

# 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 16.99

*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 18.99

### SUNSET SHRIMP COCKTAIL 13.99

### SHRIMP COCKTAIL 11.99

### ESCARGOT 14.99

### SPINACH ARTICHOKE DIP 14.99

### WISCONSIN CHEESE CURDS 11.99

### 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**  
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*

### 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 16.99

## **Shrimp Ishnala**

Four premium jumbo shrimp coated in garlic, parsley and pecorino romano cheese sautéed in butter 18.99

## **Sunset Shrimp Cocktail**

Golden fried corkscrew shrimp tossed in a sweet chili glaze set on a orange ginger slaw and finished with sesame seeds 13.99

## **Shrimp Cocktail**

Five premium jumbo shrimp served chilled with Hoffman House cocktail sauce and fresh lemon 11.99

## **Wisconsin Cheese Curds**

White cheddar cheese curds, golden fried and served with our homemade ranch dressing 11.99

## **Escargot Bourguignonne**

Tender and sweet, crusted with garlic butter topping, oven baked and served with torn sourdough bread 14.99  
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 14.99

## **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. 071425

# 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 53.99

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

Oven roasted prime rib and a generous portion of our shrimp  
butterflied in the shell, served with drawn butter 57.99

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

Naturally aged tenderloin served with golden fried shrimp 55.99

### **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. 47.99

### **Filet Mignon\***

Tender premium aged beef, hand cut and grilled to your request 7 oz. 49.99 10 oz. 59.99

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

Seared tenderloin medallions sauteed with portabella mushrooms,  
brandy and melted bleu cheese 49.99

### **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  
Sauteed Onions

Bleu Cheese Wedge  
Caesar Salad

Asparagus  
Sweet Potato Bake

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# 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 32.99

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

A fresh hand cut North Atlantic salmon fillet, broiled and topped with lemon butter 39.99

### **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 32.99

### **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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