great food • good friends • a bit of history

Bar Open 4 p.m. Tuesday – Sunday
Dining Room Sunday – Thursday 5 p.m. to 9 p.m.
Closed Monday
Friday & Saturday 5 p.m. – 10 p.m.

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.  6

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.  13

MOZZARELLA STICKS
Hand wrapped in wonton skins and deep fried. Served with marinara sauce.  6

PULLED PORK STUFFED SKINS
Our hand pulled BBQ pork, shredded cheese, scallions stuffed in potato skins and topped with sour cream.  8

RUEBEN ROLLS
St. Patrick’s corned beef, sauerkraut, 1000 island dressing, onions hand-rolled and deep fried served with our 1000 island sauce.  7

BEER & BRAT DIP
Our Spaten lager, aged cheddar, bratwurst and a blend of spices topped with sauerkraut and more cheddar, served with sliced pretzel crustinis.  8

GERMAN PIZZA
St. Patrick’s corned beef, 1000 island, red onion, sauerkraut, monterey jack and Swiss cheese served on an 8-inch wood-fired pizza crust.  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.  4

Salads

CHEF GF
Tomato, eggs, cucumbers, julienne ham, served on mixed bed of greens topped with bacon and shredded cheese, with your choice of dressing.  9

CHICKEN CAESAR
Mixed greens, eggs, tomato, red onion, croutons and parmesan cheese topped with a grilled chicken breast, served with Caesar dressing.  9

SHRIMP GF
Mixed greens, cucumbers, tomato and egg topped with jumbo shrimp and shredded white cheese.  9
German Specialties

All German entrees 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 – Sauteéd 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. 15

**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. 16

**SAUERBRATEN**
Angus sirloin marinated in vinegar and spices for seven days, slow roasted and finished with a ginger snap sauce. 17

**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. 16

**German Combo Platter**
When you can’t decide…Try all three of our most requested dishes
Rouladen, Sauerbraten and Pork Schnitzel. 19

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, Bengali Shrimp, Smelt and Cod

**Saturday Night**
Prime Rib
Sandwiches

All sandwiches served with french fries or cup of soup. 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. 7

**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 $.50.

**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. 11

**CHICKEN CORDON BLEU**
Chicken breast grilled with smoked ham, Swiss cheese topped with our alfredo sauce, served on a ciabatta roll. 8

**CHICKEN RANCH WRAP**
Grilled chicken wrapped up in a flour tortilla with mixed greens, bacon, dried cranberries, shredded cheese and tossed lightly in ranch dressing. 7

**THE SPORTSMAN**
Tender flakey whitefish char broiled and served with lettuce and tomato, lemon and tartar sauce on a Johnston’s hard roll. 8

**VEGGIE BURGER**
Meatless burger for the non-believer! Homemade blend of rice and roasted vegetables which includes crimini and shiitake mushrooms that is grilled and served on a ciabatta roll. Topped with garlic hummus. 8

**RIBEYE STEAK SANDWICH**
8oz choice ribeye steak grilled to your liking served open face on a Johnston’s hard roll. 12

**ROWDY RUDBEN**
St. Patrick Campbell’s corned beef, sauerkraut, Swiss cheese and 1000 island dressing, served on marble rye. 9

**JC SCHNITZEL SANDWICH**
Pork cutlets pan fried and topped with sautéed onions served on a Johnston’s hard roll. 7

**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. 11

*Consuming raw or undercooked meats may increase your risk of food-borne illness.*
STEAK
Our steaks are USDA CHOICE or higher, grilled to your liking and served with a garlic butter compote.

- 12 oz Ribeye  $21
- 12 oz Sirloin $21
- 12 oz Strip  $20

Ribeye and Strip Steaks available at various ounces upon request.

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 $19
- Half Rack Ribs  $15

PORK CHOPS
Two 8oz center cut chops char-grilled to perfection.  $15

ENTREÉS
All dinner entrées include your choice of two sides.

Soup, salad, potato, cottage cheese or sautéed vegetables.

SHRIMP
We serve jumbo style shrimp.  $16
Deep Fried • Char-grilled • Scampi

SALMON
8oz Atlantic fillet char-grilled served with dill sauce.  $17

TILAPIA
Tender flaky whitefish served char-grilled.  $13

WALLEYE
Canadian caught. Char-grilled.  $18

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.  $12
Add chicken  $3 Add shrimp  $5

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, grilled cajun chicken breast sautéed with red peppers served on angel hair pasta topped with our Alfredo sauce.  $14

For an added flavor, you may enjoy one of our signature steak sauces.  $3.00

Mushroom Onion Ale
Bleu Cheese
Cracked Peppercorn

DEPOT

DESSERTS

GRANDMA’S 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

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.  $5

Ask your server for our seasonal desserts.

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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!

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Fri and Sat 5pm to 10pm
Closed Monday

920-893-8600