

Appetizers



Warm Blue Cheese Dip - \$12



Blue Cheese, Bacon, Cream Cheese, Garlic and Chives

Served with House-made Chips



Beef Sliders - \$16



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

Maryland Crab Cakes - \$16

Red Pepper Remoulade, Black Bean-Corn Salsa, Petite Greens

Jumbo Sea Scallops - \$16

Bacon Wrapped and Panko Crusted

Served with a Spicy Cocktail Sauce

Wisconsin Cheese and Sausage Plate - \$16

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

Soups

Classic French Onion Soup - \$9

Marsala and Melted Gruyere

Soup du Jour - \$7

Served with Crackers

Salads

Classic Caesar Salad - \$11

Baby Romaine Lettuce, Heirloom Tomato,

Sarvecchio Cheese, Topped with House-Made Garlic Croutons

Wedge Salad- \$12

Applewood Smoked Bacon, Buttermilk Blue Cheese Dressing,

Fresh Chives, and Grape Tomatoes

Seasonal Chopped Vegetable Salad - \$12

Seasonal Fresh Vegetables Chopped and served with Blue Cheese Crumbles,

Croutons and Choice of Dressing

Entrees

Pan Seared Beef Filet - \$48

Pan Seared 8oz Steer Tenderloin, Served with a Baby Portabella Mushroom
Red Wine Sauce and Potato du Jour

Grilled Bone-in Ribeye - \$52

18oz Bone-In Ribeye, Served with Chimichurri and Potato du Jour

Center Cut New York Strip Steak - \$50

12oz Angus New York Strip Steak, Topped with Grilled Shrimp
and Brandy Cream Sauce, Served with Potato du Jour

Smoked Baby Back Ribs - \$40

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

Sautéed Breast of Pheasant - \$38

Served in a Fine Herb Sauce with Angel-Hair Pasta

Grilled Duroc Pork Chop - \$38

Apple Jus, Served with 7 year Cheddar Mac N' Cheese with Crispy Pork Belly

Grilled Atlantic Salmon Pesto - \$39

Served with Cheese Tortellini and Broccolini

Broiled Alaskan Halibut - \$42

Topped with a Tomato Basil and Caper Sauce, Served with Angel-Hair Pasta