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## Appetizers

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### Warm Bleu Cheese Dip 13

Bleu Cheese / Applewood Bacon / Cream Cheese / Garlic / Chive  
House-Made Chips



### Beef Sliders 17

Grass-Fed Beef / Applewood Bacon / 5yr Cheddar / Caramelized Onion

### Wild Mushroom Bruschetta (V) 13

Wild Mushrooms / Tomato / 25yr Balsamic / Baguette

### Salmon Cakes 15

Roasted Salmon / Dill Yogurt

### Wisconsin Cheese and Sausage Plate 19

Local Artisan Cheese / Wisconsin Sausage / Crackers / Assorted Fruit / Candied Nuts

### Battered Cheese Curds 15

Wisconsin White Cheddar / Chili Garlic Ranch

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## Soups

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Classic French Onion 9

Soup du Jour 7

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## Salads

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### Classic Caesar Salad 11

Baby Romaine / Grape Tomatoes / Sarvecchio Cheese / Croutons

### Wedge Salad 13

Applewood Bacon / Buttermilk Bleu Cheese / Chive / Grape Tomatoes

### Seasonal Chopped Vegetable Salad 13

Seasonal Vegetables / Bleu Cheese Crumbles / Croutons / Choice of Dressing

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## Center of the Plate

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8oz Tenderloin	55	14oz Dry-Aged Pork Chop	43
18oz Bone-in Ribeye	61	12oz New York Strip	53



**Smoked Baby Back Ribs 31/43**



### Toppings and Sauces

Roasted Black Garlic / Au Poivre / Truffle Tallow Compound / Espresso Bordelaise / Chimichurri  
Cognac Peppercorn Demi / Black & Bleu

### For the Table 9

Asparagus / Balsamic Brussels / Truffle Mac' N Cheese / Parmesan Risotto  
Wild Rice Pilaf / Tri-color Tortellini / Veg Du Jour / Potato Du Jour / Wild Mushrooms

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## Composed Plates

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### 8oz Grilled Norwegian Salmon 43

Gochujang Honey Lime Gastrique / Veg Du Jour / Wild Rice Pilaf

### 8oz Pan Seared Chilean Seabass 51

Chimichurri / Veg Du Jour / Tri-color Tortellini

### 8oz Sautéed Breast of Pheasant 47

Cognac Peppercorn Demi / Veg Du Jour / Parmesan Risotto

### Stuffed Portobellos (V) 35

Mediterranean Ancient Grains / Veg Du Jour