

Open Daily at 11 a.m.

214 West Blackhawk Ave. Prairie du Chien, WI 53821 (608)326-0639

Visa, MasterCard, Discover, and Cash Accepted

APPETIZERS

Mulligan's appetizers are prepared in house using hand breading or battering.

Additional sauces, dressings, or sour cream are an additional 50 cents.

CHEESE CURDS

Mulligan's famous fresh curds, beer battered and deep fried. Served with a side of marinara. 7.99

QUESADILLA

Flour tortilla filled with marinated chicken, chives, jalapenos, and cheeses. Served with sour cream and salsa. 8.99

BREADED MUSHROOMS

Large, fresh, and hand breaded mushrooms. Fried to a golden brown. Served with ranch dressing. 6.99

ONION RINGS

Homemade onion rings.
Served with Mulligan's own dipping sauce. 6.99

SPINACH & ARTICHOKE DIP

Homemade goodness, served piping hot with melted cheese and pita chips. 7.99

BONELESS BUFFALOS

Smothered in hot sauce. Served with celery and bleu cheese. 7.99

IRISH NACHOS

Waffle cut fries piled high with taco meat cheddar jack cheese, onion, tomato, black olives, jalapenos, sour cream, and salsa. 8.99

SWEET CHILI BONELESS WINGS

Boneless chicken strips deep fried and smothered with a sweet and spicy sauce. Served with ranch. 7.99

SOUPS & SALADS

Dressings are Ranch, Honey Mustard, Bleu Cheese, 1000 Island, French, Light Ranch, Raspberry Vinaigrette, and Italian.

**Denotes Gluten Free items

FAJITA CHICKEN SALAD

Grilled marinated chicken breast on a bed of lettuce, with bell peppers, tomato, onion, cheese, and crispy tortilla strips. Served with our house honey mustard dressing. 8.99

SWEET CHILI CHICKEN SALAD

Boneless sweet chili wings, served on a bed lettuce, with green peppers, onions, and a side of ranch dressing. 8.99

GRANNY'S NUTTY SALAD

Grilled chicken, lettuce, Granny
Smith apple slices, candied walnuts,
bleu cheese crumbles, craisins, and
a side of raspberry vinaigrette. 8.99**

COBB SALAD

Lettuce, topped with chicken, tomato, bacon, egg, chives, black olives, and bleu cheese crumbles. 8.99**

CHEF SALAD

Ham, turkey, and cheese on lettuce with egg, celery, tomato, bell peppers, and onions. 8.99 **

TACO SALAD

Seasoned taco beef, cheese, tomato, chives, and black olives, topped with crispy tortilla strips, side of salsa and sour cream. 8.99

SOUP

Choose from our French Onion with Swiss cheese and croutons or our soup d'jour Cup 3.49 Bowl 3.99

SANDWICHES

Sandwiches are served with waffle fries, or you may substitute a cup of soup, side salad, cottage cheese, or coleslaw, for 50 cents.

Additional sauces, dressings, or sour cream are an additional 50 cents.

HAND BREADED PORK TENDERLOIN

Imported from Iowa! Fresh cut, hand breaded and deep fried. Served with honey mustard on the side. 8.49

WESTERN PORK TENDERLOIN

Mulligan's favorite, grilled pork tenderloin with bacon, BBQ sauce, and pepper jack cheese. 8.49

B.B.Q. PORK SANDWICH

Pulled pork B.B.Q. on a Kaiser bun, with coleslaw on the side. 8.49

CHIPOTLE TURKEY CLUB ON FOCCACIA

Oven roasted chipotle turkey breast with a little zing. With applewood bacon, lettuce, tomato, Swiss cheese and mayo, on an herby Italian bun. 8.99

SOUTHWEST CHICKEN WRAP

Marinated chicken breast with lettuce, tomato, grilled onion, black beans and corn, cheese, chipotle mayo, and salsa. 8.99

CAJUN CHICKEN SANDWICH

Cajun chicken breast topped with pepper jack cheese. Served with chipotle mayo. 8.99

FAJITA CHICKEN SANDWICH

Marinated grilled chicken breast, with sautéed onions and peppers, cheddar jack cheese, and chipotle mayo. 8.99

CLUB MELT

Ham, turkey, bacon, lettuce, tomato, cheddar, and mayo on grilled sourdough bread. 8.49

PATTY MELT

On sourdough with grilled onions, swiss and cheddar. 8.49

MUSHROOM CHEESEBURGER

Sautéed mushrooms and Swiss cheese. 8.49

JALAPENO BACON CHEESEBURGER

Jalapenos, bacon, and pepper jack cheese. 8.49

FRENCH DIP

Piping hot roast beef stuffed in a hoagie roll, topped with Swiss cheese.

Served with a side of au jus. 8.99

PRIME RIB PHILLY

Strips of Mulligan's famous Prime Rib, grilled onions, mushrooms, and Monterey jack cheese sauce. 10.99

FISH SANDWICH

Cod filet beer battered and fried. Served with tartar sauce on the side. 7.99

FISH TACOS

Deep fried Mahi Mahi on flour tortillas with lettuce, tomato, chives, cheese, and chipotle mayo. 8.99

GRILLED CHICKEN PARMESAN

Grilled chicken breast topped with marinara and a mozzarella/parmesan cheese blend. Served on a foccacia bun. 8.99

BUFFALO CHICKEN SANDWICH

Hand breaded and deep fried chicken breast smothered in buffalo hot sauce, with bleu cheese dressing. 8.49

BACON SWISS CHICKEN

Grilled boneless breast of chicken topped with bacon and Swiss cheese. With a side of mayo. 8.99

REUBEN

Corned beef, sauerkraut, Swiss cheese, and 1000 island dressing, on grilled marble rye. 8.49

BACON BLEU CHEESE BURGER

Bleu cheese crumbles and crispy bacon. 8.49

BACON CHEESEBURGER

Melted cheddar and crispy bacon. 8.49

WESTERN BURGER

Bacon, BBQ, grilled onions, and pepper jack cheese. 8.49

Consuming raw or undercooked meats may increase your risk of food borne illness.

DINNERS

All dinners are served with your choice of dinner salad, cottage cheese, coleslaw, or a cup of soup. Potato choices, **if included**, are waffle fries, baked potato (after 5pm), or hash browns. Substitute sautéed vegetables instead of potato for an additional \$1.50 Smother any steak with sautéed onions or mushrooms for \$1.50 each.

These items are Gluten Free if ordered with a baked potato or sautéed vegetables, a dinner salad, and ask for no bread.

HERB GRILLED TENDERLOIN

A house favorite! Herb rubbed pork tenderloin grilled and sliced. Drizzled with a honey BBQ sauce. Served with choice of potato. 15.99 **
Please allow additional time for cooking.

BOURBON MARINATED SIRLOIN

Char grilled 8oz. marinated sirloin. Served with Choice of potato. 15.99 **

CAJUN RIBEYE STEAK

A Cajun seasoned char grilled ribeye steak, topped with sautéed onions, Served with choice of potato. 21.99 **

RIBEYE STEAK

Freshly cut and char grilled 12oz. ribeye steak, grilled to your specifications. Served with choice of potato. 20.99 **

BEER BATTERED SHRIMP

Lightly beer battered and deep fried shrimp. Served with cocktail sauce and choice of potato. 16.99

DEEP FRIED COD

Cold water Atlantic cod, hand beer battered and deep fried. Served with tartar sauce and choice of potato. 12.99

CAJUN WALLEYE

Cajun seasoned and broiled in butter. Served with choice of potato. 18.99 **

CHICKEN TORTELLINI

Cheese filled rainbow tortellini and marinated chicken breast, tossed in a creamy tomato sauce with mushrooms, peppers, and onions. A house favorite!! 12.99

CAJUN CHICKEN PENNE

Grilled Cajun seasoned chicken breast tossed, with mushrooms roasted red peppers, onions, and penne noodles in a spicy cream sauce. 12.99

SHRIMP ALFREDO

Linguine noodles and grilled chicken breast, tossed in our own creamy, cheesy Alfredo sauce. You may substitute chicken for shrimp. 12.99

SIZZLING FAJITAS

Chicken or Shrimp fajitas, served sizzling, with marinated onions and peppers. Comes with tortillas, cheese, salsa, and sour cream. 14.99

STEAK AND SHRIMP

Our 8 oz. marinated sirloin accompanied by four beer battered shrimp. Served with choice of potato. 19.99

BROILED COD

Cold water cod fillets broiled in butter with lemon pepper seasoning. Served with choice of potato. 12.99 **

DEEP FRIED WALLEYE

A Walleye fillet beer battered and deep fried. Served with tartar sauce and choice of potato. 18.99

Due to seasonal availability issues, we may not always have Walleye in stock. Please ask your server about availability.

MULLIGAN'S FAMOUS PRIME RIB

Served Friday and Saturday nights. The best around! Slow roasted and served with choice of potato.

Regular cut 19.99** Large cut 23.99**

KIDS MEALS

Available for children 12 and under. Served with waffle fries (except for pasta) and a soft drink or milk (no refills)

BEVERAGES

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Sierra Mist, Sierra Mist Free, Mug Root beer, Lemonade, Raspberry Ice tea, Ice Tea, Hot tea, and Coffee. 2.49

FROM THE PUB

DRAUGHT PINTS

NEW GLARUS SPOTTED COW -Naturally cloudy Wisconsin Farmhouse Ale
NEW GLARUS MOON MAN - No Coast Pale Ale - (A session beer with a bright bold blend of five hops)
POTOSI CAVE ALE - Amber, English Style Ale
POTOSI SNAKE HOLLOW - India Pale Ale
BLUE MOON - Belgian Style Wheat
SEASONAL - Ask your server about our current selection

IMPORTS AND SPECIALTIES

Guinness, Heineken, Corona, Corona Light, Sam Adams, Reds Apple Ale, Woodchuck Hard Cider, Mike's Hard Cranberry Lemonade, Not Your Fathers Root Beer, Henry's Hard Orange Soda

DOMESTIC BOTTLED BEER

Bud Light, Busch Light, Miller Lite, Coors Light, Michelob Ultra, Michelob Golden Light, MGD 64, Miller High Life, Budweiser, Leinenkugels Original, Leinenkugels Creamy Dark, PBR, O'Doul's Amber

HOUSE WINES

Chardonnay (Fetzer), Pinot Grigio (CK Mondavi), White Zinfandel (CK Mondavi), Riesling (Fetzer), Muscato (CK Mondavi), Merlot (Fetzer), Cabernet Sauvignon (Fetzer)

SPECIALTY DRINKS

Margaritas, Strawberry Margaritas, Strawberry Daiquiri, Pina Colada, Cosmopolitan, Chocolate Martini, Lemon Pound Cake, Cherry Cheesecake, Old Fashion, Bloody Mary

A little history of the building

Fort Mulligan's Grill Pub is located in the Historic Famechon Building, built in 1855 with recycled limestone from the decommissioned Fort Crawford. Julius Famechon and Augustus Galliard ran a general store in the building for many years, often referred to as the "French Store." With the end of Prohibition in the 1930's Slab Mattie opened Slab's Circle Bar in the west end of the building, which continued to operate as the Circle Bar until the late 1990's. In 1999 remodeling commenced, exposing some of the 23" thick limestone walls, brick firewall, original ceilings, and iron shutters on the back west window by the bar. Beams were added to the front from an Icehouse in Dubuque, as well as the addition of arched windows and exterior deck. Fort Mulligan's Grill Pub opened at the completion in early 2000.