



HOME OF THE FIRST EVER SALAD BAR 1950

CELEBRATING OUR 90TH YEAR
SINCE 1935: GENERATIONS OF
CHERISHED FAMILY MEMORIES



Since 1935

STARTERS

PAN SEARED SCALLOPS*

Sea scallops with brown butter,
black salt and smoked pepper 22

DIRKSKI WORKS

Potato skins topped with cheddar,
bacon and green onions 14

SPOTTED COW CHEESE CURDS

Udderly delicious curds 12

ONIONS RINGS

Hand battered, served with ranch 11

CRAB CAKES

Real crab gently seasoned, breaded
and seared with 2202 sauce 20

PRIME RIB BITES

Deep fried mush and
onion rings with BBQ 22

DEEP FRIED FROG LEGS

Chicken of the sea 18

ESCARGOT

Baked in garlic butter, mushroom
cap and fresh bread 18

SHRIMP COCKTAIL

Six jumbo shrimp with
cocktail sauce 15

DEEP FRIED MUSHROOMS

Hand battered, served with ranch 11

ROUND OF DRINKS FOR THE KITCHEN 16

SIDES

SWEET POTATO FRIES, DIRKSKIS,
OKRAY BAKED POTATO, FRIES,
GOUDA MAC & CHEESE, FRESH VEGETABLE

5

LOADED OKRAY BAKED POTATO
OR DIRKSKI WORKS

8

SOUP OF THE DAY,
SIDE HOUSE SALAD

5

AU GRATIN FRENCH ONION SOUP

8 cup / 12 bowl

Enhancements

WISCONSIN

BLEU CHEESE CRUST 6

SAUTÉED MUSHROOMS 4

SAUTÉED ONIONS 4

TOM KATT

Sautéed mushrooms and onions 7

SEARED SCALLOPS* 22

JUMBO FRIED SHRIMP (4) 12

AFRICAN LOBSTER TAIL 6oz 32

KING CRAB LEGS

20oz to share at the table 80

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Separate checks of 6 or more and parties of 10 or more subject to 20% Gratuity.



Since 1935

LAND & SEA

The following choices are served with bread, soup or salad bar and a choice of Okray Baked Potato, Gouda Mac & Cheese, French Fries, Sweet Potato Fries, or Dirkskis.

Upgrade to Loaded Baked Potato, or Dirkski Works 6

BISTRO FILET*

Balsamic, basil olive oil,
black sea salt and
smoked black pepper 54

ANGUS RIBEYE*

16oz choice Angus ribeye
wet aged for 90 days 50

NY STRIP*

16oz choice center cut 45

FILET MIGNON*

8oz choice tenderloin, center cut 49

JUMBO SHRIMP

Eight shrimp steamed or fried
in Point Amber beer batter 27

BROWN BUTTER WALLEYE

Seared in seasoned flour and served
with lemon brown butter 32

PARMESAN KRUSTED HADDOCK

Haddock topped with Parmesan
and panko bread crumbs 27

WISCONSIN FISH FRY

Icelandic cod deep fried golden brown
in our Point Amber beer batter 26

NORWEGIAN SALMON*

Seared and glazed with an
orange brandy BBQ Sauce 32

KING CRAB LEGS

20oz USA split king crab legs 90

SOUTH AFRICAN LOBSTER

6oz Tail 42 • Two 6oz Tails 74

PAN SEA SCALLOPS*

Sea scallops with brown
butter, smoked pepper and
Hawaiian black salt 44

HOW TO ORDER YOUR STEAK

RARE..... Red, cool center

MEDIUM RARE Slight, red center

MEDIUM Hot, pink center

MEDIUM WELL Juicy and well cooked

WELL-DONE..... Cooked throughout

*Find us on
Instagram*



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DRY AGED CERTIFIED ANGUS BEEF

Dry aged for 60 days for a rich nutty flavor

20 OZ PORTERHOUSE* 75

16 OZ KC STRIP* 75

PRIME RIB*

Wednesday, Saturday & Sunday.
Slow roasted for 18 hrs with au jus,
homemade bread & choice of side.

Add Sky Club Salad Bar To Your Prime Rib 8

10oz 27 | 16oz 40 | 24oz 59 | 32oz 75

48oz 99 | Generation Cut 64oz 129

COMBINATION ENTREE'S

Double your pleasure with these kitchen treasures.

NEW YORK STRIP, 16oz with your choice of:*

LOBSTER

From the cold waters of South Africa 77

SHRIMP

French fried or steamed 59

SCALLOPS

French fried or pan seared 67

KING CRAB

20oz of Alaskan crab with drawn butter 125

BBQ RIBS

Half rack with our orange brandy BBQ 69

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SKY CLUB SPECIALTIES

The following choices are served with bread, soup or salad bar and a choice of Okray Baked Potato, Gouda Mac & Cheese, French Fries, Sweet Potato Fries, or Dirkskis.

Upgrade to Loaded Baked Potato, or Dirkski Works 6

WORLD FAMOUS SALAD BAR

Home made bread, soup of the day, and as many trips to the salad bar as you wish 19

PECAN SMOKED BBQ RIBS

Baby back ribs,
Orange brandy BBQ sauce
Half Rack 32 • Full Rack 45

SHRIMP LIMÓN

Pappardelle pasta tossed in a rich lemon citrus cream sauce topped with Parmesan 30
Served with garlic toast, no side

PRIME RIB STROGANOFF

Pappardelle pasta, mushroom and onions in a silky red wine beef sauce topped with sour cream 30
Served with garlic toast, no side

LEMON CHICKEN

Grilled 8oz Chicken breast over brown and wild rice, and a rich creamy lemon citrus sauce 30
Served with garlic toast, no side

MANHATTAN MELT*

8oz sirloin filet served atop garlic toast with sauteed onions and Swiss 30

SUPPER CLUBBIN' SANDWICHES

The following choices are served with Pickle and a choice of Okray Baked Potato, Gouda Mac & Cheese, French Fries, Sweet Potato Fries, or Dirkskis.

Add Sky Club Salad Bar to your Sandwich 8

FRENCH DIP*

Slow roasted shaved prime rib stacked on a French roll 18

BACON BLEU BURGER*

Bacon & blue cheese crust 22

SMOKEY BBQ CHICKEN

Seared chicken breast with cheddar, bacon & Orange brandy BBQ sauce 18

SKY CLUB BURGER*

Smoked bacon & cheddar cheese.
2202 sauce on side 18

STEAK SANDWICH*

Grilled and served with onions straws 24

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FRIDAY FISH FRY

“Heavenly Food Served By Angels”

This Menu Only Available On Fridays

Served with choice of House Made Potato Pancake (*limited availability*)

Okra Baked Potato, Gouda Mac & Cheese, Sweet Potato Fries,
Red Potato Salad, or Dirkski's.

No Substitutions For Side Choice

Upgrade To A Loaded Baked Potato, or Dirkski's Works 6

Add Sky Club Salad Bar to your Fish Fry 8

BROWN BUTTER WALLEYE

Seared in seasoned flour and served with lemon brown butter 24

NORWEGIAN SALMON*

Seared and glazed with an orange brandy BBQ sauce 24

WISCONSIN FISH FRY

Four 2oz pieces of Point Amber beer battered cod 18

Two pieces 16

PARMESAN KRUSTED HADDOCK

Our famous Parmesan krusted haddock with panko bread crumbs 19

FRENCH FRIED SHRIMP

Eight Point Amber hand battered jumbo shrimp 19

FANTAIL SHRIMP

Eight jumbo shrimp served with butter 19

PAN FRIED PERCH

Four pieces of freshwater perch 24

LOBSTER & SHRIMP

South African 6oz lobster tail and four fried shrimp 39

BEER BATTERED WALLEYE

8oz fillet hand battered in Point Amber beer batter 24

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WHERE HEAVENLY FOOD IS SERVED BY ANGELS

Nestled in the small town of Plover, Wisconsin, the Sky Club boasts a rich history dating back to 1935. Named Army's a gas station owned by George Armstrong. Located a few miles away from the Felix Gauthiers Airport which residents now call Airline Drive in the Village of Plover. What began as a humble wayside stop, offering homemade sandwiches and oven-baked chicken to travelers, quickly became a local landmark. Marion Nall, created the Sky Club name in 1940 due to the proximity to the Mc Dill airport; the visionary behind this venture, also provided free camping and a gas station, creating a unique haven for those passing through. The original building served not only as a bar and restaurant but also as the operator's home, fostering a welcoming atmosphere.

As the post-war era boomed, the wayside evolved into a full-fledged "supper club," its reputation growing alongside its menu. A pivotal moment arrived in 1950 with the introduction of what is believed to be the first ever self-service, all-you-can-eat salad bar – a true innovation that became a hallmark of the Sky Club. It was around this time that the memorable slogan, "Heavenly Food Served by Angels," emerged, reportedly coined by Tom Leech, Tom was the owner of the Whiting paper mill on "Tommy's Turnpike".

Ownership of this beloved establishment transitioned through several hands: George Armstrong "Army's Gas Station" 1931, Marion Nall 1940, Louie Jacobs, John Rocco, and Louie and Evelyn Schnittger, 1950 before John Freund of Neenah took the reins in 1961. John Freund unexpectedly passed away in January of 1965, Leaving his sons Doug 25 & Terry 24 years young to step into their father's footsteps and continue to operate the SKY CLUB Legacy for the Freund family back in Neenah. In May 1966,

their brother Dennis joined them, bringing even more youthful energy to the business. Despite their initial lack of experience, their dedication soon propelled the Sky Club to success.

The journey wasn't without its challenges. In 1969, Doug pursued other ventures, after a devastating fire in late November forced a temporary closure until June 1970. However, fueled by loyal customers and dedicated employees, Dennis and Terry rebuilt, adding a new dining room in 1976, which involved moving the adjacent family home. Further expansions followed in 1981 and 1994, testament to their resilience and commitment.

With immense pride, the Freund brothers witnessed the growth and longevity of their family business. Dennis retired in the summer of 1999, and Terry followed suit in the summer of 2007, retiring fully from the restaurant industry in January 2023 after selling his other restaurant, "Headwaters." Today, the tradition continues with Terry's sons, who took ownership in 2007, Patrick and Eric, and their families. The Freund family expresses deep gratitude to their past and present patrons and employees for their role in the Sky Club's enduring success, embracing the future with the sentiment: "And we've only just begun.... Once again."

- Patrick & Eric Freund Family

