

Served with cup of soup or side salad and two sides

House Favorites

upgrade to a premium side salad. Caesar, Summer Market or Beatnik for just \$2.99

Cola Braised Pork Ribs \$13.79

generous portion of slow cooked pork ribs tangy house made chipolte BBQ sauce with a little zest.

Chicken & Mushroom

sautéed chicken breast, portabella mushrooms, slightly sweetened marsala sauce. \$15.95

Coconut Shrimp Platter

½ pound of hand breaded crispy deep fried shrimp served with orange red pepper sauce. \$16.95

Portabella Stack \$13.49

two grilled marinated bella caps, layered with fire roasted red peppers, herbed cream cheese fresh spinach, pine nuts.

Baja Tacos \$12.95

blackened Tilapia or shrimp, pico de gallo, red pepper aioli, avocado, served in two grilled flour tortilla shells. choice of cup of soup or side salad.

Daily Surf & Turf

Chef selection off the grill accompanied by our catch of day. Market price

Smothered Chicken Breast \$14.79

grilled chicken breast topped with sautéed green peppers, caramelized red onion, button mushrooms. drizzled with a creamy garlic white wine sauce.

Pasta

Risotto

choice of cup of soup or side salad

Asiago Chicken \$12.79

grilled chicken, asparagus and mushrooms, tossed with penne pasta in a creamy asiago sauce. topped with dried cranberries and chopped macadamia nuts.

Roasted Vegetable Ravioli \$13.79

creamy garlic and herbed white wine sauce

Veal Osso Bucco Ravioli \$13.79

tossed in a light roasted tomato sauce.

Louisiana Seafood Risotto \$14.95

shrimp, crab, and crawfish tails tossed in creole etoufee sauce.

Summer Vegetable Risotto \$11.95

fresh spinach, asparagus hint of fresh lemon, add crab or shrimp for \$3.49

Risotto is a creamy and hearty Italian rice dish

Side Options

Jasmine Rice Pilaf
(made with sesame oil)

Sweet Potato Hash

Garlic Red Skin Mashed Potatoes

Seasoned Potato Wedges

Seasonal Chef Vegetable

Baked Macaroni & Cheese

Fresh asparagus \$1.99

Baked Potato

Brick Oven Specialties

Served with cup of soup or side salad and two sides

Roasted Salmon on Cedar Plank \$16.95

8oz salmon filet topped with charred tomato salsa.

Lemon Pepper Roasted Half Chicken \$14.79

served with herbed cornbread and cranberry stuffing.

Oven Roasted Beef Medallion \$19.95

served with roasted tomato bacon butter.

Ginger Soy kabobs \$17.49

2 skewers with choice of steak or shrimp, onion, green pepper, mushroom, oven roasted with a savory ginger soy glaze.

Steaks Burgers

Steaks served with soup or salad and two sides

New York Strip 10 oz

topped with smoked gouda and frazzled red onion.
can be served regular.
\$22.79

Ribeye 10 oz

served with grilled onion and sautéed wild mushrooms topped with melted asiago
can be served regular.
\$22.79

The Speakeasy Burger

choice of cheddar, swiss, provolone, blue cheese, or havarti, lettuce, tomato, raw onion, red pepper aioli. Served with one side only. \$8.25

Heider Farms Buffalo Burger

bourbon BBQ patty, choice of swiss, cheddar, havarti, provolone, lettuce, tomato caramelized onion. Served with one side only. \$10.49

Favorites

choice of red potato salad, vegetable pasta salad or fresh fruit. house fried potato wedges \$.99

Buffalo Chicken Wrap

crispy fried chicken, tomato, lettuce, drizzled with ranch dressing \$8.95

Rock County Rubeen

corned beef, sauerkraut, havarti cheese, bacon. Choice of 1000 Island or horseradish dressing \$7.95

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

19 North High Street
Janesville, WI. 53548

(608) 531-0012
www.gospeakeasylounge.com

Join the Bootleggers Club!
Earn \$10 for every \$100 you
spend at The Speakeasy!
Ask your server for details!



Appetizer

Bratwurst Spring Roll

hand rolled spring roll serving Wisconsin tradition of Bratwurst, sauerkraut, and cheddar cheese. Served with creamy horseradish dipping sauce. \$7.49

Lemon Basil Calamari

hand breaded and deep fried. served with our house marinara sauce. \$7.95

Crispy Chicken Strips

hand breaded and fried to order. Served with bbq or ranch sauce. \$6.95

Wisconsin Cheese Curds

these local "squeaky" curds are beer battered and fried to order. Choice of 3 flavors. ranch, buffalo (served with blue cheese sauce) or original. Full order (3-4 people) \$12.95
Half order (1-2 people) \$8.95

Real Citrus Crab Cakes

made fresh in house, a zest of lemon and fresh ginger, served with red pepper aioli, topped with fried leeks. Two per order \$8.95

Tempura Bella Fries

slices of large portabella mushroom dipped and fried to order. served with spicy cucumber sauce. \$7.95

* Tempura Tuna

Ahi tuna steak, served medium rare, tempura fried and served in sesame waffle cone ginger soy sauce. \$9.95

Tomato Basil Bruschetta

diced tomato and fresh basil drizzled with balsamic vinegar, topped with parmesan cheese on oven baked bread slices \$7.95

Goat Cheese & Olive Bruschetta

diced tomato, kalamata olive with goat cheese, drizzled with balsamic vinegar on oven baked bread slices \$7.95

Sun-dried Tomato Shrimp Bruschetta \$8.49
topped with asiago cheese on oven baked bread

Brick Oven Shrimp Scampi

5 plump tender shrimp baked in garlic butter topped with parmesan and herbed bread crumbs. Served with oven fresh bread. \$9.95

Spinach & Artichoke Dip

A creamy mix served hot with oven baked bread slices. \$6.95

Dressings

Honey Vinaigrette, French, Raspberry vinaigrette, Balsamic vinaigrette, Blue Cheese, Ranch, Lt Ranch, Spicy Cucumber, mango chardonnay

Salads

Make your salad a meal.
Add grilled chicken, salmon
or steak for just \$2.99

Summer Market Salad

dried cranberries, goat cheese, roasted grape tomato and fennel, a pinch of fresh mint leaf and arugula (when in season) tossed with spinach. \$8.49

Crispy Seafood Caesar Salad

lightly fried calamari and crawfish tail served on traditional Caesar salad \$10.29

Cobb Salad

grilled chicken, roasted grape tomato, blue cheese, bacon bits, cucumber. Served on romaine \$10.49

Fresh Melon & Mint \$8.29

diced watermelon, goat cheese, kalamata olive and fresh mint tossed with spring greens, chopped macadamia nuts. Honey vinaigrette suggested.

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

20% gratuity added to parties of 6 or more