

Appetizers



Warm Blue Cheese Dip - \$10



Blue Cheese, Cranberries, Cream Cheese & Port Wine

Served with our House-made Chips



Beef Sliders - \$16



Grass-Fed Beef, Bacon, Aged Cheddar, Caramelized Onion

Maryland Crab Cakes - \$15

Red Pepper Remoulade, Roasted Corn, Petite Greens

Pan Seared Scallops - \$15

With Salsa Verde and Charred Lemon

Wisconsin Cheese and Sausage Plate - \$15

Selection of Local Artisan Cheese and Sausage Served with Crackers, Fruit and Nuts

Soups

Classic French Onion Soup - \$9

Sherry and Melted Gruyere

Tomato Dill - \$7

Parmesan Crostini

Salad

Classic Caesar Salad - \$9

Baby Romaine Lettuce, Heirloom Tomato,
and Sarvecchio topped with Garlic Croutons

Fescue Salad- \$11

Frisee and Red Oak Greens with Crispy Pork Belly, Heirloom Tomato, Stilton Blue,
Garlic Croutons and Balsamic

Seasonal Chopped Vegetable Salad - \$10

Seasonal Fresh Vegetables Chopped and served with Blue Cheese Crumbles, Croutons
and choice of Dressing

Entrees

Pan Seared Beef Filet - \$46

Center Cut 8oz Tenderloin with Duck Fat Roasted Onions and Mushrooms,
Served with Roasted Garlic Smashed Red Potatoes

Grilled Bone-in Ribeye - \$48

18oz Bone-In Ribeye, Served with Chimichurri and Home-made Steak Fries

42 Day Dry-Aged Manhattan Strip - \$46

12oz Manhattan Strip with a Parmesan Herb Hash Brown,
Horseradish béarnaise & Hen of the Woods Mushrooms

Smoked Baby Back Ribs - \$38

Cider BBQ Glazed,
7 year cheddar Mac N' Cheese with Crispy Pork Belly

Oven Roasted Chicken Thighs - \$30

Over Irish Cheddar Dumplings with Aged Country Ham, Parsley
& Roasted Chicken Gravy

Grilled Venison Chop - \$49

Rubbed with Garlic and Herbs,
Served aside Rustic Fry Bread with Anchovy and Parsley Vinaigrette

Grilled Salmon - \$38

Seasonal Catch with House made Gnocchi and Hazelnut Pesto

Pan Fried Walleye - \$38

Lake Erie Walleye with Smoked Bacon, Fresh Herbs & Charred Lemon Sauce
Served with Duck Fat Roasted Potatoes