THE MACHINE SHED
Dinner

Appetizers

FARM FRESH SPINACH & ARTICHOKE DIP | 11.99
Spinach, artichokes, and garlic in a creamy parmesan sauce, served with toasted bread for dipping.

DAIRY FRESH WHITE "SHEDDAR" MELTS™ | 11.99
Real white cheddar cheese, hand-cut, battered, and fried to a golden brown. We recommend pairing them with our Machine Shed barbecue sauce.

APPLE WHISKEY SMOKED WINGS | 14.99
Smoked chicken wings tossed in our apple whiskey glaze, served with celery, carrots, and your choice of ranch or blue cheese.

BRISKET STUFFED POTATO SKINS | 12.99
Five crisp potato skins topped with Applewood smoked bacon, Colby cheese, and smoked beef brisket, served with ranch sauce, green onions, and sour cream.

FARMHAND BATTERED MUSHROOMS | 12.99
We really sweat the details, roasting the mushrooms in garlic butter and sherry before battering.

HAND-BATTERED CHICKEN TENDERS | 12.99
Plump chicken tenders lightly battered in our Hidden Valley Original Ranch® recipe, served with your choice of sweet & tangy barbecue sauce, honey mustard, or ranch dressing.

HAYSTACK ONION STRINGS | 10.99
Thinly sliced onions dipped in milk, dusted with seasoned flour, and fried until golden brown.

PAN-FRIED CHICKEN LIVERS | 11.49
Chicken livers are floured, fried, and served with sautéed mushrooms.

MAC AND CHEESE BITES | 11.99
Hand-breaded mac and cheese with bacon, sweet corn, and white cheddar cheese, served with ranch.

SAMPLER PLATTER | 19.99
A combo platter featuring a portion of our Haystack Onion Strings, Hand-Battered Chicken Tenders, Farmhand Battered Mushrooms, and Dairy Fresh White "Sheddar" Melts.

Salads & Soups

SOUTHWEST CHICKEN | 14.99
Iceberg lettuce tossed with The Machine Shed's salsa ranch, topped with diced tomatoes, shredded Colby cheese, homemade black bean salsa, and a blackened chicken breast, served with two warm flour tortillas.

CHICKEN COBB | 16.99
Crispy salad greens topped with grilled chicken breast, avocado, shredded Colby cheese, olives, tomatoes, Applewood smoked bacon, red onions, diced hard-boiled egg, crumbled blue cheese, and your choice of dressing.

COUNTRY FRIED CHICKEN | 14.99
Greens tossed with honey mustard dressing, shredded Colby cheese, sliced hot fried chicken, tomatoes, and a hard-boiled egg.

GRILLED CHICKEN CAESAR | 16.99
Greens tossed with Caesar dressing and topped with grilled lemon pepper or blackened chicken breast, Asiago cheese, tomatoes, croutons, and a lemon wedge.

SMOKED BEEF BRISKET | 16.99
18-hour fall-apart tender smoked beef brisket with greens, tomatoes, Applewood smoked bacon, onions, shredded Colby cheese, and a house-made sweet mustard vinaigrette.

SALAD DRESSINGS

WHALEN FAMILY RECIPE
Creamy Parmesan

SHED SIGNATURES
Balsamic Vinaigrette
1000 Island
House Ranch

Blue Cheese
Caesar
French
Italian Vinaigrette
Fat-Free Raspberry Vinaigrette

SOUPS

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

Cup – 5.99 | Hearty Bowl – 7.99

THE SHED'S WORLD FAMOUS BAKED POTATO SOUP
Creamy white chowder loaded with tender Idaho red potatoes, topped with shredded Colby cheese, green onions, and Applewood smoked bacon.

HEARTY CHILI
FRENCH ONION SOUP
SOUP OF THE DAY

Sandwich Stack

Sandwiches are served with French fries and your choice of two famous Shed-style fixins. Let us know if you'd prefer real butter or mayonnaise on the side.

PORK TENDERLOIN | 15.49
Past winner of the Iowa Pork Producers Best Tenderloin!
Your choice of battered and deep-fried or unbreaded and grilled, served with lettuce, tomato, and onion on a brioche bun.

THE SHED BURGER* | 17.99
Burger patty topped with our in-house smoked beef brisket, pepper jack cheese, barbecue sauce, fried onion strings, lettuce, tomato, and onion on a brioche bun.

CLASSIC REUBEN | 14.49
Corned beef, thinly sliced and piled high, topped with sauerkraut, Swiss cheese, and The Shed's signature 1000 Island dressing on grilled marble rye.

POT ROAST STYLE HOT SANDWICH | 14.49
Beef or turkey served with real mashed potatoes and gravy on white bread.

* 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.

All dinners are served with our homemade bread, real butter, and your choice of two famous Shed-style fixins–homemade coleslaw, cottage cheese, or homemade warm applesauce—along with farm-fresh vegetables, cranberry wild rice, or choice of potato–baked, mashed, or French fries.
Add a loaded baked potato for $1.49.

Choice Cut Steaks

Our steaks are well aged for 28 days, cut fresh daily in our butcher shop, and charbroiled to your liking.

HAYBALER TOP SIRLOIN™*
The Beef Producers' most flavorful steak! We hand-cut this steak from the center of the top sirloin.
6 oz. - 20.99 | 9 oz. - 24.99 | 14 oz. - 32.99

THE CATTLEMAN'S CHOICE™*
We stack our Haybaler Top Sirloin™ on top of a homemade dressing of Swiss cheese, mushrooms, breadcrumbs, garlic, and spices, broil it, then top it with more mushrooms, grilled onions, and our award-winning herb sauce.
6 oz. - 22.99 | 9 oz. - 28.99 | 14 oz. - 38.99

RIBEYE* | 34.99
We hand-trim our 14 oz. ribeye Delmonico-style to ensure you get the best part of the cut.

OVEN ROASTED PRIME RIB (FRIDAY-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™* 12 oz. - 32.99
The Blacksmith™* 16 oz. - 37.99

ADD TO ANY STEAK:

Sautéed mushrooms and onions - 3.49
Sautéed mushrooms - 2.99 | Sautéed onions - 2.49

Midwest Pork

PARMESAN-CRUSTED AMERICA'S CUT* | 21.49
This is the filet mignon of pork! Charbroiled and served with our award-winning herb 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* | 19.99
Whole pork tenderloins that are hand-trimmed, wrapped with bacon, seasoned, and grilled with barbecue sauce.

DOUBLE-CUT IOWA PORK CHOP* | 24.99
Some folks call it a pork roast, but you'll understand why it's called the Iowa Chop after tasting our signature double-cut roasted chop.

THE HEARTLAND COMBO* | 22.99
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 roasted pork gravy.

Comfort Classics

CLASSIC FRIED CHICKEN | 4-PIECE 20.99 | 2-PIECE 14.99
A large portion of chicken prepared with secret spices.

OLD FASHIONED POT ROAST | 17.99
Our famous slow-roasted pot roast, served with onions, carrots, and baby red potatoes.

ROASTED TURKEY & DRESSING | 18.99
Sliced roasted turkey breast with made-from-scratch sage dressing, smothered with pan-roasted chicken gravy, and served with cranberry sauce.

PLOWMAN'S MEATLOAF DINNER | 18.49
No, it's not your mom's recipe (It's Mom Whalen's).
Toasted sourdough bread, grilled onions, really good meatloaf, real mashed potatoes, and roasted beef gravy, all topped with onion strings.

HAND-BATTERED CHICKEN TENDERS DINNER | 16.99
White meat chicken tenders, hand-battered in our special Hidden Valley Original Ranch® coating.

COUNTRY FRIED STEAK OR CHICKEN | 18.49
Your choice of sirloin steak or chicken breast with a seasoned cracker crumb breading, fried crispy, and topped with country gravy.

BEEF LIVER & ONIONS | 16.49
Tender beef liver lightly dusted with special seasonings, then grilled with Applewood smoked bacon and onions.

CHICKEN LIVER DINNER | 15.99
Breaded and simmered with mushrooms and sherry. They're crunchy on the outside and tender on the inside!

Served with homemade bread, real butter, and your choice of two of our famous Shed-style fixins—homemade coleslaw, cottage cheese, or homemade warm applesauce.

MAC AND CHEESE | 14.99
Cavatappi noodles blended with our creamy three-cheese recipe, topped with breadcrumbs and baked to perfection.
Add bacon - 2.99 | Add chicken or brisket - 5.49

CHICKEN POT PIE | 14.99
Baked fresh all day! Generous portions of chicken breast blended with vegetables in a rich, creamy sauce, topped with our original flaky crust.

Seafood

GRILLED SALMON* | 25.99
Prepared fresh – just the way you like it! Roasted on a cedar plank with our apple bourbon glaze.

CATFISH | 21.49
American pond-raised catfish breaded with our delicious seasonings and lightly fried.

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 seasoned French fries, baked beans, and your choice of two famous Shed-style fixins.

SMOKED BEEF BRISKET DINNER | 20.99
Our 18-hour, fall-apart-tender barbecue beef brisket, topped with The Shed's sweet & tangy barbecue sauce.

HICKORY SMOKED PORK RIBS
HALF 20.99 | FULL 29.99
A full slab of slow-roasted, tender, meaty ribs that are basted and charbroiled.

FARMHAND COMBO | 24.99
A portion of our barbecue pulled pork, smoked beef brisket, and smoked sausage.

APPLE WHISKEY SMOKED WINGS | 18.99
Smoked chicken wings tossed in our apple whiskey glaze, served with celery, carrots, and your choice of ranch or blue cheese.

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