

WARM UPS

FARM FRESH SPINACH & ARTICHOKE DIP | 10.99

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

DAIRY FRESH WHITE "SHEDDAR" MELTS™ | 10.99

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

ROASTED CAULIFLOWER | 9.99

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

SAUTÉED SAVORY SHRIMP | 12.99

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

HAYSTACK ONION STRINGS | 9.99

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

BRISKET STUFFED POTATO SKINS | 8.49

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

Get a family size order of five – 11.99

HAND-BATTERED CHICKEN TENDERS | 11.99

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 | 11.99

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

PAN-FRIED CHICKEN LIVERS | 10.99

Floured, fried and served with sautéed mushrooms.

BEER CHEESE FONDUE | 9.99

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



CAN'T DECIDE?
Build your own combination.

SHED SAMPLERS

CHOOSE ANY TWO | 13.99

CHOOSE ANY THREE | 14.99

CHOOSE ANY FOUR | 17.99



FRESH SALAD SELECTIONS

SOUTHWEST CHICKEN | 13.99

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 | 13.99

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

CHICKEN COBB | 15.49

Crispy salad greens topped with a grilled chicken breast, avocado, cheddar cheese, olives, tomatoes, bacon, red onions, diced egg, crumbled blue cheese and your choice of dressing.

GRILLED CHICKEN CAESAR | 13.99

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

BACON, LETTUCE & TOMATO | 12.49

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

BBQ BRISKET | 14.99

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



SIMMERIN' SOUPS

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

Ladle Full 4.49 | Hearty Bowl 6.49

The Shed's World Famous BAKED POTATO SOUP

Creamy white chowder loaded with tender Idaho red potatoes, topped with colby cheese, green onions and crispy 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 choice of potato - baked, sweet, mashed, garlic mashed, French fries or sweet potato fries. Loaded baked potato add \$1.49.

HAYBALER TOP SIRLOIN™

The Beef Producers most flavorful steak! We hand cut this Certified Angus Beef® steak from the center of the top sirloin.
6 oz. - 19.99 | 9 oz. - 23.99 | 14 oz. - 28.99

THE CATTLEMAN'S CHOICE™

We stuff our Certified Angus Beef® Haybaler Top Sirloin™ full with a homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices, broil it then top it with our award-winning Pioneer Sauce.
6 oz. - 21.49 | 9 oz. - 24.99 | 14 oz. - 29.99

RIBEYE®

We hand-trim our ribeyes Delmonico style to give you the best part of the cut.
10 oz. - 27.99 | 14 oz. - 31.99

NEW YORK STRIP STEAK® | 30.99

The 12 oz. gentleman's cut.



OVEN ROASTED PRIME RIB (THURSDAY-SUNDAY)

We hand-rub with fresh herbs and spices, roast it low and slow, then serve it with a rich beef au jus and a creamy horseradish sauce.

The City Slicker™ 10 oz. - 28.99

The Blacksmith™ 14 oz. - 33.99

The Boss™ 18 oz. - 38.99

SMOKED PRIME RIB - SATURDAY ONLY!

Saturday evening is the only night we fix our mouthwatering Smoked Prime Rib - come in and try it!

ADD TO ANY STEAK:

Four sautéed savory shrimp - 4.99

Sautéed mushrooms and onions - 2.99 | Button mushrooms - 2.49

Parmesan butter crust - 1.99 | Sautéed onions - 1.99



MIDWEST PORK

PARMESAN CRUSTED AMERICA'S CUT® 20.49

This is the filet mignon of pork! Charbroiled and served with a mushroom wine sauce, then topped with our parmesan butter crust.

ROASTED STUFFED IOWA CHOP® 26.99

Winner in the National Pork recipe contest! This thick center-cut roasted bone-in chop is stuffed with a warm apple raisin dressing and glazed with an apple whiskey sauce.

THE HEARTLAND DELIGHT® 18.99

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

DOUBLE-CUT IOWA PORK CHOP® 24.99

Some folks call it a pork roast. You'll understand why it's called the Iowa Chop after tasting our signature double-cut roasted chop.

Single-Cut Pork Chop Dinner - 16.99

THE HEARTLAND COMBO® 21.99

One slice of our award-winning Roast Pork Loin, a smaller version of a Parmesan Crusted America's Cut and two Heartland Delights. Now That's Cookin'!

ROAST PORK LOIN® 17.99

Winner of the Great Iowa Pork Cook Off! Stuffed with country sage dressing, sliced and served with delicious pan gravy.

Single Pork Loin Dinner - 14.49



* Hamburgers or steaks served rare or medium-rare may be undercooked and will only be served upon consumers request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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 choice of potato - baked, sweet, mashed, garlic mashed, French fries or sweet potato fries. Loaded baked potato add \$1.49.

OLD FASHIONED POT ROAST | 16.99

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

CLASSIC FRIED CHICKEN | 18.99

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

Two piece dinner - 13.99

CATTLEMAN'S SIRLOIN TIPS® | 18.49

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 | 15.49

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

HAND-BATTERED CHICKEN TENDERS DINNER | 15.99

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

PLOWMAN'S MEATLOAF DINNER | 16.99

No, it's not your mom's recipe (It's Mom Whalen's).

Parmesan-encrusted sourdough bread, grilled onions, really good meatloaf, mashed potatoes and pan-roasted beef gravy, all topped with onion strings.

GRILLED CHICKEN BREAST DINNER | 15.99

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

Single chicken breast - 11.99

ROASTED TURKEY & DRESSING | 16.99

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

CHICKEN LIVER DINNER | 15.49

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" | 16.99

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



FISHIN' HOLE

SAUTÉED SAVORY SHRIMP | 23.49

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

GRILLED SALMON® | 23.99

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 | 18.49

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

HOMEMADE FAVORITES

MAC N CHEESE | 12.49

Cavatappi noodles blended with our creamy three cheese recipe, topped with breadcrumbs and baked to perfection. Add Bacon, Chicken or Brisket – 4.49

CHICKEN POT PIE | 13.99

Baked Fresh All Day! Generous portions of chicken breast blended with fresh vegetables in a rich creamy sauce, topped with our great original flaky crust.



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SANDWICH STACK

Sandwiches are served with French fries and your choice of two famous Shed style fixins. Upgrade to sweet potato fries for 99¢. Let us know if you'd prefer real butter or mayonnaise on the side.

PORK TENDERLOIN | 14.49

Our most popular sandwich! Your choice of freshly battered then deep-fried until golden brown or unbreaded and grilled, served with lettuce and tomato on a brioche bun.

THE SHED BURGER* | 16.99

Certified Angus Beef® burger topped with our in-house smoked beef brisket, pepper jack cheese, barbeque sauce, fried onion strings, lettuce, tomato and onion on a brioche bun.

BARBEQUED BEEF BRISKET | 13.99

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

THE CLASSIC BURGER* | 14.49

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

Add cheese – 99¢

Make it a double – 17.49

HAND-BREADED CHICKEN | 15.49

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 and tomato on a ciabatta roll.

CHICKEN BACON DIJON | 15.49

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

CLASSIC REUBEN | 14.99

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 | 14.99

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

POT ROAST STYLE HOT SANDWICH | 14.99

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, baked beans and your choice of two famous Shed style fixins.

BEEF BRISKET DINNER | 19.99

Our 18 hour fall apart tender BBQ beef brisket topped with The Shed's sweet & tangy barbeque sauce.

BARBEQUE COMBO | 23.99

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

HICKORY SMOKED PORK RIBS | 27.99

A full slab of slow-roasted tender, meaty ribs that are basted and charbroiled.

Half slab dinner – 18.99



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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.



CHOCOLATE GANACHE CAKE

Made-from-scratch chocolate cake with multiple layers of chocolate ganache filling and iced with homemade chocolate buttercream frosting.

BOURBON WHITE CHOCOLATE BREAD PUDDING

The Machine Shed's homemade bread dipped in bourbon custard, folded with white chocolate chips, baked in a cast iron skillet and then finished off with a bourbon butter sauce.

CARROT CAKE

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

CITRUS CHEESECAKE

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

FRUIT CRISP

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

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 real whipped cream.

