

SAZ'S

STATE HOUSE
RESTAURANT



Established 1976

Starters



MOZZARELLA MARINARA

Saz's festival-famous favorite – Hand-rolled Wisconsin string cheese in crispy wontons with house marinara sauce 8.50

SOUR CREAM & CHIVE FRIES

Saz's famous sour cream & chive fries 5.50
Make 'em "loaded" with cherrywood smoked bacon, green onions, Wisconsin cheddar and sour cream & chive sauce for an extra 2.50

CRANBERRY WONTONS

One-of-a-kind award-winning purses of cream cheese, fresh ginger and cranberries with cranberry jalapeño dipping jelly 8.00

SHREDDED ONION RINGS

Shredded onions dipped in our house buttermilk batter 7.50
(Sorry, not available on Fridays)

CHEDDAR CURDS

Squeaky fresh Leinenkugel's beer-battered Wisconsin white cheddar cheese curds with Spicy White BBQ dipping sauce 8.50

RIB APPETIZER

Our award-winning baby back ribs cut into easy-to-share one-bone sections 10.00
Add an additional section for just 1.25

HOUSE SMOKED WINGS

Six full-size wings smoked in house daily and served with your choice of BBQ dipping sauce on the side: Saz's Original, Vidalia® Onion, Sassy or Spicy White BBQ Sauce, House or Buffalo Sauce 11.00

SMOKED BBQ NACHOS

Tortilla Chips smothered in nacho cheese, jalapeño, onion, tomato and fresh cilantro - choose Saz's BBQ Pulled Chicken, Pulled Pork, Chopped Beef Brisket or Sloppy Saz Style 11.00

SIGNATURE COMBO PLATTER

The Saz's Summertime Staple: Mozzarella marinara, Leinenkugel's beer-battered Wisconsin white cheddar cheese curds and sour cream & chive fries 11.00



Entrées

Ask About OUR DAILY LUNCH OR DINNER SPECIALS

CENTER CUT FILET MIGNON

8oz center cut filet mignon prepared to your liking, dusted with our house-smoked sea salt and finished with sautéed mushrooms and crispy shredded onion rings, served with your choice of side 27.00

PORK LOIN PICCATA

Sautéed Duroc pork loin (hormone-free, antibiotic-free) finished with a light lemon caper sauce, accompanied by mashed potatoes and roasted asparagus 18.00

BAKED COD

Traditional, lemon and cracked black pepper or Cajun-seasoned, served with wild rice blend and fresh vegetables 15.00

JUMBO SHRIMP

Beer-battered, scampi butter or blackened with wild rice blend and your choice of side 22.00

BEEF SHORT RIBS

Slow braised until exceptionally tender, served with mashed potatoes and beef au jus 21.00

SUMMER PASTA

Penne, tomato and fresh basil tossed in garlic butter and finished with parmesan cheese 14.00
Add grilled chicken breast or portabella mushroom for 3.50 Add grilled shrimp or salmon for an additional 7.50

LOADED MAC N CHEESE

Hearty pepper jack mac n cheese loaded with cherrywood smoked bacon, topped with panko breadcrumbs and your choice of Saz's BBQ pulled chicken, pulled pork, chopped brisket or Sloppy Saz Style 13.50

SWEET SOY GLAZED SALMON

Broiled salmon filet glazed with homemade sweet soy sauce paired with scallion rice and roasted asparagus 18.00

MAKE IT A RIB OR SHRIMP COMBO

Add a 1/3 rack of Saz's signature baby backs to any entrée for 7.00
Add three beer-battered, scampi butter or blackened jumbo shrimp to any entrée for 7.50

Saz's Signature Selections

All Signature Entrée selections come with your choice of side.



VIDALIA® BBQ MEATLOAF

"The Finest" blend of ground beef, brisket, Cajun sausage and cherrywood smoked bacon with Saz's Vidalia® Onion BBQ Sauce 14.50

SAZ'S AWARD-WINNING BBQ BABY BACK RIBS

*Milwaukee's favorite for over 40 years, fall-off-the-bone-style, basted with our Original BBQ Sauce
Half Rack 18.00, Full Rack 26.00*

HALF CHICKEN

*Naturally raised chicken slow-smoked in house and finished with your choice of Saz's BBQ Sauce
Available after 4pm — Limited quantity nightly 15.00*

SMOKED BEEF BRISKET

*Smoked in house for 12 hours until ultra tender, sliced and finished with Saz's Vidalia Onion BBQ Sauce
served open-faced on grilled sourdough 13.00*

BBQ PULLED PORK SANDWICH

*Slow-braised, natural, hormone-free pork shoulder, hand-pulled with our Original BBQ Sauce served on a
toasted brioche bun 12.00*

BBQ PULLED CHICKEN SANDWICH

*Slow-braised, naturally raised, hormone-free chicken, hand-pulled with our Original BBQ Sauce and served
on a toasted brioche bun 12.00*

THE BBQ MANHATTAN

*Select our famous pulled pork, pulled chicken, Sloppy Saz or 12-hour smoked in-house beef brisket to be
served open-faced on grilled sourdough with cherrywood smoked bacon and melted smoked gouda cheese
– make it an Alabama with our Spicy White BBQ 15.00*

JUMBO SMOKY SAUSAGE

*Smoky, spicy and full of flavor, it's grilled with peppers and onions, slathered with Vidalia Onion BBQ and
served on a toasted pretzel roll 9.50*

SLOPPY SAZ

*All of our Finest meats: 12-hour smoked in-house beef brisket, andouille sausage, pulled chicken and
pulled pork tossed in our award-winning Original BBQ Sauce, smothered in melted Wisconsin cheddar
cheese and served on a toasted brioche bun 12.00*

TEXAS BBQ COMBO

*Saz's 12-hour smoked in house beef brisket on Texas toast, 1/3 rack of Saz's baby back ribs and spicy
smoked andouille sausage 23.00*

RIBS & SHRIMP COMBO

*Saz's 1/2 rack of baby back ribs teamed with your choice of beer-battered, scampi butter or blackened
jumbo shrimp 25.00*

RIBS & BRISKET COMBO

Saz's 1/3 rack of baby back ribs paired with our 12-hour smoked in-house brisket on Texas toast 22.00

RIBS & CHICKEN COMBO

*Saz's 1/3 rack of baby back ribs teamed with 1/4 slow-smoked BBQ chicken
Available after 4pm — Limited quantity nightly 20.00*

Sandwiches

Sandwiches served with your choice of side.

THE CLASSIC BURGER

All natural ground beef grilled to your liking served on a toasted brioche bun 11.00 — With cheese 12.00

THE WEEKLY BURGER

Chef's Finest all natural ground beef grilled to your liking with a new flair for flavor every week - Ask your server for this week's creation!

"THE STEPHANIE"

All natural ground beef grilled to your liking with Wisconsin cheddar, cherrywood smoked bacon and sour cream & chive sauce served on a toasted pretzel roll 14.00

GRILLED REUBEN OR RACHEL

Your choice of the following grillmaster creations served with sauerkraut and 1000 Island
– Rachel: Slow-roasted turkey with Wisconsin cheddar piled high on sourdough 11.50
– Reuben: Slow-cooked, beer-braised corned beef brisket with Wisconsin swiss on marble rye 12.00

PORK CHOP SANDWICH

Grilled or blackened all natural boneless pork chop with sautéed bell pepper, onion, mushroom and creamy mozzarella cheese stacked on a toasted brioche bun 11.50

THE "MONTEREY"

Grilled chicken breast, avocado, bleu cheese spread, Wisconsin cheddar, cherrywood smoked bacon and tomato served on a toasted brioche bun 12.00

KLEMENT'S BACKYARD CLASSIC

A 1/3lb. brat topped with sauerkraut and served on a toasted pretzel bun with brown mustard 10.50

SMOKED BRISKET GRILLED CHEESE

Our 12-hour smoked in-house beef brisket paired with Saz's Vidalia Onion BBQ Sauce and Wisconsin cheddar on grilled sourdough 12.50

SHORT RIB SANDWICH

Open-faced, slow braised beef short ribs piled on Texas toast with melted mozzarella cheese and sautéed onions 13.00

CLASSIC BLT

Toasted thick cut sourdough, crispy cherrywood smoked bacon, lettuce, tomato and mayonnaise 10.50

CLUBHOUSE STACK

A traditional triple decker stacked with cherrywood smoked bacon, all natural sliced turkey breast, shaved ham, tomato, lettuce, mayo and Wisconsin cheddar on your choice of toasted wheat, white or rye bread, sourdough or wrapped in an herb basil tortilla 13.50

THE ULTIMATE COMFORT CLASSIC

Saz's meatloaf with caramelized onions, cherrywood smoked bacon, American cheese and Wisconsin cheddar on grilled sourdough with your choice of Saz's Original, Vidalia Onion or Spicy White BBQ Sauce 12.50

THE ORIGINAL GRILLED CHEESE

Swiss, American and Wisconsin cheddar paired with tomato and cherrywood smoked bacon on grilled sourdough – make it vegetarian by adding peppers, onions and sautéed mushrooms instead of bacon 10.50

BLACKENED PORTABELLA

Mixed greens, Saz's Spicy White BBQ Sauce, sliced tomato and red onion served on a toasted pretzel roll 11.00 — With cheese 12.00

Fresh Salads

STATE HOUSE BBQ SALAD

Smoked brisket or smoked rotisserie chicken, chopped romaine, diced tomato, cherrywood smoked bacon, shredded cheddar and crispy fried onions tossed in our Spicy White BBQ Sauce 13.00

SUMMER BERRY SALAD

Fresh berries, tangy dried cranberries, red onion and candied walnuts top a bed of fresh spinach with a light raspberry vinaigrette 11.50. Add grilled chicken breast or portabella mushroom 3.50. Add grilled shrimp or grilled salmon 7.50

AVOCADO CAPRESE

Thick slices of juicy beefsteak tomato layered with fresh mozzarella, avocado and basil, then drizzled with a sweet balsamic reduction 12.00

APPLE SPINACH SALAD

Fresh baby spinach, diced granny smith apples, chopped cherrywood bacon, tangy dried cranberries, bleu cheese crumbles and candied walnuts tossed in a white balsamic maple vinaigrette 11.00. Add grilled chicken breast or portabella mushroom for 3.50. Add grilled shrimp or grilled salmon for 7.50

CLASSIC CAESAR

Romaine hearts, homemade garlic croutons and Sartori parmesan cheese tossed with our classic Caesar dressing with your choice of grilled chicken breast, Saz's BBQ pulled pork or BBQ pulled chicken 13.00
Add grilled shrimp or grilled salmon for 7.50

MIXED GREENS HOUSE SIDE SALAD

Mixed greens, tomato and onion 3.50

Fridays in Wisconsin (and Wednesdays too!)

Fish fry entrées include creamy coleslaw, tartar sauce, rye breadstick, lemon and your choice of side. Fish fry sandwiches come with your choice of side. Add a 1/3 rack of Saz's baby back ribs to any fish fry entrée for an additional 7.00 or three jumbo beer-battered, scampi butter or blackened shrimp for 7.50

BEER-BATTERED COD

Battered and fried until golden brown in a light Miller High Life batter Entrée 14.00, Sandwich 11.00

BAKED COD

Traditional, lemon and cracked black pepper or Cajun-seasoned, served with wild rice blend and fresh vegetables Entrée 15.00, Sandwich 11.00

FRESHWATER PERCH

Yellow lake perch deep fried in a light breading until crispy Entrée 18.00, Sandwich 13.00

CREAMY NEW ENGLAND STYLE CLAM CHOWDER

Cup 4.75, Bowl 6.75

Side Dish Options

Want to try a couple? Additional sides are available for 2.50 each.

SOUR CREAM & CHIVE FRIES

REGULAR FRIES

FEATURED MASHED POTATOES

BAKED POTATO

POTATO PANCAKES

KETTLE CHIPS

COLESLAW

RANCH BEANS

WILD RICE

FRESH VEGETABLES

PASTA

ROASTED ASPARAGUS

FRESH FRUIT



Children's Menu

Children's meals include sour cream & chive fries or fresh fruit (except pasta). Make any sandwich gluten-free with a gluten-free bun for \$1.00

GRILLED CHEESE

American cheese and white bread — nothing else needed! 5.00

BBQ PULLED PORK OR PULLED CHICKEN

Our famous all natural, hormone-free pulled pork or chicken with our original BBQ sauce on a mini brioche bun 7.00

QUARTER POUND BURGER

A smaller version of our all natural ground beef burger 7.00 - With cheese 7.50

STATE FAIR STAPLE

Saz's award-winning corn dog 5.50

CHICKEN TENDERS

Breaded chicken tenders with your choice of dipping sauce 6.00

PASTA

Penne with house marinara, Sartori parmesan cheese and garlic bread 5.00

Local & Sustainable

Saz's is committed to using local and sustainable ingredients wherever possible to provide the freshest ingredients to our customers while keeping our local economy growing. This includes much of our produce and local greens, as well as our antibiotic-free and hormone-free pork and chicken. We think you'll agree- it makes a difference!

Gluten-Free



Saz's has an entire menu available for those wishing to keep gluten-free. As our menu does contain non-gluten-free ingredients, we cannot guarantee that something will not come into contact with wheat. Therefore, those who suffer from celiac disease and other allergy-related illnesses should take caution. Don't forget to take home some of our gluten-free BBQ sauces — great for barbecuing at home!

Beverages

Enjoy Saz's complete selection of Pepsi products, Sprecher Root Beer, fantastic wines, craft beers, creative cocktails and refreshing beverages.



Miscellaneous

CARRY OUTS — All of Saz's items are available for carry out.

SEPARATE CHECKS — Saz's will gladly provide separate checks for your group. Please notify your server prior to ordering to expedite this process.

TRANS FAT — We proudly serve foods prepared in trans fat-free oils (contains less than 0.5 grams of trans fat per serving).

UNDERCOOKED ITEMS — Available only upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.