

Appetizers

Parmesan Crusted Walleye Cheeks

Generous walleye pieces coated in panko breading, parmesan cheese and Italian seasoning. 10

Shrimp Cocktail

Six jumbo shrimp served with tangy cocktail sauce and lemon wedges. 10

Sliders

Three Mini burgers grilled and served on soft buttered pretzel rolls. A slider sauce, sautéed onions and all the fixin's are included. 8

Buffalo Wings

Plump golden fried chicken wings tossed in one of our signature flavors. Choose from buffalo, parmesan garlic, chipotle BBQ or Szechuan sauce. 8

Loaded Tater Skins

Crisp baked potato skins topped with onions, tomatoes, bacon, jalapenos and melted cheese. 6

Grilled Bruschetta

Grilled Ciabatta bread topped with fresh tomatoes, onions and herbs sprinkled with feta cheese. 7

Chicken Strips

Chicken tenderloin strips lightly breaded and fried to a golden crisp. 7

Napa Wraps

Wok style diced chicken and veggies served with napa leaves and a spicy oriental sauce. 8

Beer Battered Shrimp

Tail on shrimp coated with American lager and tempura batter. 10

Smoked Salmon Wrapped Scallops

Thinly sliced smoked salmon wrapped around plump scallops and sautéed to buttery perfection. Drizzled with beurre rouge sauce. 14

Mussels

Fresh mussels sautéed in a garlic and white wine sauce served with grilled peasant bread. 14

Crab Cakes

Lump crab meat tossed with onions, peppers and panko breading. Finished with a hint of lemon juice and a remoulade sauce. 12

A La Carte

House Salad

A fresh bed of mixed greens with carrots, tomatoes and red onions. Topped with hard cooked eggs and herb croutons. Served with your choice of dressing. 3

Caesar Salad

Crisp romaine lettuce and shredded parmesan served with homemade Caesar dressing and a jumbo focaccia crouton. 3

Spinach and Strawberry Salad

Fresh spinach leaves surrounded by sliced strawberries and chopped Havarti. Served with poppy seed dressing. 5

Asian Salad

Chopped napa cabbage topped with mandarin oranges and julienned red peppers. Garnished with fried wontons and peanuts, served with balsamic vinaigrette. 5

Sautéed Button Mushrooms

A handful of button mushrooms sautéed in garlic, port wine and herb butter. A perfect steak topper or a light appetizer. 4

Soup Cup 2 Bowl 4



Sandwiches and Wraps

*All sandwiches and wraps are served with kettle chips or fries.
Substitute onion rings or sweet potato fries for two dollars.*

The Catfish Po-Boy

Pan fried catfish topped with tomatoes and lettuce served on parmesan toasted Ciabatta. Served with a side of chipotle mayo. 10

The Southwest Turkey on Ciabatta

Oven roasted turkey served with chipotle mayo, mixed greens, tomatoes, onions and Swiss cheese, all on fresh toasted Ciabatta. 8

The Rueben or The Rachel

Shaved corned beef or turkey, melted Swiss cheese and sauerkraut, nestled between two pieces of toasted marble rye and thousand island dressing. 8

The Taco Sub

Spicy ground beef, ham, pepper jack cheese and shredded lettuce served on a fresh hoagie roll dressed with peppered mayo. 8

The Meatloaf

Baked ground chuck and pork, peppers and onions are a little twist on this traditional favorite. Smear with horseradish and served toasted on marble rye. 8

The French Dip

Slow roasted shaved prime rib soaked in au jus, served with melted Swiss in a toasted hoagie roll. 8

The Veggie Focaccia

Cheddar and smoked gouda cheese, roasted red peppers, cucumbers and red onions served on a focaccia roll and dressed with a mix of whole grain mustard and mayo. 8

The Beef Gyro

Slow roasted shaved prime rib, sautéed onions, lettuce, tomatoes and feta cheese folded into a fresh pita. Served with cucumber cream sauce. 8

Black Bean and Roasted Corn, Chicken Quesadillas

Black beans and roasted corn mixed with tomatoes, cheese, onions, jalapenos and grilled chicken. Grilled between two flour tortillas. 8

Chicken Salad Croissant

Grilled chicken, grapes, nuts, onions and celery dressed with tangy dressing and served on a buttery croissant. 8

Ahi Tuna Salad Pita

Grilled tuna steak rough chopped and mixed with cherry tomatoes, onions and cilantro. Tossed in a Dijon vinaigrette and stuffed in a warm pita. 10

The Buffalo Chicken Wrap

Grilled chicken tossed in buffalo sauce, wrapped with lettuce, tomatoes, crunchy celery, Monterey jack cheese and bleu cheese in a garden herb tortilla shell. 8

The Avocado Salmon Wrap

Cold smoked salmon, sprouts and fresh avocados drizzled with Italian herb vinegar and wrapped in a sun dried tomato tortilla shell. 10



The Burgers

All burgers are made with 1/3 pound ground beef patties and are served with kettle chips or fries. Substitute onion rings or sweet potato fries for two dollars.

The Chipotle Bleu Burger

A third pound burger drizzled with chipotle bleu cheese sauce and topped with bacon and fresh cilantro. Served on toasted Ciabatta. 10

The Branch Burger

A hand pattied third pound burger grilled to perfection and served on a toasted onion roll. 7

The Big Branch Burger

It's the branch burger loaded with cheese and bacon. 9

Stuffed Jalapeno and Cheese Burger

Hand pattied ground beef stuffed with cheddar cheese and jalapenos, grilled and topped with sautéed onions. 9

Cuban Burger

A grilled burger with this sliced ham, Swiss cheese, whole grain mustard and pickles. Wrapped in foil and pressed in a toasted onion roll. 10

Salads

Cranberry Chicken Salad

A bed of romaine lettuce and mesclun greens topped with grilled chicken, dried cranberries and gorgonzola cheese. Served with poppy seed dressing. 9

Chef Salad

Crisp iceberg lettuce surrounded by tomatoes, cucumbers, black olives, onions, eggs, cheese, ham, turkey and topped with crispy bacon. 8

Taco Salad

A crispy taco shell filled with iceberg lettuce, jalapenos, black olives, tomatoes, onions and spicy ground beef. Served with salsa and sour cream. 8

Chicken Caesar Salad

Chopped romaine hearts mixed with grilled chicken, topped with shaved parmesan and homemade herb croutons tossed with our homemade Caesar dressing. 8

Buffalo Chicken Salad

Romaine lettuce, crispy fried buffalo chicken and celery, garnished with bleu cheese crumbles. 8

Salmon Salad

Spring mix, peppered arugula and spinach with grilled salmon and roasted pears topped with feta cheese and served with balsamic vinaigrette. 10

The Big Salad

Mixed lettuce and vegetables all combined to create the "big" salad. 8

The Texan

Catfish and iceberg lettuce, pinky sauce, topped with Fritos. The combination is big flavor from the southwest. 10

Beef, Chicken and Pork

See great additional and sides items offered a la cart.

Grilled New York Strip with Gorgonzola Cream Sauce

A twelve ounce grilled bone-in New York strip steak smothered in a creamy gorgonzola sauce served with roasted red potatoes and vegetable du jour. 22

Bacon Wrapped Fillet of Beef Tenderloin

An eight ounce CCA Angus beef tenderloin wrapped with smoked bacon and grilled to perfection. Topped with roasted red pepper demi glaze and served with garlic mashed potatoes and grilled asparagus. 26

Guinness Marinated Ribeye

A twelve ounce, choice, hand cut CCA Angus ribeye marinated in a rich stout with fresh herbs and grilled to order. Served with potato medley and vegetable du jour. 18

Steak or Chicken Kabobs

Hand cut sirloin chunks or pieces of chicken breast skewered amongst green peppers, zucchini, mushrooms and red onions. Served on a bed of wild rice. 14

The DW Top Sirloin

Hand cut eight ounce CCA Angus choice sirloin served with sautéed port wine mushroom. 15 Petite six ounce cut. 12

Fillet Oscar

A hand cut, eight ounce, CCA Angus fillet topped with lump crab meat and grilled asparagus, drizzled with hollandaise sauce and served with roasted red potatoes. 30

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have a medical condition.

Beef or Chicken Fajitas

New Mexican grilled beef or chicken served atop onions and peppers. Warm flour tortillas and all the fixin's served on the side. 14

Meatloaf

Seasoned ground chuck and pork baked with peppers, onions and cheese. It's not your mom's meatloaf. Served with mashed potatoes, gravy and vegetable du jour. 12

Smothered Chicken Breast

A grilled chicken breast smothered with onions, peppers and mushrooms, topped with Swiss and aged cheddar. Rested on a bed of wild rice, served with roasted red potatoes on the side. 11

Chicken Cordon Blue with Mornay Sauce

Boneless chicken breast rolled with ham and Swiss cheese and drizzled with mornay sauce. Served atop a bed of wild rice with our vegetable du jour. 14

Pan Fried Chicken

Lightly breaded chicken breast or thigh fried in a cast iron pan and served on a bed of braised greens with sweet potato fries on the side. 12

Parmesan Crusted Pork Loin

A thin pork loin crusted in parmesan herb breading and fried to a golden brown served over mashed potatoes and covered in a rich pork gravy. Vegetable du jour is served on the side. 13

Pork Roulade

A pork loin rolled around herb stuffing and grilled, drizzled with béarnaise sauce and accompanied by our vegetable du jour. 14



Pasta & Seafood

See great additional and sides items offered a la cart.

Bacon Carbonara

Smoked bacon and garlic cream sauce tossed with fresh veggies and linguini noodles. 12

Linguini and Clams

Linguini noodles tossed together with spicy garlic and white wine sauce. Topped with perfectly steamed clams. 15

Jalapeno Chicken Parmesan

Jalapeno breaded chicken served on a bed of vermicelli noodles and smothered with an angry red sauce, finished with fresh parmesan cheese. 13

Baked Tortellini

Four cheese tortellini baked in alfredo sauce with chiffonade basil and panko bread crumbs. 10

Chicken Alfredo

Fettuccini noodles tossed in a creamy garlic alfredo sauce and latticed with grilled chicken breast. 12

Cajun Chicken Pasta

Grilled chicken, onions and peppers tossed in Cajun alfredo coated penne noodles. 13

Roasted Vegetable Stuffed Ravioli

Jumbo ravioli, stuffed with roasted vegetables, tossed in a delicate béchamel sauce. 12

Shrimp Scampi

Plump shrimp sautéed in garlic herb butter laid atop a bed of linguini noodles and garnished with shaved parmesan cheese. 15

Seafood Capellini

Mussels, scallops, shrimp and crab tossed in angel hair pasta in a white wine and garlic sauce. 18

Seared Tuna Steak

Sushi grade ahi tuna crusted with a peppercorn ménage and seared to medium rare. Served with grilled asparagus and garlic mashed potatoes. 18

Parmesan Crusted Walleye Fillet

A fresh walleye fillet breaded and baked to perfection. Served with wild rice and vegetable du jour. 16

Blackened Salmon

Fresh salmon rubbed with Cajun seasoning, medium grilled and latticed with remoulade gravy. Served on a bed of Cajun rice with grilled asparagus on the side. 17

Pan Fried Catfish

Flaky pan fried catfish, lightly dusted with Creole seasoning. Braised greens and sweet potato fries are the perfect sides for this southern treat. 15

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Lavosh

Taco

Chicken or beef, crisp lettuce, fresh tomatoes, diced red onions and black olives create a tantalizing blend of sweet and spicy. Creamy Havarti cheese and cracker bread complete this Mexican favorite. 14

Mediterranean

Crisp cracker bread, dill Havarti, spinach, capers, artichoke hearts and diced roma tomatoes lend this Doublewood favorite its fresh and unique flavor. 14

Buffalo Chicken

Grilled chicken tossed in our signature buffalo sauce laid to rest atop a bed of peppered Havarti and surrounded by diced red onions and tomatoes drizzled with a robust blue cheese sauce. 14

Three Meat

We have turned this traditional pizza flavor into a unique sausage, pepperoni and bacon lavosh. 14

Bruschetta

Fresh herbs and spices, bright red tomatoes and onions and a little hint of Danish blue cheese, drizzled with olive oil and garnished with fresh basil. 14

Garden

Crisp cucumbers, sweet peppers and tangy kalamata olives are just the beginning to this light, refreshing treat. 14

Pizza

Choose from your choice of hand tossed or thin crust. All pizzas are 16 inches

The Beer Drinkers

Grilled chicken and sausage mixed with jalapenos, onions, mushrooms, pepper jack and cheddar cheese. A combination of alfredo and hot sauce make this the perfect accompaniment for a cold beer. 16

The Supreme

This is the three meat with peppers, onions, black olives, tomatoes and mushrooms. 16

The Yard bird

Grilled chicken and peppers topped with mozzarella, Monterey jack and cheddar cheese, all laid to rest on a creamy alfredo sauce. 14

The Three Meat

A traditional pizza topped with Italian sausage, pepperoni and Canadian bacon. 14

The Veggie

Pepper medley, mushrooms, onions, black olives and tomatoes. 14

The Margarita

A traditional Italian pizza with fresh tomatoes, mozzarella cheese and basil. It is baked to perfection and drizzled with fresh olive oil. 14

Build You Own

Start with a basic cheese pizza and build from there, each topping is just one dollar. 10



