

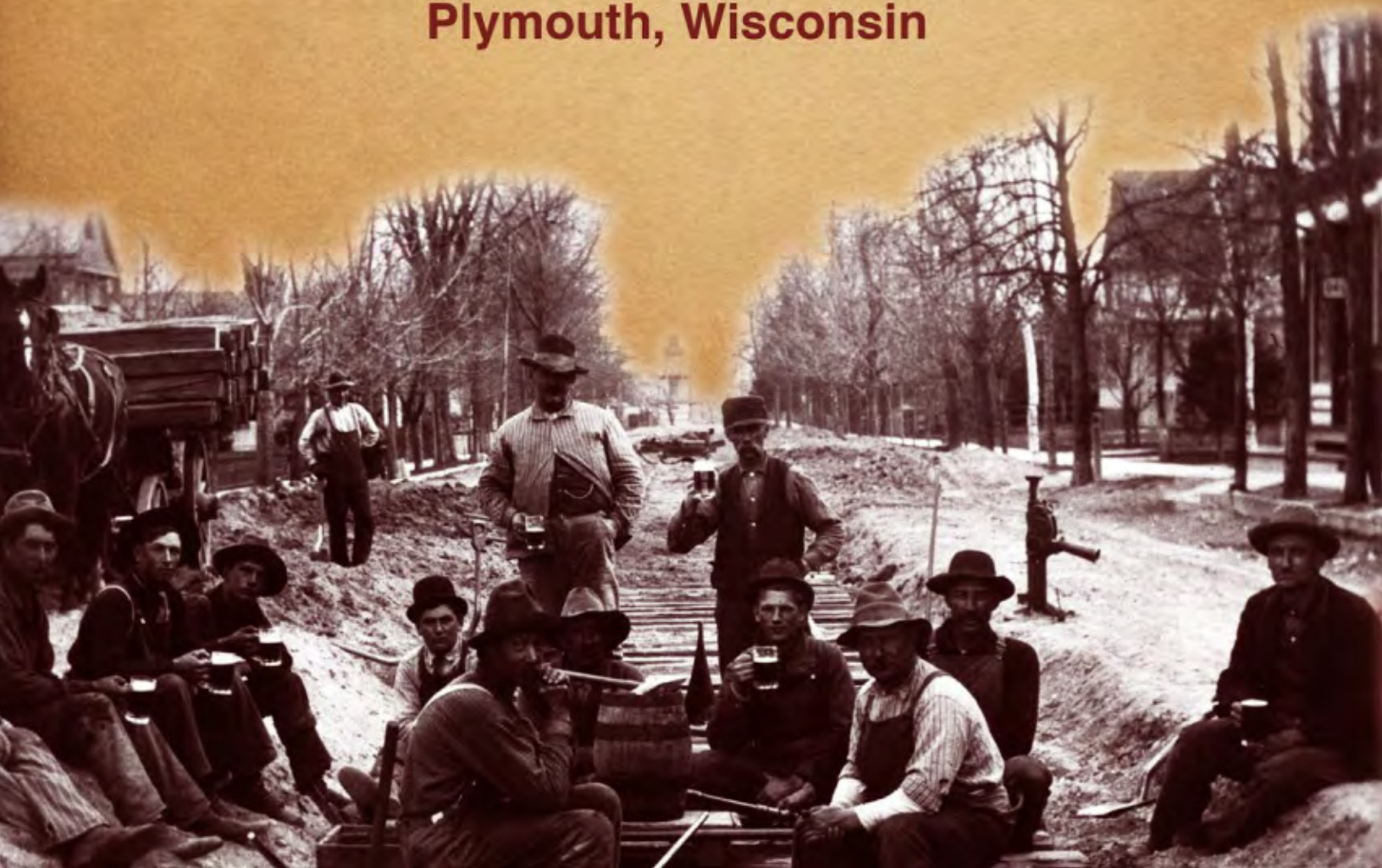


great food • good friends • a bit of history

PJ Campbell's

at the **DEPOT**

Plymouth, Wisconsin



Appetizers

POMMES FRITES

French fries, fried to a golden brown and drizzled with white truffle oil, fresh grated parmesan, fresh herbs and garlic aioli sauce on the side. 6

FRIED PORTABELLA MUSHROOMS

Fresh portabellas, sliced, hand breaded and deep fried to a golden brown served with ranch sauce. 8

TWISTED BAVARIAN PRETZEL

Be prepared to be amazed...
One large (I'M NOT KIDDING!) warmed soft pretzel that's perfect to share. Served with stone ground mustard, warm cheese sauce and an ancho chipotle sauce. 15

MOZZARELLA STICKS

Hand wrapped in wonton skins and deep fried. Served with marinara sauce. 7

PULLED PORK STUFFED SKINS

Our hand pulled BBQ pork, shredded cheese, scallions, stuffed in potato skins and topped with sour cream. 9

REUBEN ROLLS

St. Patrick's corned beef, sauerkraut, 1000 island dressing, onions hand-rolled and deep fried served with our 1000 island sauce. 8

BEER & BRAT DIP

Our Amber Ale, aged cheddar, bratwurst and a blend of spices topped with sauerkraut and more cheddar; served with sliced pretzel crustinis. 8

SCHNITZEL FRIES

Pork loin strips breaded and deep fried. Served with honey mustard sauce. 8

BAKED FRENCH ONION

Our BFO starts with our own French Onion Soup served in a crock, topped with croutons, assorted cheeses and baked to cheesy, gooey goodness. 5

Fizz Uselding's Luxemburg Nachos

Assorted sausages, sauerkraut, tomatoes served on peppered chippers and homemade jack cheese sauce, scallions and sour cream.
14



GF - Indicates Gluten Friendly Item



Salads

CHEF GF

Tomato, eggs, cucumbers, julienne ham, served on a mixed bed of greens, topped with bacon and shredded cheese, with your choice of dressing. 10

CHICKEN CAESAR

Mixed greens, eggs, tomato, red onion, croutons and parmesan cheese topped with a grilled chicken breast, served with Caesar dressing. 10

SHRIMP GF

Mixed greens, cucumbers, tomato and egg topped with jumbo shrimp and shredded white cheese. 10



Upon request, certain German specialty dishes can be served gluten free.

German Specialties

All German entrées come with braised red cabbage and your choice of the following:

GERMAN POTATO SALAD

A recipe that was taught to me by a great woman (Dorothy Lessel)... This is my rendition

POTATO PANCAKES

My spin on my Grandma Uselding’s recipe - Served with sour cream or apple sauce

POTATO DUMPLINGS

My mother-in-law (Patricia Hart) helped me come up with this recipe, served with brown gravy

SPAETZLE

My spin on my Grandma Uselding’s recipe - Sautéed in butter with parsley

All schnitzels are served with our Jaeger sauce (a delicate mushroom gravy).

WIENER SCHNITZEL

A tender veal cutlet hand breaded and sautéed. 18

PORK SCHNITZEL

Tender cutlets hand breaded then sautéed. 16

CHICKEN SCHNITZEL

A boneless chicken breast, thinned, lightly breaded, then sautéed. 16

ROULADEN

Angus sirloin sliced thin rolled with a carrot, onions, wrapped with bacon, pan fried, then slow roasted until tender, topped w/ our own brown gravy. 18

SAUERBRATEN

Angus sirloin marinated in vinegar and spices for seven days, slow roasted and finished with a ginger snap sauce. 19

GERMAN SAUSAGE PLATTER

(This is the ‘wurst” meal on the menu)
Assorted sausages, including bratwurst, and knockwurst served over a bed of sauerkraut. 17

PORK HOCKS & KRAUT

Our hocks are braised in onions, caraway and house seasonings served with a generous portion of sauerkraut. 17

German Combo Platter

When you can’t decide... Try all three of our most requested dishes
Rouladen, Sauerbraten and
Pork Schnitzel. 21

Try one of our house beers to
compliment this dish!



Fish “Try” Fridays

Try our featured Chef created fish entrée

Friday Night

Perch, Cajun Catfish, Smelt and Cod

Saturday Night

Prime Rib

Sandwiches

All sandwiches served with choice of potato, soup or salad.
Gluten free rolls available upon request.

LEBERKÄSE

(German Meatloaf)

Our rendition of this Bavarian classic with beef and pork mixed with our spices, cut thick, grilled and topped with a fried egg, served on a ciabatta roll. 9

WISCONSIN SOUTHERN BURGER

(A tribute to our neighbors west of the depot)
1/3 pound Certified Angus Beef® patty served with lettuce, tomato, onion on a Johnston's hard roll. 7
Add cheese for \$1

THE DEPOT BURGER

Two 1/3 pound Certified Angus Beef® patties, cheddar cheese, bacon, onion rings, BBQ sauce and served on a Johnston's hard roll. 12

CHICKEN CORDON BLEU

Chicken breast grilled with smoked ham, Swiss cheese topped with our alfredo sauce, served on a ciabatta roll. 9

CHICKEN RANCH WRAP

Chicken breast meat wrapped up in a flour tortilla with mixed greens, bacon, dried cranberries, shredded cheese and tossed lightly in ranch dressing. 8

THE SPORTSMAN

Tender flakey whitefish char broiled and served with lettuce and tomato, lemon and tartar sauce on a Johnston's hard roll. 9

VEGGIE BURGER

Meatless burger for the non-believer! Homemade blend of rice and roasted vegetables which includes crimini and shitake mushrooms that are grilled and served on a ciabatta roll. Topped with garlic hummus. 10

RIBEYE STEAK SANDWICH

8oz choice ribeye steak grilled to your liking, served open face on a Johnston's hard roll. 16

ROWDY REUBEN

St. Patrick's Campbell's corned beef, sauerkraut, Swiss cheese and 1000 island dressing, served on marble rye. 10

JC SCHNITZEL SANDWICH

Pork cutlets pan fried and topped with sautéed onions, served on a Johnston's hard roll. 9

The Depot Steak Sandwich

We start with 8oz. of Schwaller's chopped steak and top it with cheese, then finish it with sautéed mushrooms and onions, served on a Johnston's hard roll. 14

*Consuming raw or undercooked meats may increase your risk of food-borne illness.



Entrées

All dinner entrées include your choice of two sides.
Soup, salad, potato, cottage cheese or sautéed vegetables

For an added flavor, you may enjoy one of our signature steak sauces. 4
Mushroom Onion Ale
Bleu Cheese
Cracked Peppercorn

STEAK ^{GF}

Our steaks are USDA CHOICE or higher, grilled to your liking and served with a garlic butter compote.

12 oz Ribeye 27

12 oz Sirloin 27

12 oz Strip 28

Add Sautéed Mushroom and Onions 4

Ribeye and Strip Steaks available at various ounces upon request.

^{GF}

BBQ RIBS

We season the ribs with our own house rub, grill them, then slow roast them until they fall off the bone. We then slather them with our house sauce for your enjoyment.

Full Rack of Ribs 24 Half Rack Ribs 17

^{GF}

PORK CHOPS

Two 8oz. center cut chops char-grilled to perfection. 16

SHRIMP

We serve jumbo style shrimp. 16
Deep fried • Char-grilled • Scampi

SALMON ^{GF}

8oz Atlantic fillet char-grilled, served with dill sauce. 18

TILAPIA ^{GF}

Tender flaky whitefish served char-grilled. 13

WALLEYE ^{GF}

Canadian caught. Char-grilled. 19

BENGALI SHRIMP ^{GF}

5 larger fresh water shrimp, steamed in the shell. 28

THREE CHEESE MAC & CHEESE

Our take on a timeless classic. Cheddar-jack, parmesan and cheddar cheese in a creamy white sauce. Served over penne pasta and baked. 13

Add chicken 3 Add shrimp 6

SEAFOOD ALFREDO

Shrimp and scallops sautéed with mushrooms and topped with our alfredo sauce. Served over angel hair pasta. 19

SPICY CHICKEN SAUSAGE ALFREDO

Smoked sausage, cajun chicken breast sautéed with red peppers served on angel hair pasta topped with our alfredo sauce. 17

Desserts

AUSTRIAN APPLE STRUDEL (Grandma Nellie's recipe)

Apples, bourbon-soaked raisins, pecans, brown sugar wrapped in 7 layers of phyllo dough goodness. Served with a warmed vanilla sauce. 6

GRANDMA USELDING'S POTATO PANCAKE

(My take of our family's holiday tradition)
A large potato pancake, sautéed Fuji apple slices, 3 scoops of vanilla ice cream, with a drizzle of caramel topping. 7



Ask your server for our
seasonal desserts!



Back in the Day...

The first railroad to Plymouth was built in 1859 and was known as the Sheboygan and Mississippi Railroad. It later became the Sheboygan and Fond du Lac Railroad. The first depot was built in 1859, and was located about 35 feet south of the present site. This depot served as a passenger and freight house for 13 years. In 1872, a Union Depot was built. A very destructive fire occurred on July 12, 1887. It consumed the Hub House, the Union Depot, 2 grain elevators, a coal shed, 2 cheese and one freight warehouse; it also badly warped the rails. This same year, the second Union Depot was built, serving until 1912, when succeeding railroads constructed their own depots. By 1912, the dark red, weathered Railroad Depot, which once echoed to the throaty rumble of the C. & N. W. steam engine, had been dismantled. The present building was constructed in 1912. In 1973, the building was purchased and renovated into a full restaurant providing excellent food to its local patrons and visitors for many years.

Present Day...

In 2011, Patrick & Judy Campbell purchased The Depot. In the remodeling process of the cocktail lounge, the original floor was uncovered, but as in any remodeling project there was a 8'x12' section missing. Our neighbors across the tracks came to our rescue by generously donating some of their flooring to finish our project. For that, we will always be grateful. My wife and I then opened PJ Campbell's at the Depot serving authentic German dishes with an American twist. Along with my wife Judy and our daughters Jackie & Emily, we welcome you to PJ Campbell's, where you are truly family!

PJ
Campbells
DEPOT
920-893-8600

**Bar and Dining Room Open
Tuesday thru Sunday at 4 p.m.**

