning and topped with a generous dollop of Swamp sauce, cheddar cheese & shredded lettuce 14.45

Blistered Steer – Burger dusted in chipotle dust, topped with our habanero hot honey, fresh poblanos and pepper jack cheese 14.45

The Alpine – Burger topped with smoky sautéed mushrooms and Swiss cheese 14.95

The BJLT Burger – Burger topped with bacon jam, lettuce and tomato 14.95

The "Goober" – Burger topped with peanut butter, bacon, fresh poblanos & choice of cheese 14.95

BBQ Burger – Burger topped with pulled pork, red onion and smoked Gouda 16.95

The Dilly Dilly – Burger topped with spicy pickle fries, secret sauce, lettuce and tomato 15.45

The Sicilian – Burger and Italian sausage patty with our homemade marinara and mozzarella cheese 17.45

That Hoo Doo – The bayou burgers big bro, juicy Cajun seasoned burger with andouille sausage, cheddar, swamp sauce and shredded lettuce 17.45

Onionator – Burger topped with caramelized onions, red onion and onion crisps with your choice of cheese 14.95

The Sriracha-cha – Burger slathered with our Sriracha-honey maple sauce, chopped bacon, onion and smoked gouda 14.95

Grilled Cheese Burger – Juicy burger served between two grilled cheese sammies with bourbon goodness – choice of bread and cheese 17.45

Ranch Hand – Burger topped with BBQ sauce, a crisp onion ring, bacon and cheddar cheese 15.95

The Gut Buster – 3 Burgers layered with bacon jam, onion rings, habanero hot honey & cheese of your choice stacked high – Come on... We Dare You! 24.00

The Islander – Burger topped with Jamaican jerk spices, mango habanero sauce, pepperjack, lettuce and tomato 15.45

Make any burger vegetarian with a Beyond Burger patty – upgrade 1.75
(Does not include The Gut Buster)

Cheese Choices

Swiss, Pepper Jack, Cheddar, American, Smoked Gouda

Samuelson's Creek Favorite
Gluten Free options available

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Entrees

All Entrees served after 5 P.M.

Entrees come with choice of soup or salad bar and choice of side

Add mushrooms and or onions, brie or bleu cheese to any steak 4.00

Chicken Breast a la' Cherry Port - 6 oz. tender breast grilled to perfection and glazed with our own cherry port sauce 18.45

Ribeye* - 14oz. Ribeye, well-marbled and grilled to your taste 36.00

New Terras major- tender, and flavorful similar to tenderloin served in medallions topped with crispy onions 28.95

Tenderloin* - Tender, juicy steak, grilled to your taste 10oz. market 5oz. market

Shrimp Scampi - 5 jumbo shrimp sautéed in butter, white wine, and garlic with a lemon citrus splash 22.95

Shrimp Dinner - 5 jumbo shrimp, with your choice of honey-chipotle glaze, beer battered or broiled 22.95

Grilled Salmon* - 8oz. salmon, full flavored fillet, grilled to your taste - Choose plain, lemon-peppered or smothered in any of our sauces 24.95

Smokehouse Entrees

St. Louis Style Rack of Ribs - Our own recipe, smoked in-house for a tender fall off the bone rib - Choose your sauce

4 ribs - 20.95 8 ribs - 26.95 12 ribs - 30.45

Smoked Chicken - Choose from butter basted or any of our sauces

1/2 chicken - 17.95 1/4 Chicken - 12.95

Combo Platter - 1/4 Smoked Chicken, 4 St. Louis Style ribs, and andouille sausage, choice of sauces 30.95

Smokin' Joe - 6 oz. grilled tender chicken breast, stuffed with chopped bacon, smoked Gouda and a dash of our BBQ sauce, slathered with more BBQ sauce and melted Gouda 16.95

Smoked brisket - Tender. smoky beef with choice of sauces 22.95

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Little & Lighter

\$ 2 Brat Sliders with Fries - 8.00

Chicken Tender Basket - 9.50

Kids Burger-N-Fries - 9.50 add cheese 1.00

Grilled Cheese Basket - choose white or wheat, add cheese choice - 8.45

PB&J Basket - 5.95

Shrimp Basket - 3 jumbo shrimp - Choose broiled or beer battered - 10.45

All baskets come with small order of fries.

Desserts

\$ Our famous key lime pie 6.95

Made in house - Ice cream of the month 6.95

**** Ask your server about specialty desserts available ****



Call (920) 743-3295 for Reservations!

Visiting Door County for the weekend? Stay with us!

Samuelson's Creek Pub & Grill is part of the White Birch Inn – a quaint Inn perfect for a weekend getaway. Book your room today and discover why the White Birch Inn is

The Best Kept Secret in Door County!

www.whitebirchinn.com



White Birch Inn

DINING HOURS

WED – 4:00 - CLOSE THURS. 11:00 AM – 7:30 PM

FRI – SAT. 11:00 AM – 8:30 PM

SUN -TUE – CLOSED WINTER HOURS WILL VARY

BAR HOURS

WED – 4:00 - CLOSE THURS: 11:00-7:30 PM

FRI – SAT: 11:00- 8:30 PM

SUN-TUE – CLOSED WINTER HOURS WILL VARY

We accept VISA, MasterCard, and Discover Credit Cards.

18% Gratuity added to parties of 8 or more.

No separate checks for parties of 8 or more.