### WARM UPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>FARM FRESH SPINACH &amp; ARTICHOKE DIP</strong></td>
<td>8.49</td>
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<tr>
<td>Fresh spinach, artichokes and garlic in a creamy Parmesan cheese sauce. Served with hot toasted bread for dipping.</td>
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<tr>
<td><strong>DAIRY FRESH WHITE “SHEDDAR” MELTS</strong></td>
<td>7.99</td>
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<tr>
<td>Real white cheddar cheese, hand cut and battered, then fried golden brown. We suggest pairing with the Machine Shed BBQ sauce.</td>
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</tr>
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<td><strong>BRISKT STUFFED POTATO SKINS</strong></td>
<td>5.99</td>
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<tr>
<td>Three crisp potato skins topped with bacon, cheddar and BBQ smoked beef brisket. Served with ranch sauce, green onions and sour cream.</td>
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### CAN'T DECIDE?
You don't have to! Build your own combination.

**SHED SAMPLERS**
- CHOOSE ANY TWO | 11.99
- CHOOSE ANY THREE | 13.99
- CHOOSE ANY FOUR | 15.99
FRESH SALAD SELECTIONS

SOUTHWEST CHICKEN | 10.49
Iceberg lettuce tossed with The Machine Shed’s salsa ranch, topped with diced tomatoes, shredded cheddar cheese, homemade black bean salsa and a blackened chicken breast. Served with two warm flour tortillas.

COUNTRY FRIED CHICKEN | 9.99
Fresh greens tossed with honey mustard dressing, Colby cheese, sliced hot fried chicken, tomatoes and egg.

GRILLED CHICKEN CAESAR | 9.99
Caesar tossed greens topped with lemon pepper or blackened grilled chicken breast, Asiago cheese, tomatoes, croutons and lemon.

BACON, LETTUCE & TOMATO | 8.99
Crisp romaine lettuce tossed with ranch dressing, smoky bacon, garlic croutons, fresh tomatoes and cheddar cheese.

CHICKEN COBB | 10.99
Crispy salad greens with avocado, cheddar cheese, olives, tomatoes, bacon, red onion, diced egg and crumbled blue cheese. Topped with a grilled chicken breast with a choice of any of our dressings.

BBQ BRISKET | 11.49
18 hour fall-apart tender BBQ beef brisket with tomatoes, bacon, onion, queso fresco and fresh greens tossed with a house-made sweet mustard vinaigrette.

SEASONAL
Ask your server about the chef’s fresh seasonal salad.

SIMMERIN’ SOUPS
All our soups are made from scratch and served with fresh baked bread.

Ladle Full 3.99 | Hearty Bowl 4.99

The Shed’s World Famous
BAKED POTATO SOUP
Creamy white chowder loaded with tender Idaho red potatoes and topped with Colby cheese, green onion and crisp bacon.

HEARTY CHILI
Topped with cheddar cheese.

FRENCH ONION SOUP

SOUP OF THE DAY

SALAD DRESSINGS
Whalen Family Recipe Creamy Parmesan • Shed’s Signature Balsamic Vinaigrette • Shed’s Signature 1000 Island
Shed’s Signature House Ranch • Blue Cheese • French • Caesar • Italian Vinaigrette • Fat-Free Raspberry Vinaigrette

* Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.
OVEN ROASTED PRIME RIB
We hand-rub with fresh herbs and spices, then roast it low and slow. Served with a rich beef au jus and a creamy horseradish sauce.

The Blacksmith™ 14 oz. - 23.99
The Hoss™ 18 oz. - 26.79

SMOKED PRIME RIB - SATURDAY ONLY!
Saturday Night is the only night we fix our mouth watering Smoked Prime Rib - come in and try it!

CHOICE CUT STEAKS
Our steaks are aged to perfection and cut fresh daily in our own butcher shop and charbroiled to your liking.

RIBEYE™
We hand-trim our ribeyes Delmonico style to give you the best part of the cut.

T-BONE™ | 23.99
Full pound center cut choice aged to perfection.

NEW YORK STRIP STEAK™ | 21.49
The 12 oz. Gentleman’s cut.

Haybaler Top Sirloin™
We cut this Certified Angus Beef® steak from the center of the top sirloin. It is the Beef Producers most flavorful steak.

The Cattleman’s Choice™
We broll our Certified Angus Beef® Haybaler Top Sirloin™ and stuff it full with a homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices. Topped with our award-winning Pioneer Sauce.

Smoked Prime Rib - Saturday Only!
Saturday Night is the only night we fix our mouth watering Smoked Prime Rib - come in and try it!

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Parmesan Crusted America’s Cut
- 15.99
This is the filet mignon of pork. Charbroiled and served with a mushroom wine sauce and topped with our Parmesan butter crust.

Roasted Stuffed Iowa Chop - 18.49
Thick center-cut roasted bone-in chop, stuffed with a warm apple raisin dressing and glazed with an apple whiskey sauce. A winner in the National Pork recipe contest.

The Heartland Delight - 14.99
Whole pork tenderloins, trimmed, wrapped with bacon, seasoned and baked with or without barbeque sauce.

Double-Cut Iowa Pork Chop - 17.49
Some folks call it a pork roast. You’ll understand why it’s called the Iowa Chop after tasting our signature double-roasted chop.
Single-Cut Pork Chop Dinner - 12.99

The Heartland Combo - 17.99
One slice of our award-winning Stuffed Roasted Pork Loin, a smaller version of a Parmesan Crusted Pork Loin, and two Heartland Delights. Now That’s Cookin’!

Roast Pork Loin - 14.99
Stuffed with country sage dressing, sliced and served with delicious pan gravy.
Winner of the Great Iowa Pork Cook Off.
Single Pork Loin Dinner - 12.99

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Dinner is served with our fresh baked breads, real butter and family style fixins: Along with a seasonal vegetable, wild rice or potato: baked, sweet, mashed, garlic mashed, French fries or sweet potato fries.

Midwest Pork
All dinners are served with our fresh baked breads, real butter and family style fixins. Along with a seasonal vegetable, wild rice or potato: baked, sweet, mashed, garlic mashed, French fries or sweet potato fries.

OLD FASHIONED POT ROAST | 13.99
Slow roasted beef with garden fresh onions, carrots and baby red potatoes.

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Slow roasted beef with garden fresh onions, carrots and baby red potatoes.

CLASSIC FRIED CHICKEN | 13.49
A large four piece portion of chicken prepared with secret spices.
Two piece dinner - 9.99

CATTLEMAN’S SIRLOIN TIPS* | 13.99
Certified Angus Beef® sirloin tips and our famous stuffing, made with mushrooms, onions and Swiss cheese, topped with an herb cream sauce.

BEEF LIVER & ONIONS | 13.49
Tender beef liver lightly dusted with special seasonings, then grilled with double-thick smoked bacon and onions.

HAND-BATTERED CHICKEN TENDER DINNER | 13.49
Our special Hidden Valley Original Ranch® batter coats strips of white meat chicken tenders.

MAC N CHEESE | 9.99
Cavatappi noodles blended with our creamy three cheese recipe, topped with breadcrumbs and baked to perfection.
Add Bacon, Chicken or Brisket – 2.99

CHICKEN POT PIE | 10.99
“Baked Fresh All Day” Generous portions of fresh chicken breast blended with fresh vegetables in a rich creamy sauce and topped with our great original flaky crust.

GRILLED SALMON* | 17.99
Prepared fresh – just the way you like it! Pan Seared with our white wine cream sauce OR roasted on a cedar plank with our apple bourbon glaze.

CATFISH | 13.99
American pond-raised, bone-in catfish, breaded with our delicious seasonings and lightly fried.

SAUTÉED SAVORY SHRIMP | 18.99
Plump shrimp sautéed with Old Bay seasoning and fresh garlic, then baked with white wine, lemon juice and Asiago cheese. Served with hot crusty bread for dipping.

FISHIN’ HOLE

SAUTÉED SAVORY SHRIMP | 18.99
Plump shrimp sautéed with Old Bay seasoning and fresh garlic, then baked with white wine, lemon juice and Asiago cheese. Served with hot crusty bread for dipping.

MAC N CHEESE | 9.99
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CHICKEN POT PIE | 10.99
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Our classics are all hardwood smoked right here at The Shed. We use a big, old-fashioned wood smoker (which makes the meat slightly pink) and slow-cook all of our meats to perfection. Served with our seasoned French fries and baked beans. Add your choice of two of our three famous Shed style fixins'.

**HICKORY SMOKED PORK RIBS** 20.99
A full slab of slow-roasted tender, meaty ribs. Basted and charbroiled.
Half slab dinner - 15.99

**BEEF BRISKET DINNER** 14.99
Our 18 hour fall apart tender BBQ beef brisket topped with our sweet and tangy Barbeque sauce.

**BARBEQUE COMBO** | 16.99
Grilled chicken breast, beef brisket and a portion of ribs.

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**PORK TENDERLOIN** | 10.49
Our most popular sandwich! Your choice of freshly battered, then deep-fried golden brown or unbreaded and grilled. Served with lettuce and tomato on a brioche bun.

**HALF-POUND BURGER**| 10.49
A half-pound Certified Angus Beef® burger served with onion, tomato and lettuce on a brioche bun.
Add cheese – 50¢
Make it a double – 12.99

**HAND-BREADED CHICKEN** | 10.99
Chicken breast marinated in buttermilk, then coated in our signature breading, fried to a crispy golden brown and topped with the Shed’s Signature sun-dried tomato ale mustard, lettuce, tomato and served on a ciabatta roll.

**SMOKEHOUSE CLASSICS**

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**POT ROAST STYLE HOT SANDWICH** 11.99
Beef or turkey served with real mashed potatoes and gravy.

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REAL FRUIT PIES
Ask your server about other seasonal pies available by the slice.

CHOOSE FROM APPLE OR CHERRY
Our fruit pies are loaded with whole fruit and baked fresh daily. If you would like, we'll serve it warm and add a scoop of premium vanilla or cinnamon ice cream.

CREAM PIES

SNICKERS PIE
Chopped Snickers candy bars layered onto our sweet cream filling in an Oreo crust. Topped with chopped peanuts, chocolate chips and caramel topping.

COCONUT CREAM
Coconut cream topped with real whipped cream and toasted coconut in a graham cracker crust.

BANANA CREAM
Sliced bananas topped with Bavarian banana cream and real whipped cream in a graham cracker crust.

CHOCOLATE CREAM
Rich, chocolate cream mousse topped with real whipped cream and chocolate chips in an Oreo crust.

OLD FASHIONED SUNDAES

BROWNIE SUNDAE
Thick cut fudge brownie topped with vanilla ice cream, hot fudge, chocolate syrup and real whipped cream.

CHOCOLATE CHIP COOKIE SUNDAE
Homemade chocolate chip cookies topped with vanilla ice cream, hot fudge, chocolate syrup and whipped cream.

FRESH FROM THE SHED BAKERY
Our Master Bakers freshly bake our muffins, bread, cinnamon rolls, pies and other sweet desserts for our guests to enjoy – just like mom used to make!

THE APPLE DUMPLING
In 1978, founder Mike Whalen was looking for the perfect signature dessert to complete the Shed menu. Using Aunt Grace’s recipe, his chef prepared homemade apple dumplings. A dumpling was served to Mike warm from the oven, topped with cinnamon ice cream – and Shed history was made.

BAKER’S SPECIALTIES
Our chefs got together and dedicated themselves to creating truly special desserts. Due to their popularity and seasonality, we might run out of these desserts on occasion, so ask your server which desserts are freshly available.

CHOCOLATE GANACHE CAKE
Made from scratch chocolate cake with multiple layers of chocolate ganache filling and iced with made from scratch chocolate buttercream frosting.

BOURBON WHITE CHOCOLATE BREAD PUDDING
Machine Shed’s homemade bread, dipped in bourbon custard, folded with white chocolate chips, and baked in a cast iron skillet. Topped with a bourbon butter sauce served with premium vanilla or cinnamon ice cream.

CARROT CAKE
Five full layers of rich spiced carrot cake and cream cheese icing coated in toasted pecans.

FRUIT CRISP
Seasonal fruit with an oatmeal streusel, baked in a cast iron skillet and served with premium vanilla ice cream.

CITRUS CHEESECAKE
Rich and creamy with a hint of citrus and served with seasonal fruit topping.