



“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

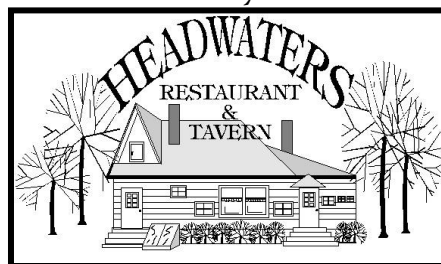
1931 George Armstrong-As a Gas Station 1935-1939 George Armstrong-Army's Restaurant
1940-1949 Marian Nall- Sky Club 1949-1961 Louie and Evelyn Schnittger
1961-1965 John Freund (Patrick & Eric's Grandfather) 1965-69 Terry Freund (Father) Dennis Freund (Uncle) Doug Freund (Uncle)
1969-1999 Terry Freund & 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 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 And Employees
When In Boulder Junction Stop And Visit Our Father Terry At Headwaters Restaurant & Tavern On The Manitowish River
See Our Supper Club on PBS Home of the FIRST ever salad bar 1950 And Numerous Episodes of Discover Wisconsin

Enjoy Our Place In History! Patrick & Eric Freund

See Us On



OurOwn Famous Old Fashioned Mix Ask For Some Shifty's

25oz Bottle Only \$15

Appetizers & Starters

Stuffed Mushrooms 12

Crab, Garlic, Mushrooms And Spinach

Chicken Livers 9

Pan-Fried Livers Even Better w Bacon & Onions

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 7

French Fried In Our Famous Point Beer Batter

Stuffed Shrimp 14

Crab, Garlic, Mushroom And Spinach

BBQ Riblets 10

One Pound of our BBQ Riblets

Dinners Include Choice Baked Potato or Fries

ADD A Trip To The FIRST Ever World Famous Salad Bar Only \$5

BBQ Brisket Burger 15

Grilled Burger, Brisket BBQ & Onion Rings

Grilled Chicken Breast® 11

Natural Antibiotic & Hormone Free Chicken Breast
Wisconsin Baked Potato Or McCain French Fries

Tenderloin Steak 15

6 Oz. Cubed Tenderloin Sandwich Served On A Kaiser Bun
Wisconsin Baked Potato Or McCain French Fries

Mushroom & Swiss 12

Smothered With Mushrooms & Swiss Cheese
Wisconsin Baked Potato Or McCain French Fries

French Dip 14

Prime Rib And Swiss Cheese With Au Jus
Wisconsin Baked Potato Or McCain French Fries

Manhattan Sirloin ® 14

6oz USDA Trimmed Sirloin

Baked Haddock® 16

Parmesan Bread Crumb Topping
Wisconsin Baked Potato Or McCain French Fries

Wisconsin Fish Fry 15

Fish Fry In Our Famous Point Amber Beer Batter Served With
Wisconsin Baked Potato Or McCain French Fries

Hamburger 10

Lettuce, Tomato & Pickle Swiss Or American Cheese .50 Extra

Onion Rings 7

French Fried In Our Famous Point Beer Batter

Frog Legs 11

4- Beer Battered Frog Legs

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® 12

Six Shrimp Cooked Fresh To Order

Bruschetta® 10

Toasted Caramelized Onion & Cheese Baguette

Shrimp Basket 16

JUMBO French Fried In Our Famous Point Amber Beer Batter
Wisconsin Baked Potato Or McCain French Fries

Bolognese® 14

Classic Italian Tomato And Meat Sauce Over Fettuccini. No Side

Blue Cheeseburger® 13

Topped With Blue Cheese Crumbles

PIZZA TOPPINGS ADD:

\$1 Each- Onions, Mushrooms

\$2 Each - Pepperoni, Italian Sausage

Pepperoni Pizza 18

Smothered With Pepperoni & Parmesan

Italian Sausage Pizza 18

Pork Italian Sausage Crumbles & Parmesan

Shrimp Pizza 22

Horseradish Red Sauce, Shrimp & Parmesan

Chicken Cacciatore Pizza 19

Chicken Braised W Tomatoes, Herbs & Parmesan

BBQ Chicken Bacon Pizza 19

BBQ Chicken, Smoked Bacon, Garlic, & Fresh Parmesan

Chicken Bacon Ranch Pizza 19

Chicken, Smoked Bacon, Garlic, & Fresh Parmesan



From Old And New Proven Recipes

Our World-Famous Salad Bar, Tomato Juice Or Soup

● Baked French Onion \$4.5 Ala Cart ●

Loaf Of Homemade Bread

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

BBQ Ribs^{GF}

Sky Club's Tender Pecan Smoked Loin Back 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

Wiener Schnitzel 20

Plain Panko Breaded Veal Cutlet Pan-Fried

Roasted Half Chicken^{GF} 20

Served with a Hunters Brown Butter Sauce OR Tomato Pesto Cream

Veal Marsala 22

Breaded Veal Cutlet Pan-Fried Served With Marsala And Brown Mushroom Sauce. No Side Potato

Fettuccini Alfredo 17

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

ADD: Shrimp ●● Chicken Breast \$4 Each ● Both For \$7

Jambalaya^{GF} 20

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

Lasagna Bolognese 20

Baked Ricotta Cheese and Bolognese & Parmesan Cheese... No Side Potato

Chicken Cacciatore^{GF} 20

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

Sky Clubs FIRST Ever Salad Bar^{GF} 13

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

Many Of Our Entrées Can Be Made Gluten Friendly ^{GF} Please Ask Your Server



Only The Freshest And Finest Available
Our World-Famous Salad Bar, Tomato Juice Or Soup
● Baked French Onion \$4.5 Ala Cart ●
Loaf Of Homemade Bread

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

Atlantic Haddock[®] 20

8oz Fillet From The Cool Waters Of Iceland Parmesan Krusted, Crumb Topping Or Fried In Point Amber Beer Batter

Frog Legs[®] 25

4 Saddles Of Frog Legs French Fried In Our Famous Point Amber Beer Batter Or Fricassee

Salmon[®] 24

8oz Atlantic Salmon Served Sundried Tomato Pesto Or Lemon, Thyme and Basil

Alaskan King Crab[®] 49

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 Walleye From Canada OR Brown Butter Broiled

Walleye & Shrimp[®] 28

Pan fried Walleye From The Cool Waters Of Canada & Three JUMBO White Shrimp
Served In Our Famous Point Amber Beer Batter

Jumbo Shrimp[®] 20

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

Cold Water Lobster[®]

4oz Lobster Tails

One Tail 28 Two Tails 46 Three Tails 59

Sea Scallops[®] 32

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[®] 39

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

House Crab & Spinach Florentine In Your Choice OF Seafood

Snow Crab & Surimi, Fresh Spinach, Fresh Mushrooms With A Garlic Aoli

Jumbo Shrimp 25 Lobster 31 Haddock 25



Our World-Famous Salad Bar, Tomato Juice Or Soup

● Baked French Onion \$4.5 Ala Cart ●

Loaf Of Homemade Bread, Steaks Garnished With Homemade Onion Rings

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

New York Strip[®] 26

USDA 13oz Strip Steak. Amazingly Tender

Petite[®] 29

6oz Beef Tenderloin Beef Classic Midwestern Beef

Filet[®] 35

10oz Beef Tenderloin Beef Classic Midwestern Beef

Center Cut Ribeye[®] 29

USDA Choice 13oz Cut. Amazingly Tender

Manhattan Cut Sirloin[®] 19

6oz USDA Sirloin

Ground Sirloin[®] 19

10oz Ground Sirloin Grilled To Order

Grilled Pork Chop[®] 16

10oz Seasoned With a BBQ Dry Rub Center Cut Iowa Pork Chop Served With As Jus

Ask About Our Daily Steak Special Including Saturday Prime Rib
Add More To Your Steaks

Jumbo White Shrimp... (3) Deep Fried or Broiled 6

Jumbo Sea Scallops... 4oz Deep Fried or Broiled 12

4oz Steamed Lobster Tail 18

4oz Grilled Salmon 8

Frog Legs...Deep Fried or Broiled 12

8oz Split Alaskan King Crab 25

Fresh Sautéed Mushrooms... With Fresh Garlic & Sherry 4

Fresh Sautéed Onions...Locally Grown 3

Mushrooms & Onions... 6

Blue Cheese 4

BBQ Ribs 8oz 12

Bacon Pieces 4

All Steaks Are Beef Is 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, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients



Only The Freshest And Finest Available

Friday Fish Fry

Cole Slaw, Loaf of Homemade Bread

Proudly Serving Okray Baked Potatoes, McCain French Fries, Homemade Potato Pancake Or Potato Salad

● Baked French Onion \$4.5 Ala Cart ●

Add A Trip To Our World Famous Soup & Salad Bar For Only \$5

Canadian Walleye[®] 17

From The Cool Waters Of Canada or French Fried In Our Famous Point Amber Beer

Jumbo Shrimp 15

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

Salmon[®] 18

8oz Atlantic Salmon Served Sundried Tomato Pesto Or Key West Style

Cold Water Lobster & Shrimp 30

4oz Lobster Tail & 3 Shrimp

Served With Your Choice Of JUMBO Shrimp Batter fried or Broiled with drawn butter

Baked Haddock[®] 15

Parmesan Krusted, Mushroom Cream Sauce or Plain

Perch[®] 13.5

Pan fried Or French Fried In Our Famous Point Amber Beer Batter

Wisconsin Fish Fry

Two Piece 10 Four Piece 13

2oz Pieces Of Frozen At Sea Cod

A Traditional Wisconsin Fish Fry French Fried In Our Famous Point Amber Beer Batter

Shrimp Pizza 22

Sky Club's Signature Sauce And Jumbo Gulf Shrimp

New England Clam Chowder 4

One Of The Best Chowder's In Portage County