



Dinner Menu

Appetizers

FARM FRESH SPINACH & ARTICHOKE DIP | 13.99

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 dressing.

BRISKET STUFFED POTATO SKINS | 13.99

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

Garlic buttered, sherry roasted, hand-battered and fried. The extra steps make all the difference.

HAND-BATTERED CHICKEN TENDERS | 12.99

Golden-fried white meat chicken tenders coated in our Hidden Valley Ranch® batter, served with your choice of sweet & tangy barbecue sauce, creamy honey mustard, or classic ranch.

HAYSTACK ONION STRINGS | 11.99

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

PAN-FRIED CHICKEN LIVERS | 12.49

Breaded chicken livers simmered with mushrooms and sherry, crunchy on the outside and tender on the inside.

MAC AND CHEESE BITES | 11.99

Hand-breaded mac and cheese blended with bacon, sweet corn, and white cheddar cheese, lightly fried and served with ranch dressing.

SAMPLER PLATTER | 21.99

A combo platter featuring our Haystack Onion Strings, Hand-Battered Chicken Tenders, Farmhand Battered Mushrooms, and Dairy Fresh White "Sheddar" Melts.



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

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

Salads

SOUTHWEST CHICKEN | 15.49

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 | 17.99

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 your choice of grilled lemon pepper or blackened chicken breast, Asiago cheese, tomatoes, croutons, and a lemon wedge.

SMOKED BEEF BRISKET | 18.99

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.

* 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™* | 6 oz. - 22.99 | 9 oz. - 26.99

The Beef Producers' most flavorful steak! We hand-cut this steak from the center of the top sirloin.

THE CATTLEMAN'S CHOICE™* | 6 oz. - 24.99 | 9 oz. - 30.99

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.

RIBEYE* | 38.99

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

FILET MIGNON* | 42.99

A thick center-cut 6 oz. filet charbroiled to your liking.



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* | 21.99

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* | 27.49

Winner of 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-bourbon sauce.

THE HEARTLAND DELIGHT* | 19.99

Hand-trimmed whole pork tenderloins wrapped in 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* | 23.99

One slice of our award-winning Roast Pork Loin, a portion of the Parmesan-Crusted America's Cut, and two Heartland Delights. Now that's cookin'!

ROAST PORK LOIN* | 18.99

Winner of the Great Iowa Pork Cook Off!

Stuffed with country sage dressing, sliced, and served with roasted pork gravy.



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Comfort Classics

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.**

CLASSIC FRIED CHICKEN | 4-PC. 21.99 | 2-PC. 15.99

Bone-in chicken seasoned with our own blend of secret spices and fried golden.

CLASSIC POT ROAST | 17.99

Our famous slow-roasted pot roast, served with onions, carrots, and baby red potatoes.

ROASTED TURKEY & DRESSING | 18.99

Sliced premium 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 stacked with really good meatloaf, real mashed potatoes, grilled onions, and finished with roasted beef gravy and crispy onion strings.

BEEF STROGANOFF | 23.99

Tender strips of beef and mushrooms in creamy stroganoff sauce served over egg noodles.

It's a classic for a reason!

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.

HAND-BATTERED CHICKEN TENDERS DINNER | 16.99

Golden-fried white meat chicken tenders coated in our Hidden Valley Ranch® batter, served with your choice of sweet & tangy barbecue sauce, creamy honey mustard, or classic ranch.

BEEF LIVER & ONIONS | 17.99

Premium beef liver lightly dusted with special seasonings, then grilled with Applewood-smoked bacon and onions.

PAN-FRIED CHICKEN LIVER DINNER | 16.99

Breaded chicken livers simmered with mushrooms and sherry, 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 folded into our creamy three-cheese sauce, finished with breadcrumbs, and baked until golden.

Add: Bacon - 2.99 | Chicken - 5.49 | Brisket - 6.49

CHICKEN POT PIE | 15.49

Tender chicken breast and vegetables in a rich, creamy sauce, topped with our original flaky crust and baked fresh every day.

Smokehouse Classics

All of our smokehouse classics are wood-smoked low and slow right here at The Machine Shed in our big, old-fashioned wood smoker—giving the meat its signature pink color.

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

SMOKED BEEF BRISKET DINNER | 22.99

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 dressing.



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Seafood entrées 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.**

Seafood

CEDAR PLANKED SALMON* | 25.99

Fresh salmon fillet roasted on a cedar plank with our apple-bourbon glaze.

CATFISH | 21.99

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



Sandwich Stack

Sandwiches are served with French fries.
Let us know if you'd prefer real butter or mayonnaise on the side.

PORK TENDERLOIN | 15.99

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* | 18.99

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 | 15.49

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 | 15.49

Beef or turkey served with real mashed potatoes and gravy on white bread.



Our Bakers

Our bakers at The Machine Shed bake from scratch all day long. It takes extra effort to do things the old-fashioned way, with real ingredients and traditional methods, but you can taste the difference.



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Our Story

At The Machine Shed, we believe food should be real—made from scratch, rooted in tradition, and inspired by the values of the American farmer.

We opened our first Machine Shed Restaurant in 1978 on the outskirts of Davenport, Iowa, with just 100 seats and a five-word constitution: Dedicated to the American Farmer. That dedication wasn't about creating a farm-themed restaurant—it was about building something farmers could be proud of.

From day one, we've stayed true to one simple idea: **hard work tastes better**. That's why our bakers arrive before sunrise to knead, roll, and bake from scratch. We hand-peel apples for our dumplings and mash potatoes the old-fashioned way—one batch at a time. Every soup starts with fresh ingredients, our meats are hand-cut, and we crack every egg by hand. No shortcuts. No compromises.

There's nothing easy about the Machine Shed. But that's exactly how we like it.

Today, nearly five decades later, that same dedication continues. You'll still find owners Mike and Kim pulling up a chair, sharing a meal, and staying true to the Shed's roots. Because when you're committed to the American farmer, you cook like it matters.

Thank you for almost a half century at THE SHED!
Mike and Kim Whalen



A HARVEST OF AWARDS

The Machine Shed has been honored with a harvest of awards that make us proud—here is a special handful of the awards we've received:

- Iowa Pork Restaurant of the Year, Iowa Pork Producers
- Beef Backer Award, State Beef Industry Councils
- Golden Egg Award, American Egg Board
- Best Pork Restaurant in America, National Pork Producers
- Restaurateur of the Year, Iowa Hospitality Association
- Best Breakfast in America, Travel Channel
- Honorary Master Pork Producer—Mike Whalen, Iowa Pork Producers



Our Chefs

Preparing the Machine Shed's Classic American Cuisine is challenging, and our team creates made-from-scratch dishes that bring comfort, flavor, and tradition to the table. It takes a great amount of culinary talent to prepare great food done well—our chefs and the entire culinary team take great pride in cooking well, and cooking "close" with painstaking and timeless traditional methods.

