

Ishnala

on Mirror Lake
LAKE DELTON, WIS.



Our 72nd 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 15.99

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 13.99

WISCONSIN CHEESE CURDS 10.99

BAKED FRENCH ONION SOUP 10.99

*Cooked The Way It Should Be
We Sauté, We Broil, & We Fry Our Foods
With Pure Beef Tallow
No Seed Oils, Just Real Flavor*

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 *Mango*

CARBLISS *Black Raspberry*

HEINEKEN 0.0 N/A

UNTITLED ART *Grapefruit Radler 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

KYLIE MINOGUE N/A SPARKLING ROSÉ

A delightfully refreshing and sparkling non-alcoholic wine, bursting with vibrant notes of fresh strawberries



Ishnala

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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

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

JORDAN CABERNET SAUVIGNON ALEXANDER VALLEY, CALIFORNIA 120

Beautiful aromas of ripe black cherry, currant and boysenberry that interlace with delicate notes of cedar. On the palate, a harmonious balance unfolds, showcasing flavors of blueberries, cranberry and clove, all embraced by the smooth tannins

FAUST CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA 95

Violet notes lift the dark fruit aromas on the nose. Fine-textured tannins back expressive red fruit flavors both sweet and savory with rich mocha, minerality and juicy ripe fruit

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

BLACK STALLION CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA 70

Stunning aromas of black cherry, dried cranberry and toasty notes of cedar; the palate is concentrated with bold, velvety flavors of cherry, raspberry, and hints of spice

LOUIS M. MARTINI - PRATI, CABERNET SAUVIGNON SONOMA, CALIFORNIA 52 / 13

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

FRANCISCAN CABERNET SAUVIGNON 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

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

ALAMOS MALBEC MENDOZA, ARGENTINA 30 / 8.5

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

HAHN VINEYARDS MERLOT CALIFORNIA 45 / 11

Aromas of black cherry, ripe plum, and hints of vanilla and spice, complemented by a luscious mouthfeel with dark fruit, sweet spice, and toasty oak undertones

CARNIVOR ZINFANDEL CALIFORNIA 30 / 8.5

Hints of rich blackberry, luscious caramel and aromatic toasted oak a rich and smooth wine with a velvety mouthfeel and long finish

BENTON LANE PINOT NOIR WILLAMETTE VALLEY, OREGON 52 / 13

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 45 / 11

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

WHITE

ISHNALA WHITE BLEND 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. Hints of citrus and rich oak tones highlight the long 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

WINES OF FRANCIS COPPOLA CHARDONNAY CENTRAL COAST, 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 30 / 8.5

Fresh apple and pear flavors with a clean finish

SEA PEARL SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 32 / 9

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 15.99

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 13.99

Baked French Onion Soup

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

Cooked The Way It Should Be
We Sauté, We Broil & We Fry our foods with Pure Beef Tallow
No Seed Oils, Just Real Flavor

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
No separate checks please. 032125

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 53.99

Filet & Butterflied Prawns*

Naturally aged tenderloin and a generous portion of our shrimp butterflied in the shell, served with drawn butter 59.99

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. 55.99 10 oz. 46.99

Filet Mignon*

Tender premium aged beef, hand cut and grilled to your request 7 oz. 48.99 10 oz. 59.99

Beef Tenderloin Medallions*

Seared tenderloin medallions sauteed with portabella mushrooms, brandy and melted bleu cheese 47.99

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 \$4.99 to any side upgrade

Button Mushrooms
Sautéed Onions

Bleu Cheese Wedge
Caesar Salad

Asparagus
Sweet Potato Bake

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No separate checks please. 031225

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 38.99

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 38.99

Roast Wisconsin Duck*

Oven roasted with a sage dressing and served with an orange cognac sauce & Wollersheim brandy cherry sauce 38.99

BBQ Baby Back Pork Ribs*

Dry rubbed and slow roasted until tender, glazed with our sweet bbq sauce 38.99

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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