



Sky Club

SUPPER CLUB

"Home of the first EVER Salad Bar 1950."

"HEAVENLY FOOD SERVED BY ANGELS"

Home of the FIRST ever salad bar in the U.S.A. 1950...

THREE GENERATIONS OF FINE DINING

History of owners

1931 George Armstrong-As a Gas Station 1935-1939 George Armstrong-Army's Restaurant

1940-1949 Marian Nall- Sky Club 1949-1961 Louie and Evelyn Schnittger

1961-1965 John Freund (Patrick & Eric's Grandfather) 1965-69 Terry Freund (Father) Dennis Freund (Uncle) Doug Freund (Uncle)

1969-1999 Terry Freund & Dennis Freund 1999-2007 Terry Freund

2007-Present Eric & Patrick Freund (Brothers)

In 1935, A New Business Ventured Its Way In To The Small Town Of Plover, WI. Originally Called Army's And Later Changed To Sky Club, Thank You Bob Gleason Formerly Of Wisconsin Rapids For Explaining The History Of Sky Club's Name. Sky Club Was Named After The Close Location To Felix Gauthier's McDill Airport. Now Its Current Location Is Airline Drive. Sky Club Boasting Its Lunch Specials Consisting Of Homemade Sandwiches And Oven - Baked Chicken, It Attracted Many Hungry Tourists Who Also Had The Opportunity To Spend The Evening At The Business Camping Facilities Offered At No Expense. A Gas And Oil Service Station Was Included For Those Who May Have Been On Their Way To A More Distant Location. Marion Nall Started This Unique Combination Of Services Set Among Stately Oaks Offering A Quiet Country Setting Close To The Airport. The Original Building Not Only Housed A Bar And A Restaurant, But Also Served As A Home To The Operators. It Didn't Take Long For This Wayside To Become An Identifiable Spot For Travelers Heading Through Plover And Stevens Point. Near The End Of The War, The Tourist Season Seemed To Grow Along With The Restaurant, Whose Service Was Becoming More Extensive; Hence The Term "Supper Club". Post War Booming The 40's And 50's Came Rather Quickly. It Was In Those Years Changes Were Made To The Wayside Restaurant Which Helped Identify The Present Sky Club. In 1950 An Innovative Self-Service, All-You-Can-Eat Salad Bar, The First Of Its Kind Was Introduced And Installed By Russell Swanson Who To This Day Is Known As The "FATHER OF THE SALAD BAR". It Became The Identifying Benchmark Of The Sky Club. Around This Time, The Slogan, "Heavenly Food Served By Angels" Was Introduced, And Is Said To Have Been Started By Tom Leech President Of The Local Whiting Paper Mill & Tommie's Turnpike Was Named After Him, He Was A Part - Time Owner/Customer In The Early 1940's. The Restaurant's History Of Owners, In Order Is: Marion Nall, Louie Jacobs, John Rocco, Louie And Evelyn Schnittger And Finally, In 1961, John Freund. Freund, From Neenah Purchased The Restaurant And Operated It Until 1965, But Died Suddenly. It Was Then His Sons, Doug And Terrol Who Purchased The Restaurant And Took Over Where Their Father Left Off. In May Of 1966, Another Son Dennis, Fresh Out Of The Air Force, Joined His Brothers In The Business. Age Was Their Only Asset, But In No Time, The Business Was On Its Way To Success. In 1969, Doug Decided To Pursue Other Interests, And Left The Sky Club. In Late November, The Restaurant Dealt With A Severe Setback From A Fire Forcing The Business To Close Until June, 1970. Dennis And Terry Responded To The Challenge And Rebuilt The Restaurant Again. With The Help Of Loyal Customers, Dedicated Employees, And A Few Years' Time, An Additional Dining Room Was Added In 1979. In Order To Do This, The Owner's Home Located Next To The Business Was Moved. Additions Were Added In 1981 And In 1994. With Tremendous Pride, The Freund's Are Able To Look Back At The History Of Their Business. Dennis Freund Retired In The Summer Of 1999 And Terry Freund Retired To His Other Restaurant "Headwaters" In Boulder Junction Wisconsin In The Summer Of 2007, Passing The Tradition Down To His Two Son's Patrick And Eric.

The Freund's Continue The Tradition Of The Sky Club And Want To Thank Our Past And Present Patrons.

From Old And New Proven Recipes

Our World Famous Salad Bar, Tomato Juice Or Soup

● Baked French Onion \$3 Ala Cart ●

Homemade Bread for The Table

Proudly Serving Okray Baked Potatoes, McCain French Fries Or Homemade Twice Baked

BBQ Ribs

Sky Club's Tender Pecan Smoked Pork Ribs, Dry Rubbed, With Our Homemade Sauce

Small Rack 20 Large Rack 29

Pan-Fried Chicken Livers 18

Our Famous Chicken Livers, Pan-Fried, Fresh And Plump. A Rembrandt Of The Range, Even Better With Bacon & Onions

Pork Schnitzel 17

A 12 ounce ultra tender pork cutlet, breaded, with hunters brown sauce.

Seared Chicken Breast 16

An herb marinated 9 ounce airline chicken breast seared to perfection,
Served with a Hunters Brown Sauce OR Peach Bourbon BBQ

Veal Marsala 22

Breaded Veal Cutlet, Pan-Fried, Served With a luscious marsala and mushroom brown sauce

Fettuccini Alfredo 18

Fettuccini Tossed In Rich Creamy Sartori Parmesan Garlic Sauce Served With Garlic Toast. No Side Potato

ADD: Shrimp ●● Chicken Breast \$5 Each ● Both For \$8

Jambalaya 20

Chefs take on a Louisiana Classic with Shrimp & Kielbasa. No Side Potato

Chicken Cacciatore 20

Boneless Chicken Braised In Tomatoes, Herbs & Wine Served Over Fettuccini Noodles. No Side Potato

Steak Stroganoff 20

Egg Pappardelle pasta draped with a silky beef sauce,
Loaded with steak bites and finished with herb sour cream. No Side Potato

Sky Clubs FIRST Ever Salad Bar 13

Endless Trips To The First Ever Salad Bar And Choice Of Our Homemade Soup

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Seafood

Only The Freshest And Finest Available

Our World Famous Salad Bar, Tomato Juice Or Soup

● Baked French Onion \$3 Ala Cart ●

Homemade Bread for The Table

Proudly Serving Okray Baked Potatoes, McCain French Fries Or Homemade Twice Baked

Atlantic Haddock Supreme 20

An 8 ounce Filet, Crumb Topped, finished with a velvety citrus supreme

Frog Legs 25

8 Frog Legs beer battered Or Fricassee

***Salmon 24**

8 ounces of flakey Atlantic Salmon Served Honey Butter Pecan OR Cedar Plank BBQ

Alaskan King Crab 50

One Pound Of Large Red King Crab From The Deep Waters Of The Bering Sea, We Split Them So You Don't Have To

Canadian Walleye 22

Pan Fried OR Brown Butter Broiled

Walleye & Shrimp 27

Pan fried Walleye & Three JUMBO White Shrimp
Served In Our Famous Point Amber Beer Batter

Jumbo Shrimp 20

Eight Jumbo White Shrimp Served Broiled With Drawn Butter Or French Fried In Our Famous Point Amber Beer Batter

Cold Water Lobster

5oz premium African Lobster Tails

One Tail 30 Two Tails 48 Three Tails 64

Seared Sea Scallops 34

Atlantic Scallops Off The Coast Of Massachusetts Broiled With Garlic And Served With Drawn Butter Or French Fried In Our Famous Point Amber Beer Batter

Seafood Platter 42

Atlantic Scallops, Haddock, Jumbo Shrimp Walleye & a Lobster Tail Served Broiled With Drawn Butter Or French Fried In Our Famous Point Amber Beer Batter

Crab Stuffed Seafood Supreme

Your choice of seafood, stuffed with decadent crab cake and finished with silky sauce supreme

Jumbo Shrimp 22 Lobster Tail 32 Haddock 24

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients

STEAKS and CHOPS

Our World Famous Salad Bar, Tomato Juice Or Soup

● Baked French Onion \$3 Ala Cart ●

Homemade Bread for The Table

We Proudly Serve Okray Baked Potatoes, McCain French Fries Or Homemade Twice Baked

***Bistro bone in RIBEYE 29**

A 16-18 ounce bone in ribeye over house gnocchi with blue cheese pesto cream

***Bistro Filet 35**

A 10 ounce filet accompanied by basil olive oil, black salt, cracked pepper and balsamic reduction

***New York Strip 26**

USDA 13oz Strip Steak. Amazingly Tender

***Center Cut Tenderloin**

A Classic midwestern beef filet, grilled to order

Petite 6 ounce 29, 10 ounce Filet 35

***Center Cut Ribeye 29**

USDA Choice 13oz Cut. Amazingly Tender

***Manhattan Cut Sirloin 19**

6oz USDA Sirloin

***Grilled Pork Chop 16**

8-10oz Seasoned With our signature Dry Rub. Center Cut Iowa Pork Chop Served With As Jus

Add More To Your Steaks

Jumbo White Shrimp (4) Deep Fried Or Broiled 6

Jumbo Sea Scallops 4oz Deep Fried Or Broiled 12

5oz Steamed Lobster Tail 18

4oz Grilled Salmon 8

8oz King Crab 25

Fresh Sautéed Mushrooms... With Fresh Garlic & Sherry 3

Fresh Sautéed Onions...Locally Grown 3

Tom Katt... Just Ask Us! 6

Blue Cheese 4 * BBQ Ribs 8oz 10 *Bacon 4

All Steaks Are Seasoned. We Are Not Responsible For Medium Well To Well Done Steaks we always recommend Medium Rare

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Appetizers & Starters

Crab Cake Stuffed Mushrooms 12

Six mushroom caps stuffed with crab cake

Chicken Livers 9

Our Famous Pan-Fried Chicken Livers

Escargot 12 Garlic And Butter

Mushroom Caps, Snails & A Loaf Of Bread

Fresh Battered Cheese Curds 7

Curds From Dairy State & Spotted Cow

Battered FF Mushrooms 5

French Fried In Our Famous Point Beer Batter

Crab Cake Stuffed Shrimp 14

4 jumbo shrimp stuffed with crab cake

Onion Rings 5

French Fried In Our Famous Point Beer Batter

Dirkskis "Bill's" Favorite 5

Deep Fried Potato Skins & Sour Cream

Smoked Salmon 12

Horseradish Sauce & House Crackers

Dirkskis Works 10

Hickory Smoked Bacon & Cheddar Cheese

Shrimp Cocktail 10

Six Shrimp, chilled and served with cocktail sauce

Crab Cakes 12

Tons of real crab, breaded and seared

Pizzas

Cheese 11

Loaded Sausage OR pepperoni 13

PIZZA TOPPINGS ADD:

\$1 Each- Onions, Mushrooms, peppers

\$2 Each - Pepperoni, Italian Sausage

Shrimp Pizza 20

Horseradish Red Sauce, Shrimp & Parmesan

Chicken Cacciatore Pizza 19

Chicken Cacciatore with mozzarella

BBQ Chicken Bacon Pizza 19

BBQ Chicken, Smoked Bacon, Garlic, & Fresh Parmesan

Chicken Bacon Ranch Pizza 19

Chicken, Smoked Bacon, Garlic, & Fresh Parmesan

Meat Lovers 20

Sausage, pepperoni, ham and bacon

Lighter Fare

Dinners Below Include Choice of Baked Potato or Fries. Add Salad Bar and a cup of soup for Only \$5

Tuscan Chicken Sandwich 11

A succulent chicken breast covered in mozzarella And parmesan, topped with bruschetta, drizzled with balsamic on a brioche bun

Sconni Cheesesteak 14

A 6 ounce hand cut steak loaded with onions and peppers Smothered with our signature white cheesesteak sauce on a brioche bun.

Mushroom & Swiss 12

Smothered With Mushrooms & Swiss Cheese on a brioche bun

French Dip 14

Prime Rib And Swiss Cheese With Au Jus on a ciabatta roll

Manhattan Sirloin 14

6oz USDA Trimmed Sirloin

Baked Haddock 16

Parmesan Bread Crumb Topping

Wisconsin Fish Fry 15

Fish Fry In Our Famous Point Amber Beer Batter Served With Baked potato or French fries

BBQ Brisket Burger 15

Our signature broiled half pound burger on a brioche bun with A quarter pound of beef brisket, onion rings and house apricot BBQ sauce

Shrimp Basket 16

JUMBO French Fried In Our Famous Point Amber Beer Batter

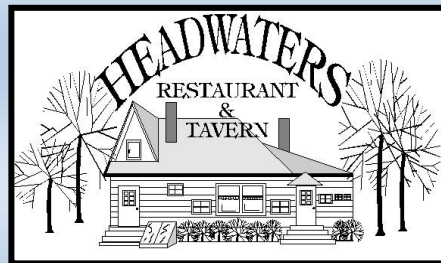
Mac and Cheese burger 13.5

Our signature broiled half pound burger on a brioche bun with bacon, house mac and cheese, and extra cheddar

Cheeseburger 10

Our signature broiled half pound burger on a brioche bun. Choice of cheddar, American, blue, or swiss. Lettuce, tomato, and/or onion on us upon request

**When In Boulder Junction Stop And Visit Our Father Terry At Headwaters Restaurant & Tavern
On The Manitowish River**



**Famous Old Fashioned Mix
Ask For Some Shifty's
25oz Bottle Only \$15**

Shifty's
Old Fashioned Mix
Est. 1947

