

FROM THE PUB

DRAUGHT PINTS

New Glarus Spotted Cow
Naturally Cloudy Wisconsin Farmhouse Ale

McLovin Irish Red

Potosi Cave Ale
Amber, English Style Ale

Potosi Tangerine IPA
Inda Pale Ale

Blue Moon
Belgian Style Wheat

Seasonal
Ask Your Server About Our Current Selection

We do not brew these beers, therefore,
there are no free samples.

DOMESTIC BOTTLED BEER

Bud Light, Busch Light, Miller Light, Coors Light,
Michelob Ultra, Michelob Golden Light,
MGD 64, Miller High Life, Budweiser, PBR,
Leinenkugel's Original, Busch NA

HOUSE WINES

Chardonnay
Pinot Grigio
Riesling
Moscato
Cabernet Sauvignon
Pinot Noir

IMPORTS AND SPECIALTIES

Guinness, Corona, Corona Premier,
Voodoo Ranger IPA, White Claw Mango
White Claw Raspberry, Angry Orchard
Carbliss Black Raspberry, Carbliss Cranberry
Twisted Tea 1/2 & 1/2

SPECIALTY COCKTAILS

Margarita, Strawberry Margarita,
Strawberry Daiquiri, Pina Colada, Cosmopolitan,
Chocolate Martini, Lemon Pound Cake,
Cherry Cheesecake, Old Fashioned, Bloody Mary,
Prairie Breeze, Moscow Mules

BEVERAGES

Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, Starry, Starry Free, Mug Root Beer,
Lemonade, Raspberry Ice Tea, Ice Tea, Hot Tea, and Coffee. 2.99

KIDS MEALS

Available for children 8 and under. Served with french fries and applesauce. 7.99

**CHICKEN N CHEESE
QUESADILLA**

CHICKEN STRIPS

MAC N CHEESE



**214 WEST BLACKHAWK AVE.
PRAIRIE DU CHIEN, WI 53821
(608)326-0639**



Late 1800's Famechon Building with local private fire departments

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 Slabs Circle Bar in the west side 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 (copper on the west, tin in the east room), iron shutter on back west window by the bar, beams in the front from an Icehouse in Dubuque, as well as the addition of all the arched windows and exterior deck. Fort Mulligan's Grill Pub opened at the completion in early 2000.

Carry-outs available
Visa, MasterCard and Discover accepted

APPETIZERS

All of Mulligan’s appetizers are hand breaded or battered and made fresh in house!
Additional sauces, dressings and sour cream are an additional 50 cents

CHEESE CURDS

Mulligan’s famous fresh, locally produced, white cheddar cheese curds. Beer battered and deep fried. Served with a side of marinara. 10.99

SPINACH & ARTICHOKE DIP

Homemade cheesy, creamy goodness! Served piping hot and topped with melted cheese and pita chips. 10.99

BREADED MUSHROOMS

Fresh large mushrooms, hand breaded and fried to a golden brown. Served with a side of buttermilk ranch dressing. 10.99

ONION RINGS

Homemade onion rings. Served with Mulligan’s own dipping sauce. 10.99

BURGERS

Burgers, Sandwiches, and Wraps are served with french fries, or if you prefer, you may substitute a cup of soup, side salad, cottage cheese or cole slaw for an additional \$1. Gluten Free Bun add \$2.
Extra sauces, dressings or sour cream are an additional 50¢.

WESTERN BURGER

Chargrilled burger, bacon, sweet BBQ sauce, grilled onion and pepper jack cheese. 13.99

BACON CHEESEBURGER

Chargrilled burger with applewood smoked bacon and cheddar cheese. 13.49

JALAPEÑO BACON CHEESEBURGER

Chargrilled burger topped with grilled jalapeños, smoked bacon and pepper jack cheese. 13.99

SANDWICHES & WRAPS

HOUSE FAVORITE: PORK TENDERLOIN

Fresh cut, hand breaded and deep fried. Served with a side of our house Honey Mustard dressing. 12.99

PHILLY CHEESE STEAK

Sliced prime rib, grilled onions and peppers topped with Provolone cheese. 15.99

FRENCH DIP

Sliced prime rib, swiss cheese, stuffed into a hoagie roll. Served with a side of au jus. 14.99

SALMON BLT

Grilled Salmon, applewood smoked bacon, lettuce and tomato on focaccia with chipotle mayo on the side. 16.99

FISH TACOS

Deep fried Mahi Mahi on two flour tortillas with lettuce, tomatoes, chives, cheddar jack cheese, and a tangy chipotle mayo. Quickly becoming a favorite! 14.99

CALIFORNIA CLUB

Oven roasted cracked pepper turkey, applewood smoked bacon, avocado, lettuce, tomato and chipotle mayo, on focaccia. 13.99

B.B.Q PORK GRILLED CHEESE

Grilled cheese stuffed with Pulled BBQ Pork, coleslaw and pickle. 12.99

REUBEN

Classic corned beef, sauerkraut, Swiss cheese and 1000 island dressing on grilled marble rye. 12.99

WESTERN PORK TENDERLOIN

Grilled pork tenderloin with applewood smoked bacon, BBQ sauce and pepper jack cheese. 13.99

BONELESS BUFFALOS WINGS

Breaded chicken strips, smothered in hot sauce. Served with bleu cheese dressing. 10.99
with French Fries 13.99

SWEET CHILI BONELESS WINGS

Boneless chicken strips, deep fried and smothered in a sweet and spicy sauce. Served with a side of ranch. 10.99
with French Fries 13.99

QUESADILLA

Flour tortilla filled with grilled chicken, chives, black beans and corn, and cheddar jack cheese. Served with sour cream and salsa. 12.99

MUSHROOM CHEESEBURGER

Classic chargrilled burger topped with sautéed mushrooms and Swiss cheese. 13.49

BACON BLEU CHEESEBURGER

Chargrilled burger topped with bleu cheese crumbles and applewood smoked bacon. 13.49

TENNESSEE WHISKEY RUBBED CHICKEN SANDWICH

Grilled with sautéed onions, smoked applewood bacon, honey BBQ and pepperjack cheese. 14.99

CHICKEN FAJITA SANDWICH

Seasoned Grilled Chicken breast with Sautéed onions and peppers, Cheddar jack cheese and Chipotle Mayo. 14.99

BREADED CHICKEN SANDWICH

Hand breaded and deep fried chicken breast with a side of mayo. 12.99

Order it Buffalo style or Sweet Chilli for 13.99

CLUB MELT

Ham, turkey, smoked applewood bacon, cheddar cheese, lettuce, tomato and mayo on grilled white bread. 12.99

SHRIMP TACOS

Lightly breaded deep fried shrimp on two flour tortillas with lettuce, tomato, chives, cheddar jack cheese and chipotle mayo. 14.99

SOUTHWEST CHICKEN WRAP

Grilled chicken with lettuce, tomato, sautéed onion, black beans, corn, cheese and a tangy chipotle mayo all rolled into a tomato basil tortilla. Served with a side of salsa. 15.99

CHICKEN BACON RANCH WRAP

Tomato Basil wrap filled with bacon, lettuce, cheese, tomatoes, grilled chicken and creamy ranch. 15.99

SWEET CHILI WRAP

Homemade chicken tenders tossed in sweet chili sauce wrapped up with cheddar jack cheese, lettuce, tomato and homemade ranch dressing. 15.99

SALADS & SOUP

Mulligan’s dressing choices are; Ranch, Bleu Cheese, 1000 Island, French, Raspberry Vinaigrette, Italian, and our homemade Honey Mustard.

GF Denotes Gluten Free Choices

GRANNY’S NUTTY SALAD *GF*

Grilled chicken, lettuce, Granny Smith apple slices, candied walnuts, bleu cheese crumbles, raisins, and a side of Raspberry Vinaigrette. 14.99

FAJITA CHICKEN SALAD

Grilled chicken breast on a bed of lettuce, with bell peppers, tomato, black beans, corn, onion, cheese, and crispy tortilla strips. Served with a side of our house Honey Mustard dressing. 14.99

TACO SALAD

Seasoned taco beef, cheese, tomato, chives, and black olives on lettuce. In a deep fried flour tortilla bowl with sour cream and salsa on the side. 14.99

COBB SALAD *GF*

Lettuce, topped with chicken, tomato, bacon, chives, black olives, egg, and bleu cheese crumbles. 14.99

GREEK SALMON SALAD *GF*

Grilled salmon with mixed greens, cucumber, tomato, peppers, red onion, kalamata olives, and feta cheese with a lemon basil dressing. 16.99

SWEET CHILI CHICKEN SALAD

Boneless breaded chicken strips, smothered in a sweet-n-spicy sauce on lettuce with peppers and onions. Served with a side of Ranch dressing. 14.99

FIESTA SHRIMP SALAD

Cajun broiled shrimp with mixed greens, avocado, cucumber, red onion, tomato, feta cheese and tortilla strips. Served with a cilantro lime dressings. 15.99

FRENCH ONION SOUP

Our French Onion with Swiss cheese and croutons. Bowl 4.99 Cup 3.99

DINNERS

All dinners are served with your choice of dinner salad, cottage cheese, coleslaw, or a cup of soup. Potato choices, if included, are french fries, hash browns & baked potato after 5pm. Substitute sautéed vegetables instead of a potato for an additional \$1.50. Smother any steak with sautéed mushrooms or onions for \$1.50 each.
Indicates gluten free items if ordered with baked potato or vegetables, a dinner salad and request no bread

HERB GRILLED PORK TENDERLOIN * *

Herb rubbed pork tenderloin grilled, sliced & with honey BBQ sauce on the side. Served with choice of potato. 19.99

CAJUN BROILED COD

Cajun seasoned Cold water cod fillets broiled in butter. Served with choice of potato. 17.99

BROILED COD * *

Cold water cod fillets broiled in butter. Served with choice of potato. 17.99

DEEP FRIED COD

Cold water Atlantic cod, beer battered and deep fried. Served with tartar sauce and choice of potato. 16.99

CAJUN WALLEYE * *

Cajun seasoned Canadian walleye broiled in butter and includes your choice of potato. 22.99

DEEP FRIED WALLEYE

A large Canadian walleye fillet, lightly breaded and deep fried. Comes with choice of potato. 22.99

BEER BATTERED SHRIMP

Lightly beer battered and deep fried shrimp. Served with cocktail sauce and potato of your choice. 19.99

CAJUN BROILED SHRIMP

Cajun seasoned and broiled in butter. Served with choice of potato. 19.99

STEAK AND SHRIMP

Our ribeye steak accompanied by deep-fried shrimp and your choice of potato. 36.99

RIBEYE STEAK * *

Freshly cut and char grilled 12oz. ribeye steak, grilled to your specifications, and served with your choice of potato. 29.99

CAJUN RIBEYE STEAK * *

Cajun rubbed grilled ribeye steak, topped with grilled onions and your choice of potato. 31.99

MULLIGAN’S FAMOUS PRIME RIB

Served Saturday nights. The best around! Slow roasted and served with choice of potato. Regular cut 10-12oz 29.99 Large cut 16-18oz 36.99

PASTA

Pastas served with garlic bread and your choice of soup, salad, coleslaw or cottage cheese
Gluten Free pasta available on request

CHICKEN TORTELLINI

Cheese-filled rainbow tortellini and marinated chicken tossed in a creamy tomato sauce with mushrooms, peppers, and onions. Garlic toast included. A house favorite!!! 17.99

CAJUN CHICKEN PENNE

Grilled Cajun seasoned chicken breast, tossed with mushrooms, roasted red peppers, onions, and penne noodles in a spicy cream sauce. Comes with garlic toast. 17.99

SHRIMP ALFREDO

Penne noodles and garlic shrimp, tossed in our own creamy, cheesy Alfredo sauce. Served with garlic toast. You may substitute chicken for shrimp. 17.99

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur, and our restaurant is unable to guarantee that any item can be completely free of allergens.

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