

WARM UPS

FARM FRESH SPINACH & ARTICHOKE DIP | 9.49

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

DAIRY FRESH WHITE "SHEDDAR" MELTS™ | 8.99

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

ROASTED CAULIFLOWER | 8.49

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

SAUTÉED SAVORY SHRIMP | 10.99

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

HAYSTACK ONION STRINGS | 7.99

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

BRISKET STUFFED POTATO SKINS | 6.99

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 – 9.99

HAND-BATTERED CHICKEN TENDERS | 9.49

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 | 9.49

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

PAN-FRIED CHICKEN LIVERS | 8.49

Floured and fried, served with sautéed mushrooms.

BEER CHEESE FONDUE | 8.49

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 | 12.99

CHOOSE ANY THREE | 13.99

CHOOSE ANY FOUR | 15.99



FRESH SALAD SELECTIONS

SOUTHWEST CHICKEN | 11.99

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 | 11.99

Fresh greens tossed with honey mustard dressing, Colby cheese, sliced hot fried chicken, tomatoes and egg.

CHICKEN COBB | 12.49

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.

GRILLED CHICKEN CAESAR | 11.99

Caesar tossed greens topped with lemon pepper or blackened grilled chicken breast, Asiago cheese, tomatoes, croutons and lemon.

BACON, LETTUCE & TOMATO | 10.49

Crisp romaine lettuce tossed with ranch dressing, smoky bacon, garlic croutons, fresh tomatoes and cheddar cheese.

BBQ BRISKET | 13.49

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.



SIMMERIN' SOUPS

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

Ladle Full 3.99 | Hearty Bowl 5.49

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

CHOICE CUT STEAKS

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

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.

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.
6 oz. - 15.99 | 9 oz. - 18.99 | 14 oz. - 22.99

THE CATTLEMAN'S CHOICE™

We broil 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.
6 oz. - 16.99 | 9 oz. - 19.99 | 14 oz. - 23.99

RIBEYE®

We hand-trim our ribeyes Delmonico style to give you the best part of the cut.
10 oz. - 21.49 | 14 oz. - 25.49

T-BONE® | 25.49

Full pound center cut choice aged to perfection.

NEW YORK STRIP STEAK® | 22.49

The 12 oz. Gentleman's cut.



OVEN ROASTED PRIME RIB (THURSDAY-SUNDAY)

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 City Slicker™ 10 oz. - 20.99

The Blacksmith™ 14 oz. - 24.99

The Hoss™ 18 oz. - 27.49

SMOKED PRIME RIB - SATURDAY ONLY!

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

ADD TO ANY STEAK:

Parmesan butter crust, sautéed onions or loaded baked potato - 1.49

Button mushrooms - 1.99 | Sautéed mushrooms and onions - 2.49

Four sautéed savory shrimp - 3.99



MIDWEST PORK

PARMESAN CRUSTED AMERICA'S CUT® 17.49

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® 19.49

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® 15.99

Whole pork tenderloins, trimmed, wrapped with bacon, seasoned and baked with or without barbeque sauce.

DOUBLE-CUT IOWA PORK CHOP® 18.99

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 - 14.49

THE HEARTLAND COMBO® 18.99

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® 15.99

Stuffed with country sage dressing, sliced and served with delicious pan gravy. Winner of the Great Iowa Pork Cook Off.
Single Pork Loin Dinner - 13.49



* 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.

SUPPERTIME COMFORT

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 | 14.99

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

CLASSIC FRIED CHICKEN | 15.49

A large four piece portion of chicken prepared with secret spices.

Two piece dinner - 11.49

CATTLEMAN'S SIRLOIN TIPS® | 14.99

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 | 14.49

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

HAND-BATTERED CHICKEN TENDER DINNER | 14.49

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

PLOWMAN'S MEATLOAF DINNER | 15.49

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

GRILLED CHICKEN BREAST DINNER | 13.99

Two tender boneless grilled chicken breasts.

We recommend wild rice for a side.

Single chicken breast - 10.49

ROAST TURKEY & DRESSING | 14.49

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

CHICKEN LIVER DINNER | 14.49

Breaded and simmered with fresh mushrooms and sherry. They're crunchy on the outside and tender on the inside.

COUNTRY FRIED STEAK OR CHICKEN "A SHED SPECIALTY" | 13.99

Your choice of Angus sirloin steak or chicken breast, with a seasoned cracker crumb breading, crisp fried and smothered with our homemade country gravy.



FISHIN' HOLE

SAUTÉED SAVORY SHRIMP | 19.49

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.

GRILLED SALMON® | 18.99

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 | 14.49

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

HOMEMADE FAVORITES

MAC N CHEESE | 10.99

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 | 11.49

"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.



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SANDWICH STACK

Sandwiches are served with French fries and family style fixins. Upgrade to sweet potato fries for 99 cents. Let us know if you'd prefer real butter or mayonnaise on the side.

PORK TENDERLOIN | 11.49

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.

THE SHED BURGER* | 14.49

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 | 11.49

Smoked 18 hour beef brisket cooked low and slow, topped with our sweet & tangy barbeque sauce and fried onion strings. Served on a brioche bun.

THE CLASSIC BURGER* | 11.49

Certified Angus Beef® burger served with onion, tomato and lettuce on a brioche bun.

Add cheese – 99¢

Make it a double – 13.49

HAND-BREADED CHICKEN | 11.49

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 | 11.49

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

CLASSIC REUBEN | 11.49

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 | 11.49

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.

POT ROAST STYLE HOT SANDWICH | 13.49

Beef or turkey served with real mashed potatoes and gravy.

SMOKEHOUSE CLASSICS

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'.

BEEF BRISKET DINNER | 16.49

Our 18 hour fall apart tender BBQ beef brisket topped with our sweet and tangy Barbeque sauce.

BARBEQUE COMBO | 17.99

Grilled chicken breast, beef brisket and a portion of ribs.

HICKORY SMOKED PORK RIBS | 22.99

A full slab of slow-roasted tender, meaty ribs. Basted and charbroiled.

Half slab dinner - 16.49



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 and 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.

