

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 and Caramelized Onion

Flatbread du Jour - \$16

Chef's Selection, Baked Fresh Daily

Jumbo Sea Scallops - \$19

Bacon Wrapped and Panko Crusted, Served with a Spicy Cocktail Sauce

Wisconsin Cheese and Sausage Plate - \$17

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

Battered Cheese Curds - \$14

Fresh Wisconsin Battered Cheese Curds, Served with a Chili Garlic Ranch

Soups

Classic French Onion Soup - \$9

Soup du Jour - \$7

Salads

Classic Caesar Salad - \$11

Baby Romaine Lettuce, Grape Tomatoes, 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, Served with Blue Cheese Crumbles,

Croutons and Choice of Dressing

Entrees

Pan Seared Beef Filet - \$56

8oz Tenderloin, Served with Sautéed Cremini Mushrooms, Bordelaise and Potato du Jour

Grilled Bone-in Ribeye - \$58

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

Center Cut New York Strip - \$54

12oz New York Strip, Served with Charred Scallion Truffle Butter and Potato du Jour

Smoked Baby Back Ribs - \$42

BBQ Glazed, Served with 7 Year Cheddar Pork Belly Mac n' Cheese

Sautéed Breast of Pheasant - \$44

Served with Blackberry Maple Glacé and Wild Rice Pilaf

Veal Chop - \$52

Served with Morel Mushroom Marsala and Parmesan Risotto

Grilled Norwegian Salmon - \$42

Served with Gochujang Honey Lime Sauce and Wild Rice Pilaf

Pan Seared Sea Bass - \$48

Served with Chive Beurre Blanc and Tri-Color Stuffed Tortellini

A la Carte Side- \$12

Pork Belly Mac n' Cheese

Parmesan Risotto

Grilled Asparagus

Roasted Brussel Sprouts