

WARM UPS

FARM FRESH SPINACH & ARTICHOKE DIP | 8.49

Fresh spinach, artichokes and garlic in a creamy Parmesan cheese sauce. Served with hot toasted bread for dipping.

DAIRY FRESH WHITE "SHEDDAR" MELTS™ | 7.99

Real white cheddar cheese, hand cut and battered, then fried golden brown. We suggest pairing with the Machine Shed BBQ sauce.

BRISKET STUFFED POTATO SKINS | 5.99

Three crisp potato skins topped with bacon, cheddar and BBQ smoked beef brisket. Served with ranch sauce, green onions and sour cream.

Get a family sized order of five – 8.99

ROASTED CAULIFLOWER | 7.99

Fresh cauliflower roasted with olive oil, garlic and topped with Parmesan cheese. Great to share before dinner.

SAUTÉED SAVORY SHRIMP | 9.99

Plump shrimp sautéed with Old Bay seasoning and fresh garlic, then baked with white wine, lemon juice and Asiago cheese. Served with warm bread for dipping.

HAYSTACK ONION STRINGS | 6.99

Thinly sliced onions dipped in milk, dusted with our seasoned flour and fried until golden brown.

HAND-BATTERED CHICKEN TENDERS | 8.99

Strips of chicken tenders lightly battered in our Hidden Valley Original Ranch® recipe. Served with your choice of sweet & tangy barbeque, honey mustard or ranch sauce.

FARMHAND BATTERED MUSHROOMS | 8.99

We really sweat the details, roasting them in garlic butter and sherry before they are battered.

PAN FRIED CHICKEN LIVERS | 7.99

Floured and fried, served with sautéed mushrooms.

BEER CHEESE FONDUE | 6.99

Wisconsin Cheddar combined with brown ale, soon to be a classic! Served with fresh pretzel breadsticks.



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.

SALAD BAR | 8.99

Ask your server about our endless salad bar. Fresh greens, assorted toppings, prepared salads, fruit and your choice of soup.

Add to any entrée - 3.99



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



SANDWICHES »

All Deli Carved and Sandwich Stack selections are served with french fries. Upgrade to sweet potato fries for 99¢. Add a cup of our homemade soup or two of our three famous Shed style fixins' for 99¢.

DELI CARVED

OUR CLUB | 9.99

Roasted turkey breast, bacon, thinly sliced ham and American cheese with lettuce and fresh tomatoes on our fresh toasted old-fashioned white bread.

ALEHOUSE TURKEY SANDWICH | 9.49

Smoked turkey, Provolone, spring greens, fresh tomato, bacon, Shed's Signature sun-dried tomato ale mustard on fresh baked multi-grain bread.

CLASSIC REUBEN | 10.49

Corned beef thinly sliced and piled high, topped with sauerkraut, Swiss cheese and the Shed's Signature 1000 Island dressing on grilled marble rye.

SMOKED TURKEY REUBEN | 10.49

The Classic Reuben with a twist. Grilled, tender smoked turkey, Swiss cheese, the Shed's Signature 1000 Island dressing and coleslaw, served on our grilled marble rye.

GRILLED CHIPOTLE TURKEY SANDWICH | 8.99

Shaved turkey, Provolone, fresh tomato and chipotle aioli on grilled multi-grain bread.

CHEESE

GRILLED TRIPLE CHEESE | 8.49

American, Provolone and cheddar cheese grilled on Parmesan crusted sourdough bread.

Add bacon and tomato - 2.49

Add ham - 2.49



SOUP AND...

TOSSED SALAD or HALF SANDWICH

Ladle Full - 5.99 | Hearty Bowl - 7.99

Soups: Baked Potato, French Onion, Chili or Soup of the Day

Sandwiches: Club, BLT, Chicken Salad Croissant or Alehouse Turkey



SANDWICH STACK

BEEF

THE SHED BURGER* | 12.49

A half-pound Certified Angus Beef® burger topped with our in-house smoked beef brisket, Pepper Jack cheese, BBQ sauce and fried onion strings. Finished with lettuce, tomato, onion served on brioche bun.

BARBEQUED BEEF BRISKET | 9.49

Smoked 18 hour beef brisket cooked low and slow, topped with our sweet & tangy barbeque sauce and fried onion rings. Served 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

SHED'S PATTY MELT* | 10.49

A Certified Angus Beef® patty grilled and served on marble rye with sautéed onions and Swiss cheese.

FARMHOUSE BURGER* | 11.49

A half-pound Certified Angus Beef® burger topped with shredded hash browns, fried egg, American cheese, lettuce, tomato, onion and topped with our Shed's Signature bacon Dijonaise sauce. Served on a brioche bun.

Add bacon – 1.99

CHICKEN

HAND-BREADED CHICKEN | 9.99

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.

CHICKEN BACON DIJON | 9.99

Grilled chicken breast, Swiss cheese, bacon, the Shed's Signature Dijonaise, spring greens and fresh tomato served on a ciabatta roll.

CHICKEN CHIPOTLE AVOCADO | 9.99

Grilled chicken breast, provolone cheese, fresh avocado, spring greens and tomato, finished with the Shed's Signature chipotle aioli, served on a ciabatta roll.

CHICKEN SALAD CROISSANT | 9.49

Tender chunks of all white meat chicken salad and garden fresh lettuce on a split croissant.

PORK

PORK TENDERLOIN | 9.99

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.

THE SHED'S GRILLED PORK CHOP CLUB | 10.49

Butterflied, seasoned and charbroiled, topped with bacon, double-cut Swiss cheese, lettuce, tomato and sliced onion on a brioche bun.

BARBEQUE PORK | 8.99

Hand-pulled, smoked pork topped with our sweet & tangy BBQ sauce and served on a brioche bun.

BACON, LETTUCE, TOMATO & BACON | 9.49

We take bacon, crisp lettuce and tomatoes, and add even more bacon on our toasted old-fashioned white bread.

POT ROAST STYLE HOT SANDWICH | 10.49

Beef or turkey served with real mashed potatoes and gravy.



SHED CLASSICS

Lunch-sized versions of our dinner favorites, served with farm-fresh vegetables, your choice of mashed potatoes or french fries, homemade bread and two of our three famous fixins': homemade coleslaw, cottage cheese or homemade applesauce.

OLD FASHIONED POT ROAST | 10.49

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

CLASSIC FRIED CHICKEN | 9.99

2-piece lunch prepared with The Shed's own secret spices.

HAYBALER TOP SIRLOIN™*

Certified Angus Beef® – The Beef producers' most flavorful steak. Top your steak with Shed's Signature Parmesan butter crust – 1.49

6 OZ. 13.99 | 9 OZ. 15.99 | 14 OZ. 18.99

Add mushrooms – 1.99

Add onions – 1.49

Add both – 2.49

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 | 9.99

Tender beef liver lightly dusted with special seasonings, then grilled with double-thick smoked bacon and onions.

HAND-BATTERED CHICKEN TENDER | 12.49

Our special Hidden Valley Original Ranch® batter coats strips of white meat chicken tenders.



HOMESTYLE FAVORITES

Served with farm-fresh vegetables, homemade bread and two of our three famous fixins': homemade coleslaw, cottage cheese or homemade applesauce.

ROAST TURKEY & DRESSING | 11.49

Sliced roasted breast of turkey with made-from-scratch sage dressing and mashed potatoes, smothered with a rich pan gravy. Served with cranberry sauce.

COUNTRY FRIED STEAK OR CHICKEN | 12.49

Your choice of lean steak or chicken breast, seasoned, breaded, fried crispy, served with mashed potatoes and smothered with homemade country gravy.

GRILLED CHICKEN BREAST LUNCH | 9.99

Tender boneless grilled chicken breast, served with wild rice and steamed broccoli.



PLOWMAN'S MEATLOAF LUNCH | 11.49

No, it's not your mom's recipe (It's Mom Whalen's). Grilled French bread under grilled onions, really good meatloaf, mashed potatoes and pan roasted beef gravy, all topped with onion strings.

SAUTÉED SAVORY SHRIMP | 13.99

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.



Homemade FAVORITES

Served with our homemade bread.

MAC N CHEESE | 8.99

Cavatappi noodles blended with our creamy three cheese recipe, topped with breadcrumbs and baked to perfection. Add Bacon, Chicken or Brisket for 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.

*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.

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.

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.

