

# Ishnala

on Mirror Lake  
LAKE DELTON, WIS.



## Our 70th Season

Located just minutes from Wisconsin Dells, Ishnala Supper Club is nestled in the middle of beautiful Mirror Lake State Park. Entrance to the property includes a beautiful winding drive through hundreds of acres of meadow and forest. Our relaxing dining room offers a breathtaking view of tranquil Mirror Lake. Ishnala joins fine dining with nature to create a truly memorable experience.

In the language of the Winnebago Indian, Ishnala means "By Itself Alone." The name is symbolized by the point of rock extending into the peaceful water of Mirror Lake. Long before the arrival of the first settlers, Ishnala was a ceremonial ground for the Winnebago.

Pioneer settlers purchased Ishnala from the Winnebago tribe in 1826 and constructed a log cabin trading post. In 1909, the Coleman family purchased the cabin and built their dream home. The original stone fireplace, log walls, and staircase still remain as part of the restaurant's architecture. In 1953, the Hoffman brothers purchased the land and built Ishnala as it is today.

The Hoffman brothers took great care in rebuilding their restaurant into nature rather than over it. The dining room floor is composed of seventy-six tons of flagstone from the nearby quarry and live Norway Pines grow right through the roof. Every seat in our dining room provides a majestic view of beautiful Mirror Lake and its surrounding bluffs.

I began working as a busboy at the Hoffman House in Wausau, Wisconsin in 1973. Over the course of my career, I have had the opportunity to work directly with the Hoffman brothers in eight of their restaurants. Since 1993 I have been fortunate enough to be the owner of Ishnala Supper Club. It has been a privilege to continue the outstanding tradition that they began in 1953.

Today Ishnala remains – as it has and always will – "By Itself Alone." No other restaurant can offer you a more relaxing and enchanting dining experience.

The staff at Ishnala and I continue the outstanding tradition that began in 1953. We welcome you and hope the only thing overlooked in your dining experience is Mirror Lake. Enjoy.

Robert J. Prosser

## APPETIZERS

### PRIME SPEARS 12.99

*Thin sliced Prime Rib of Beef with a four cheese filling wrapped around four fresh asparagus spears served with a tangy bistro & Bearnaise sauce*

### SHRIMP ISHNALA 17.99

### SUNSET SHRIMP COCKTAIL 12.99

### SHRIMP COCKTAIL 10.99

### ESCARGOT 11.99

### SPINACH ARTICHOKE DIP 11.99

### BREADED DUCK STRIPS 9.99

### WISCONSIN CHEESE CURDS 9.99

### BAKED FRENCH ONION SOUP 9.99

## BEER SELECTIONS

**Capital Brewery Supper Club**  
*Middleton, Wisconsin*

**Capital Brewery Wisconsin Amber**  
*Middleton, Wisconsin*

**Three Floyds Zombie Dust IPA**  
*Munster, Indiana*

**Leinenkugel's Seasonal**  
*Chippewa Falls, Wisconsin*

**Leinenkugel's Honey Weiss**  
*Chippewa Falls, Wisconsin*

**New Glarus Brewing Company Spotted Cow**  
*New Glarus, Wisconsin*

**MILLER LITE**

**BUD LIGHT**

**HEINEKEN 0.0 N/A**

**HIGH NOON Peach**

**CARBLISS Cranberry**

**Ishnala**  
**on Mirror Lake**  
**LAKE DELTON, WIS.**



**Ishnala**  
**on Mirror Lake**  
**LAKE DELTON, WIS.**

## Specialty Cocktails

### CLASSIC OLD-FASHIONED

*A Wisconsin favorite, made with muddled fruit, home-made mix and our own Ishnala Brandy or Ishnala Single Barrel Bourbon*

### CHIEF ISHNALA

*Vodka, rum, tequila and triple sec, orange juice, sour mix and grenadine*

### RED OR WHITE SUMMER SANGRIA

*Fresh fruit, zesty juices, and a variety of liqueurs*

### WISCOLLINS

*This Tom Collins is all Wisconsin-made with Wollersheim Garden Gate Gin*

### PINK MOCCASIN MARTINI

*X-Rated liqueur, citrus vodka, and cranberry juice*

### WILD BUFFALO

*Ishnala Single Barrel Bourbon, Gran Gala Triple Sec, fresh-squeezed orange and lemon, bitters*

### MOSCOW MULE

*Our Mule is made with New Amsterdam Vodka and ginger beer, served in a classic copper mug*

### TIPSY CANOE

*Rumhaven Coconut Rum, New Amsterdam Pineapple Vodka with fresh-squeezed lime juice and sour mix*

### TOTEM POLE BLOODY MARY

*Our homemade recipe, made with vodka, and served with a skewer of pepperjack cheese, pepperoni, olives, pickled mushrooms, a jumbo shrimp, and a beer chaser*

### HOFFMAN'S CHOCOLATINI

*Chocolate Vodka, Bailey's, and dark chocolate liqueur*

## RED

### ISHNALA PRIVATE RESERVE RED BLEND, PRAIRIE DU SAC, WISCONSIN 38 / 10

*A custom-blend of Cabernet, Syrah, and other red grapes made specifically for Ishnala by Wollersheim Winery. Lush blackberry and black cherry overtones with a little spicy oak flavor on the finish*

### HEITZ CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA 120

*Intense aromatics, with red tea and sandalwood notes. Red currant, fresh Damson plum and cherry preserve flavors. Fine grained and very focused on the finish*

### ORIN SWIFT "8 YEARS IN THE DESERT" RED BLEND CALIFORNIA 85

*This Zinfandel, Syrah, and Petite Sirah blend is boisterous, yet elegant, plush layers with distinctive strawberry, blackberry, and raspberry flavors with nuances of white pepper*

### DAOU VINEYARDS CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA 60

*A compelling nose of blackberry, cassis, and dried herbs enhanced with layers of plum and cocoa. Bold and full bodied, with a solid core of boysenberry and cherry fruit*

### VINUM CELLARS "THE INSIDER" CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA 50

*Boysenberry, huckleberries, ripe bing cherry, subtle mocha and exotic Tahitian vanilla envelop the soft, sexy, elegant finish*

### FRANCISCAN CABERNET SAUVIGNON, SONOMA, CALIFORNIA 40 / 10.5

*Rich and full-bodied with soft tannins and a smooth finish. Dark fruit flavors of blackberry, and plum with hints of oak and caramel*

### LOUIS M. MARTINI CABERNET SAUVIGNON SONOMA, CALIFORNIA 58

*Blackberry and dark chocolate flavors with firm structure and a long finish*

### 1924 BOURBON BARREL CABERNET SAUVIGNON LODI COUNTY, CALIFORNIA 40 / 10.5

*Aged in Bourbon Barrels, Speakeasy dark and layered with flavors of blackberry, fig and warm spice with notes reminiscent of Bourbon: caramel, brown sugar and toasted oak*

### DAOU VINEYARDS PESSIMIST PETITE SIRAH BLEND, PASO ROBLES, CALIFORNIA 39

*Lush, flavors of black cherry, blueberry and creme de cassis with hints of lavender, anise and black olive*

### STONECAP MERLOT COLUMBIA VALLEY, WASHINGTON 30 / 8.5

*Jammy fruit flavors with notes of candied cherry, wild berry jam, layers of vanilla, caramel, and toasted oak*

### ALAMOS MALBEC MENDOZA, ARGENTINA 30 / 8.5

*Deep dark cherry and blackberry flavors, hints of spice and vanilla*

### RAVENSWOOD ZEN OF ZIN ZINFANDEL CALIFORNIA 32 / 9

*Floral aromas with a hint of smoke and dominant flavors of plum and chocolate, as well as vanilla and spice*

### BENTON LANE PINOT NOIR WILLAMETTE VALLEY, OREGON 48 / 12

*Aromas and flavors of red cherries and cranberries with subtle notes of baking spice. Perfectly balanced, finishing with a hint of pepper along with toasty barrel notes*

### J VINEYARDS PINOT NOIR CALIFORNIA 40 / 10.5

*Smooth and luscious, notes of dark cherry, and spice. Flavors of raspberry, pomegranate, cola, and toast*

## WHITE

### ISHNALA WHITE, PRAIRIE DU SAC, WISCONSIN 32/9

*A custom-blend of white grapes made specifically for Ishnala by Wollersheim Winery. Bright and lively citrus and mango notes finishing with a touch of sweetness*

### ROMBAUER CHARDONNAY CARNEROS/NAPA VALLEY, CALIFORNIA 80

*Rich layers of tropical fruit, peaches and pears, the creamy textures of apples and pears glide across the palate. Hints of citrus and rich oak tones highlight the wine's lingering finish*

### DIORA CHARDONNAY, MONTEREY, CALIFORNIA 40 / 10.5

*Delicate flavors of crème brûlée give way to lovely notes of key lime, white peach, and marshmallow*

### JOSH CRAFTSMAN COLLECTION CHARDONNAY CALIFORNIA 30 / 8.5

*Bright citrus and honey with a touch of oak character and hints of juicy peach*

### ECCO DOMANI PINOT GRIGIO DELLE VENEZIE, ITALY 28 / 8

*Fresh apple and pear flavors with a clean finish*

### SEA PEARL SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 30 / 8.5

*Full of fresh grapefruit aromas and stunning flavors of citrus and passion fruit*

### WOLLERSHEIM PRAIRIE FUMÉ PRAIRIE DU SAC, WISCONSIN 30 / 8.5

*The #1 selling Wisconsin Wine from the #1 Winery in Wisconsin. Similar to a Sauvignon Blanc this wine is crisp with tropical fruit flavors and a hint of sweetness sneaking in on the finish*

### WOLLERSHEIM WHITE RIESLING PRAIRIE DU SAC, WISCONSIN 30 / 8.5

*Floral aromas of jasmine with a well-balanced palate of ripe peaches and apricots. An elegant dessert wine!*

### MIRASSOU MOSCATO CALIFORNIA 30 / 8.5

*Peaches and ripe pineapples carry over to the luscious flavors of sweet tropical fruit, Mandarin oranges and honey*

## ROSÉ/SPARKLING/PORT

### WOLLERSHEIM PRAIRIE BLUSH ROSÉ PRAIRIE DU SAC, WISCONSIN 34 / 9.5

*Bright, fruity and sweet tart Rosé flavors reminiscent of citrus, pink grapefruit, and red currant, an Ishnala exclusive wine!*

### MASCHIO PROSECCO, VENETO, ITALY 32 / SPLIT 9

*A fruity sparkling wine featuring delicious flavors of peach and citrus. "Splits" are a glass and a half – enough to share*

### WOLLERSHEIM RUBY PORT PRAIRIE DU SAC, WISCONSIN 9

*Aged in older American oak barrels for thirteen months, this is a smooth sipping wine with rich red fruit flavors and an elegant structure*

## HOUSE WINES BY COPPER RIDGE, CALIFORNIA

Chardonnay • White Zinfandel • Cabernet Sauvignon

Glass 7.5



# APPETIZERS



## **Prime Spears**

Thin sliced Prime Rib of Beef with a four cheese filling wrapped around four fresh asparagus spears served with a tangy bistro & Bearnaise sauce 12.99

## **Shrimp Ishnala**

Four premium jumbo shrimp coated in garlic, parsley and pecorino romano cheese sautéed in butter 17.99

## **Sunset Shrimp Cocktail**

Golden fried corkscrew shrimp tossed in a sweet chili glaze set on a orange ginger slaw and finished with sesame seeds 12.99

## **Shrimp Cocktail**

Five premium jumbo shrimp served chilled with Hoffman House cocktail sauce and fresh lemon 10.99

## **Wisconsin Cheese Curds**

White cheddar cheese curds, golden fried and served with our homemade ranch dressing 9.99

## **Breaded Duck Strips**

Tenderloin duck strips lightly seasoned with breadcrumbs and deep fried to perfection served with honey Dijon mustard 9.99

## **Escargot Bourguignonne**

Tender and sweet, crusted with garlic butter topping, oven baked and served with torn sourdough bread 11.99

Bleu Cheese Encrusted add 2.99

## **Spinach Artichoke Dip**

A hot creamy blend of artichokes, spinach, cream cheese and pepper jack cheese served with torn sourdough bread 11.99

## **Baked French Onion Soup**

Hearty and delicious, crusted croutons topped with melted mozzarella and parmesan cheese 9.99

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.  
No separate checks please. 031323

# DINNER ENTREES

All dinner include tossed salad, fresh rolls and your choice of:  
baked potato, au gratin, steak fries or vegetable



## Combinations

### **Filet & Jumbo Fried Shrimp\***

Naturally aged tenderloin served with golden fried shrimp 49.99

### **Prime Rib & Jumbo Fried Shrimp\***

1/2 pound of our slow roasted prime rib served with golden fried shrimp 49.99

### **Filet & Butterflied Prawns\***

Naturally aged tenderloin and a generous portion of our shrimp butterflied in the shell, served with drawn butter 55.99

### **Prime Rib & Butterflied Prawns\***

Oven roasted prime rib and a generous portion of our shrimp butterflied in the shell, served with drawn butter 55.99

## Naturally Aged Meats

### **Filet Mignon\***

Tender premium aged beef, hand cut and grilled to your request 10 oz. 54.99 7 oz. 45.99

### **New York Strip\***

A steak lover's favorite, tender and juicy, aged center cut beef 14 oz. 54.99

### **Beef Tenderloin Medallions\***

Seared tenderloin medallions sauteed with portabella mushrooms, brandy and melted bleu cheese 45.99

### **Prime Rib of Beef\***

Our famous USDA choice prime rib is aged a minimum of 40 days, carefully hand seasoned and roasted to perfection daily. It is a longtime favorite. The availability is limited; we apologize if we run out 1 lb. 54.99 10 oz. 45.99

### **USDA Choice Ribeye\***

Our USDA choice ribeye hand-cut and aged to a minimum of 40 days and broiled to perfection 16 oz. 59.99 24 oz. 79.99

## Sides

Add \$3.99 to any side upgrade

**Button Mushrooms**  
**Sauteed Onions**

**Bleu Cheese Wedge**  
**Caesar Salad**

**Asparagus**  
**Sweet Potato Bake**

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.  
No separate checks please. 031323

# DINNER ENTREES

All dinner include tossed salad, fresh rolls and your choice of:  
baked potato, au gratin, steak fries or vegetable



## Sensational Seafood

### **Butterflied Prawns\***

A hearty portion of our famous shrimp butterflied and broiled in the shell,  
served with drawn butter 39.99

### **Golden Fried Shrimp\***

Jumbo gulf shrimp batter fried, served with Hoffman House cocktail sauce  
and fresh lemon 29.99

### **North Atlantic Salmon\***

A fresh hand cut North Atlantic salmon fillet, broiled and topped with lemon butter 34.99

### **Sea Scallops\***

Jumbo sweet scallops broiled and served with drawn butter and fresh lemon 59.99

### **Twin Lobster Tails\***

Two 5-6 oz cold water lobster tails from Nova Scotia broiled to perfection  
served with drawn butter and fresh lemon 69.99

### **Fisherman's Platter\***

For those who love seafood, we have created a platter to include:  
broiled lobster, sea scallops, gulf shrimp and salmon 69.99

## Traditional Favorites

### **Roast Wisconsin Duck\***

Oven roasted with a sage dressing and served with an orange cognac sauce  
& Wollersheim brandy cherry sauce 34.99

### **Chicken Cordon Bleu\***

Chicken breast filled with Nueske's local applewood smoked ham and Wisconsin Swiss cheese  
served atop Wisconsin rice and finished with a traditional bearnaise sauce 29.99

### **Chicken Oscar\***

Tender chicken breast topped with king crab meat, asparagus spears  
and crowned with a traditional bearnaise sauce 34.99

### **BBQ Baby Back Pork Ribs\***

Dry rubbed and slow roasted until tender, glazed with our sweet bbq sauce 34.99

### **Rack of Lamb\***

New Zealand french cut rack of lamb finished with a port wine demi glace 48.99

### **14 oz Bone-In Pork Chop\***

Local Bone-In Pork Chop served with our Wollersheim brandy cherry sauce \$48.99

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.  
No separate checks please. 031323