

HAPPY HOUR

Join us every Tuesday through Friday for Milwaukee's happiest happy hour!

2:00 - 4:30 p.m. Tuesday - Friday

50% Off Appetizers

\$3 Off Tap Spirits

\$2 Off Draft Beers

\$2 Off Signature Cocktails

SALADS

CAESAR

Romaine / shaved parmesan / parmesan frico / caesar dressing 12

BUFFALO

Romaine / grape tomato / crumbled blue cheese / shredded cheddar / buffalo sauce / house dressing 12

COBB

Mixed greens / red onion / grape tomato / shredded cheddar / cucumber / hard-boiled egg / house dressing 12

WISCO ORCHARD

Spinach / sliced fuji apple / red onion / almonds / feta / dried cranberries / apple cider maple balsamic vinaigrette 12

ADD-ONS

CHICKEN:

Grilled / Blackened /
Lemon Pepper Buffalo Dry Rub +5

SHRIMP:

Grilled / Blackened /
Lemon Pepper Buffalo Dry Rub +7

Available Fridays Only FISH FRY

Broiled cod or gluten free walleye with lemon butter / gluten-free rye bread / house coleslaw / gluten-free chips

Two Piece Broiled 19.50

Three Piece Broiled 24

Pan-Seared Walleye Dinner 26

SHAREABLES

BBQ RIBLETS

Four riblets tossed in choice of sauce: Saz's Original BBQ, Saz's Sassy BBQ, or Brown Sugar Bourbon BBQ / served with coleslaw 12

ARTICHOKE DIP

Spinach / artichoke / five cheeses / gluten-free chips 12

BACKYARD BBQ KABOBS

Hand cut pork seasoned with Saz's Original BBQ dry rub / paired with chargrilled vegetables 14

Saz's Finest

AWARD-WINNING BBQ BABY BACK RIBS

House coleslaw / gluten-free mac-n-cheese
Saz's Original BBQ Sauce
Full Rack 36 / Half Rack 24

SURF, TURF, & CHIPS*

Pan seared skirt steak with a horseradish tarragon cream sauce and charred scallions / gluten-free truffle chips / Old Bay butter poached jumbo shrimp 29

SALMON PICCATA

Grilled salmon / lemon butter caper sauce / wild rice pilaf / carrots / garnished with gremolata & micro greens 25

ASK ABOUT
OUR
GLUTEN-FREE
BEER!

BUILD A MAC

Gluten-free pasta /
Saz's cheese sauce 15

Loaderup!

CHICKEN BREAST

Grilled / Blackened /
Buffalo with Blue Cheese /
Lemon Pepper Buffalo Dry Rub +5

PULLED BBQ PORK +5

PULLED BBQ CHICKEN +5

BBQ BRISKET +7

SHRIMP

Grilled / Blackened /
Lemon Pepper Buffalo Dry Rub +7

SKIRT STEAK +9

Available Saturday Only

PRIME RIB DINNER

Starting at 4pm, Limited Quantity

Slow roasted & herb-rubbed with a choice of soup or salad / gluten-free truffle chips / served with hot au jus & tarragon horseradish cream

12oz Queen Cut*

16oz King Cut*

Market Price

Gluten-Friendly Menu

All burgers and handhelds come with your choice of gluten-free chips or house coleslaw, upgrade for an additional cost

PREMIUM +4.50

Cup of the Soup of the Day / Side Salad / Side Caesar Salad / BBQ Baked Beans / Market Vegetables / Gluten-free Mac-N-Cheese

BURGERS

All burgers are double patties, smashed and seared on our buttered griddle

STEPHANIE BURGER*

Bacon / sour cream & chive sauce / WI Roth cheddar cheese / gluten-free bun 18.50

SAZ'S CLASSIC AMERICAN BURGER*

Lettuce / tomato / bourbon caramelized onions / ketchup / mustard / mayonnaise / American cheese / gluten-free bun 17.50

BRUSCHETTA BURGER*

Smoky bruschetta / drunken goat cheese / pesto aioli / balsamic glaze / arugula / gluten-free bun 19.50

BBQ BRISKET BURGER*

Smoked brisket / WI Roth cheddar cheese / pickled red onion / Saz's Original BBQ sauce / gluten-free bun 20.50

TRUFFLE BURGER*

Sauteed truffle wild mushrooms / Fromager d'Affinois truffle cheese spread / roasted garlic aioli / arugula / gluten-free bun 22.50

BUILD A BURGER OR CHICKEN* 14

— COMPLIMENTARY TOPPINGS —

Lettuce / Tomato / Red Onion / Pickles /

Bourbon Caramelized Onions

— UPGRADED TOPPINGS —

Bacon / Pickled Onions / Pickled Jalapeños

+1.50 per topping

— PREMIUM TOPPINGS —

Memphis Pork / Pulled Pork / Pulled Chicken / Gluten-Free Mac-N-Cheese / Bruschetta / Sauteed Truffle Wild Mushrooms

+3 per topping

— CHEESE —

Cheddar / Smoked Provolone / Swiss / Blue Cheese / American / Garlic Herb / Fromager d'Affinois Truffle Cheese Spread / Drunken goat cheese +1.50 per topping

Proudly Serving WI Roth Cheese

Add a patty for +3.50 or substitute Beyond burger patty for +3.50

Handhelds

SIGNATURE BBQ PULLED PORK

All-natural braised pork / Saz's Original BBQ Sauce / gluten-free bun 16.50

MAKE IT DELUXE: pickled jalapeño / bacon / WI Roth cheddar cheese 19.50

BBQ CUBANO

Memphis pork / applewood smoked ham / Carolina Gold BBQ / pickle slices / Swiss cheese / gluten-free bun 17.50

GRILLED HAM & TRIPLE CHEESE

Applewood smoked ham / garlic herb cheese / WI Roth cheddar cheese / Swiss cheese / gluten-free bun 15.50

SALMON BLT

Saz's Signature BBQ dry rubbed salmon / bacon / lettuce / tomato / pesto aioli / gluten-free bun 21.50

FRENCH DIP

Thinly sliced roast sirloin / au jus / smoked provolone cheese / gluten-free bun 21.50

SIGNATURE BBQ PULLED CHICKEN

All-natural braised chicken / Saz's Original BBQ Sauce / gluten-free bun 17.50

MAKE IT DELUXE: pickled jalapeño / bacon / WI Roth cheddar cheese 19.50

SMOKEHOUSE ITALIANO

Applewood smoked ham / pepperoni / capicola / smoked provolone / lettuce / tomato / onion / banana pepper dressing / gluten-free bun 17.50

CHICKEN BACON CHEDDAR SANDWICH

Grilled chicken / bacon / lettuce / onion / WI Roth cheddar cheese / chipotle aioli / gluten-free bun 16.50

HONEY MUSTARD CHICKEN BLT

Choice of grilled, Lemon pepper buffalo dry rub or Saz's BBQ dry rub / lettuce / tomato / bacon / yellow mustard / Mike's Hot Honey / gluten-free bun 17.50

A LA CARTE SIDES

SOUP OF THE DAY Cup 4.50 / Bowl 6.50

SIDE SALAD with choice of dressing 5

SIDE CAESAR SALAD 5

GLUTEN-FREE CHIPS 4

HOUSE COLESLAW 4

GLUTEN-FREE MAC-N-CHEESE 6

BBQ BAKED BEANS 6

SEASONAL VEGETABLES 6

SIDE OF SAUCE .75 each

SAZ'S
STATE HOUSE
RESTAURANT

SAZS.COM

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Inform your server of any food allergies.