



The Wicked Hop

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



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Appetizers

ITEM	PRICE
Calamari Fries Tender calamari steaks cut into slices, lightly breaded and then flash fried. Served with fresh lemon and housemade mari...	\$13.00
Quesadilla de Jaurez Fire-roasted poblano peppers, chili lime grilled chicken and chihuahua cheese in a golden griddled giant tortilla. Serve...	\$12.00
Extra Chips	\$2.00
Chips-N-Salsa	\$5.00
Wings 12 crisp-fried chicken wings. Buffalo, original BBQ, carolina gold BBQ, spicy garlic or "au naturel". Served with bleu c...	\$12.00
Chicken Strips Golden-crisp chicken fingers. Served with ranch, buffalo, original BBQ, carolina gold BBQ or spicy garlic.	\$10.00
Cheese Curds Our house specialty. Hand-breaded and fried Wisconsin cheese served with choice of ranch or housemade marinara.	\$12.00
Nachos Cheese Made with our hand-cut, fried corn tortilla chips and loaded with cheddar and jack cheeses, jalapeños, black olives, tom...	\$11.00
Nachos Meat Made with our hand-cut, fried corn tortilla chips and loaded with cheddar and jack cheeses, jalapeños, black olives, tom...	\$13.00
Bowl-O-Guac	\$6.00
Chips-N-Guacamole	\$8.00
Von Bruenchenhein Pretzel Platter Soft, buttery fresh-baked pretzel puffs served with stone ground mustard and ballpark cheese sauce.	\$9.00
Chili Cheese Fries	\$8.00

Salads

ITEM	PRICE
House (Small) Chopped romaine lettuce with carrots, cucumbers, tomatoes, and green chives. Your choice of dressing.	\$7.00
House (Large) Chopped romaine lettuce with carrots, cucumbers, tomatoes, and green chives. Your choice of dressing.	\$9.00
Ahi Tuna (Small) Pan-seared rare ahi tuna served on a pillow of mixed field greens with carrots, cucumbers, alfalfa sprouts, and pickled...	\$12.00
Ahi Tuna (Large) Pan-seared rare ahi tuna served on a pillow of mixed field greens with carrots, cucumbers, alfalfa sprouts, and pickled...	\$17.00
Tossed (Small) Mixed field greens with maytag bleu cheese, walnuts and strawberries. Lightly tossed in our champagne vinaigrette dressi...	\$9.00
Tossed (Large) Mixed field greens with maytag bleu cheese, walnuts and strawberries. Lightly tossed in our champagne vinaigrette dressi...	\$13.00
Caesar (Small) Freshly chopped romaine lettuce with croutons and Parmesan cheese, tossed in our housemade caesar dressing.	\$9.00
Caesar (Large) Freshly chopped romaine lettuce with croutons and Parmesan cheese, tossed in our housemade caesar dressing.	\$13.00
Wedge Iceburg lettuce wedge topped with thick-cut applewood smoked bacon, cherry tomatoes, sourdough croutons, maytag bleu che...	\$10.00

Burgers - Sandwiches - Wraps

ITEM	PRICE
Build Your Own Burger A 1/2 pound of mouth-watering USDA prime beef, fire-grilled and mounted on a freshly toasted Kaiser roll. Includes lettu...	\$11.00
Reuben Heaps of mouth-watering sliced corn-beef with sauerkraut and swiss cheese on grilled rye. Served with a side of 1000 Isl...	\$13.00
Traditional Foot Long Grilled Cheese Aged sharp cheddar on 12 inches of toasted pullman bread. Served with a side of tomato basil soup for dipping.	\$13.00
Veggie Wrap A flour tortilla wrapped around fresh avocado, alfalfa sprouts, tomatoes, cheddar, and swiss cheeses, diced cucumbers, i...	\$11.00
Black Bean Veggie Burger Made-from-scratch black bean and yellow corn veggie burger planted on a freshly toasted roll and arranged with a patch o...	\$11.00
Build Your Own Chicken Sandwich Choice of fire-grilled or hand-bready crispy. A plump and juicy half-pound grilled chicken breast on a freshly toasted K...	\$11.50
Cajun-Seared Salmon BLT Blackened salmon fillet stacked with thick cut applewood smoked bacon, field greens and fresh tomatoes served on choice...	\$15.00
BBQ Chicken Strip Wrap Crunchy golden chicken strips coated in our sassy original BBQ sauce. With iceberg lettuce, red onions, tomatoes, sautée...	\$12.00
Grilled Turkey & Swiss Roasted turkey breast, melted swiss cheese, thick cut applewood smoked bacon and sautéed onions on grilled rye bread.	\$13.00

Entrées

ITEM	PRICE
Thai Peanut Chicken Pasta Soba noodles, Napa cabbage, red peppers, carrots, green onions and chicken tossed in our spicy Thai peanut sauce. Garnis...	\$20.00
Rue Bourbon Bayou Pasta Creole-spiced chicken breast and andouille sausage sautéed with the "holy trinity" of onions, peppers and celery. Tossed...	\$20.00
Yin Yang Ahi Tuna Gluten-free. Yellowfin ahi fillet coated in black and white sesame seeds and pan-seared rare in our nagasaki sesame oil....	\$24.00
Salmon Dave li Gluten-free. Fresh fillet of salmon blackened and topped with an avocado mango salsa. Served with jasmine rice and seaso...	\$22.00

Kids' Menu

ITEM	PRICE
Cheesy Quesadilla Melted cheddar and monterrey jack cheeses folded in a grilled flour tortilla. Served with sour cream and salsa.	\$6.00
Buttered Noodles Yummy corkscrew pasta lightly buttered and topped with shredded Parmesan cheese.	\$6.00
Grilled Cheese Toasted white bread with melted American cheese and choice of side.	\$6.00
Li'l Bobby's Chicken Tenders Three "big boy" crispy white meat chicken strips and choice of side. Served with ranch or BBQ sauce.	\$6.00

Sides

ITEM	PRICE
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French Fries	\$4.00
Chili Cheese Fries (Sides)	\$8.00
Buffalo Chili	\$5.00
With sour cream, shredded cheddar.	
Jasmine Rice	\$3.00
Cheese Fries	\$5.00
Cottage Cheese	\$3.00
Fresh Fruit	\$4.00

Desserts

ITEM	PRICE
I Dream of Doughnuts	\$7.50
Soft pillowy deep-fried doughnut holes tossed in cinnamon and sugar served with nutella dipping sauce.	
Crème Brulee	\$7.50
A classic French dessert crafted with the noteworthy addition of copper and kings brandy.	

Soft Drinks

ITEM	PRICE
Milk (2%)	\$3.50
Milk (Chocolate)	\$3.50
Hot Tea	\$3.00
English breakfast, earl grey, jasmine blossom green, chamomile.	
Valentine Coffee	\$3.50
Bottomless.	
Hot Cocoa	\$3.00
Unsweetened Iced Tea	\$2.50
Bottomless.	

Sodas

ITEM	PRICE
Coke	\$2.50
Bottomless.	
Cherry Coke	\$2.50
Bottomless.	
Root Beer	\$2.50
Barrett's Ginger Beer	\$3.50
Can.	
Diet Coke	\$2.50
Bottomless.	
Sprite	\$2.50
Bottomless.	
Ginger Ale	\$2.50
Bottomless. Can.	

ITEM	PRICE
Red Bull Energy Drink Can regular, sugar-free or tropical.	\$5.00
Juices	
ITEM	PRICE
Lemonade Bottomless.	\$3.00
Market Fresh Oj	\$4.00
Pineapple	\$3.50
Cranberry Bottomless.	\$3.00
Grapefruit	\$4.00
Tomato	\$3.50
Appetizers	
ITEM	PRICE
Calamari Fries Tender calamari steaks cut into slices, lightly breaded and then flash fried. Served with fresh lemon and housemade mari...	\$13.00
Quesadilla de Jaurez Fire-roasted poblano peppers, chili lime grilled chicken and chihuahua cheese in a golden griddled giant tortilla. Serve...	\$12.00
Extra Chips	\$2.00
Chips-N-Salsa	\$5.00
Wings 12 crisp-fried chicken wings. Buffalo, original BBQ, carolina gold BBQ, spicy garlic or "au naturel". Served with bleu c...	\$12.00
Chicken Strips Golden-crisp chicken fingers. Served with ranch, buffalo, original BBQ, carolina gold BBQ or spicy garlic.	\$10.00
Cheese Curds Our house specialty. Hand-breaded and fried Wisconsin cheese served with choice of ranch or housemade marinara.	\$12.00
Nachos Cheese Made with our hand-cut, fried corn tortilla chips and loaded with cheddar and jack cheeses, jalapeños, black olives, tom...	\$11.00
Nachos Meat Made with our hand-cut, fried corn tortilla chips and loaded with cheddar and jack cheeses, jalapeños, black olives, tom...	\$13.00
Bowl-O-Guac	\$6.00
Chips-N-Guacamole	\$8.00
Von Bruenchenhein Pretzel Platter Soft, buttery fresh-baked pretzel puffs served with stone ground mustard and ballpark cheese sauce.	\$9.00
Chili Cheese Fries	\$8.00
Salads	
ITEM	PRICE
House (Small) Chopped romaine lettuce with carrots, cucumbers, tomatoes, and green chives. Your choice of dressing.	\$7.00

ITEM	PRICE
House (Large) Chopped romaine lettuce with carrots, cucumbers, tomatoes, and green chives. Your choice of dressing.	\$9.00
Ahi Tuna (Small) Pan-seared rare ahi tuna served on a pillow of mixed field greens with carrots, cucumbers, alfalfa sprouts, and pickled...	\$12.00
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Caesar (Small) Freshly chopped romaine lettuce with croutons and Parmesan cheese, tossed in our housemade caesar dressing.	\$9.00
Caesar (Large) Freshly chopped romaine lettuce with croutons and Parmesan cheese, tossed in our housemade caesar dressing.	\$13.00
Wedge Iceburg lettuce wedge topped with thick-cut applewood smoked bacon, cherry tomatoes, sourdough croutons, maytag bleu che...	\$10.00

Kids' Menu

ITEM	PRICE
Cheesy Quesadilla Melted cheddar and monterrey jack cheeses folded in a grilled flour tortilla. Served with sour cream and salsa.	\$6.00
Buttered Noodles Yummy corkscrew pasta lightly buttered and topped with shredded Parmesan cheese.	\$6.00
Grilled Cheese Toasted white bread with melted American cheese and choice of side.	\$6.00
Li'l Bobby's Chicken Tenders Three "big boy" crispy white meat chicken strips and choice of side. Served with ranch or BBQ sauce.	\$6.00

Sides

ITEM	PRICE
French Fries	\$4.00
Chili Cheese Fries (Sides)	\$8.00
Buffalo Chili With sour cream, shredded cheddar.	\$5.00
Cheese Fries	\$5.00
Cottage Cheese	\$3.00
Fresh Fruit	\$4.00

Desserts

ITEM	PRICE
I Dream of Doughnuts Soft pillowy deep-fried doughnut holes tossed in cinnamon and sugar served with nutella dipping sauce.	\$7.50
Crème Brulee A classic French dessert crafted with the noteworthy addition of copper and kings brandy.	\$7.50

Brunch

ITEM	PRICE
French Toast Fonzarelli Three pieces of thick-cut texas toast dipped in egg batter with cinnamon, vanilla, and a splash of triple sec, dusted wi...	\$11.00
Blue Moon Belgian Wit Waffle Our house recipe Belgian-style witbier waffle complete with maple syrup, powdered sugar and orange honey butter. Served...	\$10.00
Dick Bacon A breakfast burrito. Three eggs, bacon, sausage, and sautéed onions with cheddar and jack cheeses. Served with Cajun or...	\$12.00
French Toast Berries Garcia Three pieces of thick-cut texas toast dipped in egg batter with cinnamon, vanilla, and a splash of triple sec, topped wi...	\$12.00
American Gothic A couple of farm fresh eggs any style with choice of bacon or sausage and choice of sunday spuds, cottage cheese or fres...	\$11.00
Crescent Wrench A toasted buttery croissant cranked up a few notches with fluffy scrambled eggs, melted American cheese and choice of ba...	\$11.00

Appetizers

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Calamari Fries Tender calamari steaks cut into slices, lightly breaded and then flash fried. Served with fresh lemon and housemade mari...	\$13.00
Quesadilla de Jaurez Fire-roasted poblano peppers, chili lime grilled chicken and chihuahua cheese in a golden griddled giant tortilla. Serve...	\$12.00
Extra Chips	\$2.00
Chips-N-Salsa	\$5.00
Wings 12 crisp-fried chicken wings. Buffalo, original BBQ, carolina gold BBQ, spicy garlic or "au naturel". Served with bleu c...	\$12.00
Chicken Strips Golden-crisp chicken fingers. Served with ranch, buffalo, original BBQ, carolina gold BBQ or spicy garlic.	\$10.00
Cheese Curds Our house specialty. Hand-breaded and fried Wisconsin cheese served with choice of ranch or housemade marinara.	\$12.00
Nachos Cheese Made with our hand-cut, fried corn tortilla chips and loaded with cheddar and jack cheeses, jalapeños, black olives, tom...	\$11.00
Nachos Meat Made with our hand-cut, fried corn tortilla chips and loaded with cheddar and jack cheeses, jalapeños, black olives, tom...	\$13.00
Bowl-O-Guac	\$6.00
Chips-N-Guacamole	\$8.00
Von Bruenchenhein Pretzel Platter Soft, buttery fresh-baked pretzel puffs served with stone ground mustard and ballpark cheese sauce.	\$9.00
Chili Cheese Fries	\$8.00

Salads

ITEM	PRICE
House (Small) Chopped romaine lettuce with carrots, cucumbers, tomatoes, and green chives. Your choice of dressing.	\$7.00

ITEM	PRICE
House (Large) Chopped romaine lettuce with carrots, cucumbers, tomatoes, and green chives. Your choice of dressing.	\$9.00
Ahi Tuna (Small) Pan-seared rare ahi tuna served on a pillow of mixed field greens with carrots, cucumbers, alfalfa sprouts, and pickled...	\$12.00
Ahi Tuna (Large) Pan-seared rare ahi tuna served on a pillow of mixed field greens with carrots, cucumbers, alfalfa sprouts, and pickled...	\$17.00
Tossed (Small) Mixed field greens with maytag bleu cheese, walnuts and strawberries. Lightly tossed in our champagne vinaigrette dressi...	\$9.00
Tossed (Large) Mixed field greens with maytag bleu cheese, walnuts and strawberries. Lightly tossed in our champagne vinaigrette dressi...	\$13.00
Caesar (Small) Freshly chopped romaine lettuce with croutons and Parmesan cheese, tossed in our housemade caesar dressing.	\$9.00
Caesar (Large) Freshly chopped romaine lettuce with croutons and Parmesan cheese, tossed in our housemade caesar dressing.	\$13.00
Wedge Iceburg lettuce wedge topped with thick-cut applewood smoked bacon, cherry tomatoes, sourdough croutons, maytag bleu che...	\$10.00

Sides

ITEM	PRICE
French Fries	\$4.00
Chili Cheese Fries (Sides)	\$8.00
Buffalo Chili With sour cream, shredded cheddar.	\$5.00
Cheese Fries	\$5.00
Cottage Cheese	\$3.00
Fresh Fruit	\$4.00

Kids' Menu

ITEM	PRICE
Cheesy Quesadilla Melted cheddar and monterrey jack cheeses folded in a grilled flour tortilla. Served with sour cream and salsa.	\$6.00
Buttered Noodles Yummy corkscrew pasta lightly buttered and topped with shredded Parmesan cheese.	\$6.00
Grilled Cheese Toasted white bread with melted American cheese and choice of side.	\$6.00
Li'l Bobby's Chicken Tenders Three "big boy" crispy white meat chicken strips and choice of side. Served with ranch or BBQ sauce.	\$6.00

Desserts

ITEM	PRICE
I Dream of Doughnuts Soft pillowy deep-fried doughnut holes tossed in cinnamon and sugar served with nutella dipping sauce.	\$7.50
Crème Brulee A classic French dessert crafted with the noteworthy addition of copper and kings brandy.	\$7.50

ITEM	PRICE
Skillet Brownie Sundae Double fudge brownie served warm in a mini skillet topped with vanilla bean gelato and chocolate caramel swirls.	\$7.50
Soft Drinks	
ITEM	PRICE
Milk (2%)	\$3.50
Milk (Chocolate)	\$3.50
Hot Tea English breakfast, earl grey, jasmine blossom green, chamomile.	\$3.00
Valentine Coffee Bottomless.	\$3.50
Hot Cocoa	\$3.00
Unsweetened Iced Tea Bottomless.	\$2.50
Soda	
ITEM	PRICE
Coke Bottomless.	\$2.50
Cherry Coke Bottomless.	\$2.50
Root Beer	\$2.50
Barrett's Ginger Beer Can.	\$3.50
Diet Coke Bottomless.	\$2.50
Sprite Bottomless.	\$2.50
Ginger Ale Bottomless. Can.	\$2.50
Red Bull Energy Drink Can regular, sugar-free or tropical.	\$5.00
Juice	
ITEM	PRICE
Lemonade Bottomless.	\$3.00
Market Fresh Oj	\$4.00
Pineapple	\$3.50
Cranberry Bottomless.	\$3.00
Grapefruit	\$4.00
Tomato	\$3.50

Brunch Starters	
ITEM	PRICE
Bagel & a Schmear	\$4.00
The Gunslinger Buttery biscuits and pulled ham topped with honey and fresh-cracked pepper. The pride of Southern Mississippi.	\$7.00
West Coast Breakfast Avocado with cherry tomatoes, fresh basil, cracked pepper, and choice of toast.	\$7.00
I Dream of Doughnuts Soft and pillowy deep-fried doughnut holes tossed in cinnamon and sugar and served with nutella dipping sauce and our ra...	\$8.00
Tossed Salad Mixed field greens with maytag bleu cheese, walnuts and strawberries. Lightly tossed in our champagne vinaigrette dressi...	\$7.00
Brunch Sandwiches	
ITEM	PRICE
Potawatomi Hotel & Casino Burger A 1/2 pound of mouth-watering USDA prime beef topped with an over-easy egg, thick-cut applewood-smoked bacon, cheddar, j...	\$14.00
Crescent Wrench A toasted buttery croissant cranked up a few notches with fluffy scrambled eggs, melted American cheese, and choice of b...	\$11.00
Miles Sandwich Smoked turkey, swiss cheese, thick-cut applewood-smoked bacon, lettuce, tomato and red onion with roasted garlic & dill...	\$12.00
Wisconsin State Farm BELT Bacon, two eggs any style, lettuce, and tomato on a warm buttery croissant or choice of toast with a touch of our sun-dr...	\$11.00
Black Bean Veggie Burger Made-from-scratch black bean and yellow corn veggie burger planted on a freshly toasted roll and arranged with a patch o...	\$10.00
Cajun Seared Salmon BLT Blackened samon fillet stacked with thick-cut applewood-smoked bacon, field greens and fresh tomatoes served on choice o...	\$13.00
Traditional Brunch	
ITEM	PRICE
French Toast Dipped in egg batter with cinnamon, vanilla and a splash of triple sec. Comes with maple syrup on the side and your choi...	\$11.00
Lox & a Schmear Benedict Toasted bagels, brined salmon, and cream cheese with poached eggs, hollandaise sauce, capers and red pepper flakes.	\$12.00
American Gothic A couple of farm fresh eggs any style with choice of bacon, sausage, ham, or brat patty and choice of sunday spuds, cott...	\$11.00
Southern Hospitality Chicken & Waffles Country-fried white meat chicken and our house recipe Belgian-style witbier waffle. Served with maple syrup, orange hone...	\$15.00
Hoodoo Voodoo Hash Cajun-spiced baby red potatoes sautéed with caramelized andouille sausage, green, and red peppers, onions, and celery. T...	\$15.00
Eggs Benedict Xvi Poached eggs over toasted English muffins topped with our homemade hollandaise sauce. Graced with your choice of bacon,...	\$12.00
Benedict Cumberbatch Properly poached eggs over toasted English muffins and topped with griddled tomato slices, sautéed spinach, roasted red...	\$11.00
Blue Moon Belgian Waffle Our house recipe Belgian-style witbier waffle complete with maple syrup, powdered sugar and orange honey butter. Served...	\$11.00

ITEM	PRICE
Golden Biscuits & Country Boy Sausage Gravy	\$12.00
Farm-style white gravy poured over flaky buttermilk biscuits and topped with two eggs any style. Served with bacon.	
Uncle Albert's Flat Top Corned Beef Hash	\$13.00
The house recipe topped with two eggs any style and our homemade hollandaise sauce. Served with choice of toast.	
Brunch Burritos	
Fat Boy	\$11.00
Three eggs, cheddar and jack cheeses, sautéed onions, mushrooms, and red, and green peppers, fresh tomatoes, and avocado...	
Breakfast Chimichanga	\$12.00
A footlong flour tortilla stuffed with scrambled eggs, chorizo, pepper jack cheese, fresh tomatoes and sautéed onions, r...	
Dick Bacon	\$12.00
Three eggs, bacon, sausage, and sautéed onions with cheddar and jack cheeses.	
Sixto Lezcano	\$12.00
Three eggs and pepper jack cheese with chorizo, sautéed onions and red and green peppers, sweet corn, black beans, and c...	
Ala Carte Brunch	
Bacon (2)	\$4.00
Sausage Links (2)	\$4.00
Pulled Ham (2)	\$4.00
Brat Patty (2)	\$4.00
Toast (2 Pieces)	\$2.50
Buttery Croissant	\$3.00
Vanilla Bean Gelato	\$3.00
Fresh Fruit	\$4.00
Orange Honey Butter	\$1.00
Sunday Spuds	\$3.50
Cottage Cheese	\$3.50
Egg	\$2.00
Any style.	
Buttery Biscuits (2 Pieces)	\$3.50
Hollandaise Sauce	\$2.00
Kids' Brunch Menu	
American Gothic Junior	\$6.00
One egg, one slice of bacon, one sausage link and one piece of toast.	
Grilled Cheese	\$6.00
Toasted white bread with melted American cheese and choice of side.	

ITEM	PRICE
French Toast (Kids' Brunch Menu) A thick cut slice of Texas toast served with choice of bacon, sausage or fresh fruit.	\$6.00
Li'l Nicky's Chicken Tenders Three crispy white meat chicken strips and choice of side. Served with ranch or BBQ sauce.	\$6.00
Desserts	
I Dream of Doughnuts (Desserts) Soft pillowy deep-fried doughnut holes tossed in cinnamon and sugar served with nutella dipping sauce.	\$7.50
Crème Brulee A classic French dessert crafted with the noteworthy addition of copper and kings brandy.	\$7.50
Skillet Brownie Sundae Double fudge brownie served warm in a mini skillet topped with vanilla bean gelato and chocolate caramel swirls.	\$7.50
Soft Drinks	
Milk (2%)	\$3.50
Milk (Chocolate)	\$3.50
Hot Tea English breakfast, earl grey, jasmine blossom green, chamomile.	\$3.00
Valentine Coffee Bottomless.	\$3.50
Hot Cocoa	\$3.00
Unsweetened Iced Tea Bottomless.	\$2.50
Soda	
Coke Bottomless.	\$2.50
Cherry Coke Bottomless.	\$2.50
Root Beer	\$2.50
Barrett's Ginger Beer Can.	\$3.50
Diet Coke Bottomless.	\$2.50
Sprite Bottomless.	\$2.50
Ginger Ale Bottomless. Can.	\$2.50
Red Bull Energy Drink Can regular, sugar-free or tropical.	\$5.00

Juice

ITEM	PRICE
Lemonade Bottomless.	\$3.00
Market Fresh Oj	\$4.00
Pineapple	\$3.50
Cranberry Bottomless.	\$3.00
Grapefruit	\$4.00
Tomato	\$3.50