

The Corner Bar

Appetizers

Sweet-n-Spicy Nuts

House blend of spicy marcona almonds, cashews, peanuts and candied walnuts. 5.95

Calamari

Marinated in buttermilk, lightly breaded and fried to a golden brown, served with spicy marinara and lemon aioli. 12.95

Walleye Fingers

Crispy beer battered walleye, fresh lemon and tartar sauce. 13.95

Chicken Quesadilla

Chicken folded in a flour tortilla with tomatoes, scallions, cheddar and pepper jack cheese, served with sour cream and pico de gallo. 11.95

Substitute steak - 2

Shrimp Cocktail

Poached jumbo shrimp chilled and served with cocktail sauce. 13.95

Chicken Wings

Buffalo, Diablo, Teriyaki, BBQ, or Jerk - celery sticks and ranch or bleu cheese dressing. 11.95

Fries & Such

Parmesan Pepper Fries

Hot fries topped with fresh cracked black pepper and grated parmesan cheese. 4.95

Ancho Chile Lime Fries

Smoky ancho chile seasoning with zesty lime and sea salt. 4.95

Onion Rings

Battered and lightly fried, served with spicy aioli sauce for dipping. 5.95

Hand Tossed Pizza

Italian

Pesto, heirloom tomato, fresh mozzarella and balsamic reduction. 13.95

Chicago Style

Pepperoni, Italian sausage, banana peppers, onions, green bell peppers and mozzarella cheese blend. 14.95

Build Your Own

Your choice of three toppings. 13.95

Onions * Mushrooms * Pepperoni *
Green Peppers * Green Olives * Sausage *
Pineapple * Chicken * Beef

Add .95 for each additional topping

Soups & Salads

Fresh Soup of the Day

Soup made fresh every day by our Chef.
Cup | 3.5 Bowl | 4.5

Classic Caesar

Crisp Romaine lettuce, parmesan cheese and croutons tossed with Caesar dressing. 7.95

Woolley's Steak

Sliced flat iron steak, mixed green, horseradish vinaigrette, roasted tomatoes, artichoke hearts, Boursin cheese crustini. 15.95

Fall Salad

Mixed greens, maple walnut vinaigrette, roasted beets, beet chips, duck prosciutto, Humboldt fog goat cheese. 13.95

Grilled Salmon

Spinach, balsamic vinaigrette, crisp bacon, orange segments, sliced red onions and hard boiled egg, topped with grilled salmon. 14.95

Pear & Gorgonzola Salad

Mixed greens, cherry vinaigrette, spiced pecans, grilled pear, butternut squash, gorgonzola cheese. 13.95

Additions Blackened Chicken 4.95 | Salmon 6.95
Shrimp 8.95 | Calamari 4.95 | Grilled Chicken 4.95

Tasting Plates

Charcuterie & Cheese Plate

Duck Prosciutto, Elk Sausage, Chef's artisanal cheese selection (2), marcona almonds, pear mustardo, fig jam. 14.95

Sea Scallops

Lemon tarragon butter, sautéed cabbage, radish, duck prosciutto. 14.95

Pork Belly

Pressed and braised, sweet corn, potato chip. 15.95

Elk Sausage

Apple mustardo, squash puree. 14.95

Lump Crab

Orange vinaigrette, fennel, cucumber, candied hot peppers, grilled bread. 14.95

Burgers

All burgers are a half pound of 100% Angus beef, hand pattied, grilled to perfection and served on a brioche bun. All burgers and sandwiches are served with a side of fresh homemade chips or pasta salad.
French fries or fresh fruit 1 / onion rings 2

Woolley's

Topped with smoked cheddar cheese. 12.95

Bacon & Bleu

Topped with blue cheese crumbles and chicken fried bacon, served with creamy horseradish mustard. 13.95

Hen House

Sunny-side up egg, sharp cheddar, duck bacon. 12.95

Ken Davis

Topped with cheddar cheese, sautéed onions and bacon, then smothered in Ken Davis Sweet and Smokey BBQ sauce. 13.95

Diablo

Seasoned with Diablo spice, pepper jack cheese, sambol and house pickles. 12.95

Sandwiches

Almost Famous Chicken Sandwich

Grilled chicken breast, 7 grain ciabatta, jalapeno aioli, chicken fried bacon, butter lettuce, avocado, tomato slices. 12.95

Pastrami Sandwich

Horseradish, stone ground mustard, Gruyere, pickles, over easy egg, pretzel bun. 13.95

Walleye Sandwich

Beer battered or blackened walleye, tartar sauce, apple coleslaw. 13.95

Hot Ham & Cheese

Grilled ham, triple cream brie, pear mustardo, toasted sourdough. 13.95

French Dip

Shaved prime rib, sautéed onions, mushrooms, provolone cheese, au jus, toasted ciabatta. 12.95

Woolley's Club

Turkey, ham, cheddar, Swiss, bacon, lettuce and tomato served on sourdough. 11.95

Deviled Egg BLT

Deviled egg mixture, candied bacon, lettuce, tomato. 12.95

Crab Melt

English muffin, crab meat, tomato, caramelized béarnaise. 15.95

Our Mission

"To reach a point with each and every guest in which we are exceeding their expectations in product quality and service each and every time they visit."

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

The Corner Bar

Cocktails



Lady Killer

Espolon Reposado, muddled raspberries, fresh lime, Chambord, cranberry. 9.5



Strawberry Caipirinha

Leblon Cachaca, basil, lime, strawberry syrup. 9



Horses Neck

Old Overholt Rye, ginger simple syrup, soda, lemon. 8.5



Skyline

Ketel One Vodka, PAMA, pomegranate juice, Cointreau, orange bitters, lime. 11



Cherry Manhattan

Buffalo Trace Bourbon, Maraschino, Carpano Antica and cherry bark & chocolate bitters, aged in white oak. 12



Sidcar

Byrrh, Remy Martin, orange, lemon, blueberry grenadine. 10.5



Raspberry Lemon Drop

Chambord Vodka, lemonade, Cointreau, Chambord, ginger foam. 10



Blackberry Mojito

White rum, muddled mint and blackberries, vanilla syrup, lime, seltzer. 8



Pomegranate Margarita

Espolon Reposado tequila, PAMA, lime, Agavero, fresh pomegranate juice. 10



Pablo Diablo

Silver Mezcal, lemon, crème de cassis, ginger beer, sea salt-ginger foam. 8.5



Gingersnap

Irish Whiskey, ginger beer, peach simple syrup, seltzer, fresh mint. 8



Zen

Green tea infused Damrak gin, lime, cucumber, basil, agave, foam. 8.5



Berries & Cream

Stoli blueberry, triple sec, lemonade, muddled berries, soda, cream, agave. 9



Old Fashioned

Bourbon, maple-bacon, Aperol, orange bitters, muddled orange & cherry. 11



Blood & Sand

JW Red scotch, sweet vermouth, cherry heering, blood orange juice. 12

Sparkling

Mumm Napa 'Brut Prestige', CA | 12

Cordoniu Brut, Cava, Spain | 8/31

Martini & Rossi Asti, Piedmont, Italy | 8.5/32

White by the Glass

Chardonnay, Kendall-Jackson, California | 9.5/37

Chardonnay, J. Lohr, Arroyo Seco | 8.5/33

Pinot Grigio, Benvolio, Friuli, IT | 7/27

Sauvignon Blanc, Rodney Strong, Sonoma | 8/31

Sauvignon Blanc, Seeker, New Zealand | 9/35

Riesling, Kendall-Jackson, Monterey | 7/26

Albarino, Lolo, Rías Baixas, SP | 10/39

White Zinfandel, Cypress, California | 6.5/24

Chenin Blanc, Dry Creek, Clarksburg | 7/27

House White | 6.5/24

Red by the Glass

Cabernet, J. Lohr, Paso Robles | 9.5/37

Cabernet, R. Strong, Alexander Valley | 13/51

Cabernet, Kendall-Jackson, Sonoma | 10/38

Blend, KJ Summation Red, Sonoma | 10/38

Barbera, M. Chiarlo, Piedmont, IT | 8/31

Merlot, Rutherford Vintners, Napa | 7.5/29

Merlot, Rodney Strong, Sonoma | 10.5/41

Malbec, The Seeker, Mendoza, AR | 7.5/27

Pinot Noir, Murphy-Goode, California | 8/31

Pinot Noir, Byron, Santa Barbara | 10/38

Pinot Noir, Rodney Strong, Russian River | 11/42

Zinfandel, Edmeades, Mendocino | 9.5/37

Tempranillo, Vino Zaco, Rioja, Spain | 9/34

Syrah, Robert Hall, Sonoma | 9/35

House Red | 6.5/24

Adult Milk Shakes

DREAMSICLE

Aperol, Cointreau & fresh Orange Juice. 7.5

GRASSHOPPER

Crème de Menthe, White Crème de Cocoa. 7

FAIRY BEER

Northshore Absinthe, Rootbeer. 8

BRANDY ALEXANDER

E & J Brandy, Crème de Cocoa. 7

OATMEAL STOUT MILKSHAKE

Summit Oatmeal Stout. 6.5

Alcohol-Free Drinks

Flavored Iced Tea 3.5

Pomegranate, Mango, Blackberry, or Strawberry

Blood Orange Soda

Blood orange, lemon, vanilla, soda. 4.5

Ginger Soda

Ginger beer, ginger simple syrup, lime, soda. 4.5

Raging Bull

Red Bull, Strawberry, Ginger Ale. 4.5

Pomegranate Soda

Blueberry grenadine, POM, lemon, soda. 4.5

Bourbon & Rye

Knob Creek 9yr | 8.75

Baker's 7yr | 8.25

Basil Hayden's 8yr | 8.50

Bookers | 8.75

Bulleit | 7.25

Makers Mark | 7.75

Makers Mark 46 | 8

Wild Turkey 101 | 7

Jim Beam | 6.75

Woodford Reserve | 9

Old Forester 'Birthday' | 7

Buffalo Trace | 7

Jefferson's Reserve | 10.75

Jefferson's | 7.5

W.L. Weller 10yr | 7

Single Barrel

Four Roses | 10.5

Eagle Rare 10yr | 9.5

Rye

Old Overholt | 6.5

Bulleit | 7.25

Jefferson's | 7.5

Templeton | 9.25

Scotch

Single Malt

The Balvenie Highlands, Speyside

12 YEAR | 13.5

15 YEAR | 21

21 YEAR | 70

30 YEAR | 112

Glenfiddich Highlands, Speyside

12 YEAR | 9.5

15 YEAR SOLERA | 14.5

The Glenlivet Highlands, Speyside

12 YEAR | 9.5

15 YEAR | 14.5

18 YEAR | 22

Laphroig Islands, Islay

10 YEAR | 10.5

The Macallan Highlands, Speyside

12 YEAR | 13.5

15 YEAR FINE OAK | 22

18 YEAR | 37

Tomatin, Monadhliath Mountains

15 YEAR | 12.5

18 YEAR | 15.5

30 YEAR | 60

40 YEAR | 134

Blended Scotch

Dewar's

Chivas

12 YEAR | 9

18 YEAR | 15.5

Johnnie Walker

RED | 7.5

BLACK | 9.5

GOLD | 17

PLATINUM | 33

BLUE | 43

Hot Drinks

White Chocolate Dream

White hot chocolate, Chambord and vanilla vodka. 6.5

Hot Toddy

Lairds Applejack, Orange tea, honey, and lemon. 6.5

Nuts & Berries

Coffee, Frangelico and Chambord. 6.5