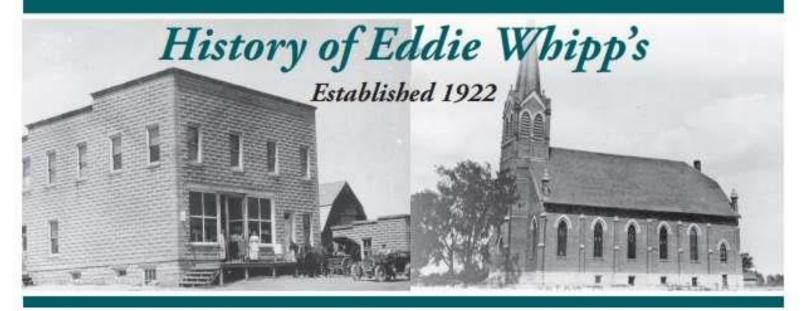
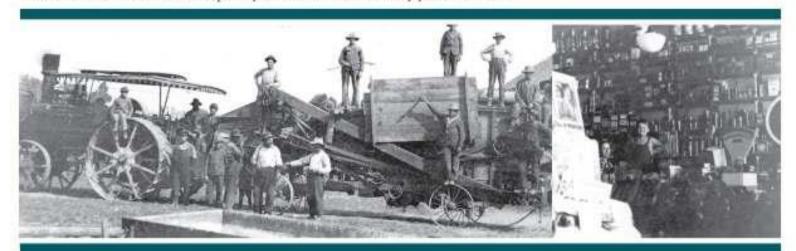


SERVING WEDNESDAY, FRIDAY & SUNDAY EVENINGS



hat began as a church (formerly Saint Cyril and Methodius Church built in the 1800's) and also operated as a horse stable at one point has turned into what we know today as Whipp's Dining Hall. Whipp's has been family-owned and operated for over 96 years. The former church was rolled closer to what is Highway 29 today on large logs, presumably by the help of workhorses. The business was established in 1922 by Joe (Wypizinski) Whipp as a saloon where many men gathered, mostly farmers stopping on their way home from the feed mill. Joe ran the tavern until 1940 when his eldest son, Eddie, a born bartender, took over. When Eddie married his supportive wife, Dorothy in 1944, she joined the crew. It took a lot of teamwork and understanding to run the bar in those days as it was open from 8 a.m. to 2 a.m., seven days a week. Eddie and Dorothy remember that if they were not open, they would have regular customers knocking on their door wondering what was going on.

The first wedding reception was held in the basement, which was dug out by hand, in 1947. Wedding guests ate downstairs, drank on the first level and danced upstairs. Eventually dinner was served on the upper level and a dance hall was built for polka bands in the 50s. In 1947, they added fish frys, when Dorothy began making fried fish in her home kitchen connected to the business. Ultimately, the dining room that is used today was added on in 1980, to accommodate the growing needs for the fish frys, chicken dinners and weddings. The Wypizinski's family photographs date back to the 1800s and six generations ago adorn the walls of the hall. If these walls could talk, they would have a lot to say! Today, Whipp's still operates as a family owned business and the family has only grown exponentially. It not only includes the Whipp family, but all the many employees who have grown to become like family. Through the years, Whipp's has become known for their Friday fish frys, home-made chicken dinners on Sunday and Wednesday nights and as a reception hall for many celebrations. The early days and the stories will never be forgotten. Eddie Whipp's has been a labor of love and will hopefully continue to be for many years to come.



Beverages

Glass of Milk Bottomless Coffee

For Dessert Try a Homemade Cream Puff \$175



Wednesday Menu

Serving 4:30 - 7:30 pm

\$1395 Family Style Chicken _____

Includes: mashed potatoes, gravy, dressing, vegetable, dinner roll, cold salads, milk, coffee & cream puff.

Chicken Plate

1/4 Chicken \$895 1/2 Chicken \$1095

Chicken Strip Plate

Regular (5) \$950 Small (3) \$775

Fried Shrimp Plate

Small (3) \$895 Regular (5) \$1250 Large (9) \$1550

Bone in or Boneless Wings \$10⁹⁵

Menu available upon request.

All plates above include coleslaw, choice of potato & dinner roll.

Sunday Menu

Serving 3:30 - 7:30 pm \$1395 Family Style Chicken* Broasted and/or Roasted Chicken Add on Tenderloin Tips \$2.95 per person \$1395 Ham Hock Plate _____ Includes dumplings & sauerkraut. Chicken Strip Plate Small (3) \$775 Regular (5) \$950 Chicken Plate 1/4 Chicken \$895 1/2 Chicken \$1095 *Available for groups of 4 or less only* Tenderloin Tip Plate _____\$11⁵⁰

Fried Shrimp

Regular \$1250 Large \$1550 Small \$895

Bone in or Boneless Wings

Menn available upon request,

*All family style dinners include: mashed potatoes, gravy, dressing, sauerkaurt, vegetable, dinner rolls, cold salads, milk, coffee & dessert.

Wednesday Weekly Specials

1st, 2nd and 3rd Wednesdays:

Prime Rib Plate* Choice of potato, vegetable & side salad.

Queen \$1995 King \$2295

4th Wednesday: Smoked Ham Hock Includes dumplings & saverkraut. or Broasted Pork Chop Plate

"Wednesday Weekly Special items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, sealood, shellish or eggs may increase your risk of foodborne iliness, especially if you have certain medical conditions.

Friday Menu

Serving 4:30 - 9:00 pm

Serving 4.30 - 3.00 pm
Perch
Small \$995 Regular \$1495 Large \$1950
Bluegill
Small \$925 Regular \$1450 Large \$1795
Baked Cod
Single Filet \$13 ⁵⁰ Double Filet \$18 ⁵⁰
Baked Salmon \$14 ⁹⁵ 8 oz. Filet, marinated and oven baked
Fried Cod Plate
Small \$895 Regular \$1225 Large \$1550
Fried Shrimp
Small \$895 Regular \$1250 Large \$1550
Froglegs
Regular (3) \$11 ⁹⁵ Large (4) \$14 ⁵⁰
Chicken Strips
Small (3) \$7 ⁷⁵ Large (5) \$9 ⁵⁰
Eddie's Special
Broasted Chicken Plate
1/4 Chicken \$8 ⁹⁵ 1/2 Chicken \$10 ⁹⁵
Walleye

*All of the above include a choice of potato: French fries, baked potato, baby reds, broasted potatoes, potato salad or sweet potato fries (\$1.50 extra) – or substitute one of our appetizers (\$2.25 extra)!

Small (1) \$11⁹⁵ Regular (2) \$14⁹⁵

Large (3) \$1895

Friday Weekly Specials

1st Friday: Boiled Trout Plate Includes boiled onion & baby reds. Small \$850 Large \$1150 2nd Friday: Walleye Plate

Includes choice of potato.

Small \$11⁵⁰ Regular \$14⁵⁰ Large \$18⁵⁰

3rd Friday: Perch Plate Includes choice of potato.

Small \$9⁵⁰ Regular \$14⁵⁰ Large \$18⁹⁵

4th Friday: Baked Cod Includes choice of potato.

Single Filet \$1295 Double Filet \$1825

5th Friday: Baked Salmon Includes choice of potato. \$14⁵⁰

Friday Appetizers

Fresh Krohn's Cheese Curds Top 5 in the state of Wisconsin!	\$7 ²⁵
Onion Rings	\$495
Fried Mushrooms	\$6 ⁵⁰
French Fries	\$495
Sweet Potato Fries	\$5 ⁹⁵

We appreciate your patronage!

Dziekuje!

(Thank you in Polish)