

Ishnala

on Mirror Lake
LAKE DELTON, WIS.



Our 71st 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 12.99

SPINACH ARTICHOKE DIP 12.99

WISCONSIN CHEESE CURDS 10.99

BAKED FRENCH ONION SOUP 10.99

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

New Glarus Brewing Company Spotted Cow

New Glarus, Wisconsin

MODELO

MILLER LITE

COORS LIGHT

HIGH NOON *Pineapple*

CARBLISS *Black Raspberry*

HEINEKEN 0.0 N/A

MOCKTAILS

NEW-FASHIONED

*A Wisconsin favorite, made with muddled fruit
and home-made mix*

LAVENDER LIMOSA

*Mas fi Zero Cava sparkling wine,
lemonade and lavender syrup*



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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

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 10.99

Escargot Bourguignonne

Tender and sweet, crusted with garlic butter topping, oven baked and served with torn sourdough bread 12.99

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 12.99

Baked French Onion Soup

Hearty and delicious, crusted croutons topped with melted mozzarella and parmesan cheese 10.99

DINNER ENTREES

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



Combinations

Prime Rib & Jumbo Fried Shrimp*

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

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

Filet & Jumbo Fried Shrimp*

Naturally aged tenderloin served with golden fried shrimp 52.99

Filet & Butterflied Prawns*

Naturally aged tenderloin and a generous portion of our shrimp
butterflied in the shell, served with drawn butter 58.99

Naturally Aged Meats

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

Filet Mignon*

Tender premium aged beef, hand cut and grilled to your request 7 oz. 46.99 10 oz. 56.99

Beef Tenderloin Medallions*

Seared tenderloin medallions sauteed with portabella mushrooms,
brandy and melted bleu cheese 46.99

New York Strip*

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

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. 061923

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 36.99

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

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 36.99

Roast Wisconsin Duck*

Oven roasted with a sage dressing and served with an orange cognac sauce
& Wollersheim brandy cherry sauce 36.99

BBQ Baby Back Pork Ribs*

Dry rubbed and slow roasted until tender, glazed with our sweet bbq sauce 36.99

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

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