
Appetizers



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

Soups

Classic French Onion 9

Soup du Jour 7

Salads

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

Center of the Plate

8oz Center Cut Filet 59

12oz Dry-Aged Pork Chop 43

18oz Bone-in Ribeye 61

12oz New York Strip 53

Toppings and Sauces

Please Select One

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



Smoked Baby Back Ribs 31/43



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

Composed Plates

8oz Grilled Norwegian Salmon 43

Gochujang Honey Lime Gastrique / Asparagus / Wild Rice Pilaf

8oz Pan Seared Chilean Seabass 51

Chimichurri / Asparagus / Tri-color Tortellini

8oz Sautéed Breast of Pheasant 47

Cognac Peppercorn Demi / Asparagus / Parmesan Risotto

Stuffed Portobellos (V) 35

Mediterranean Ancient Grains / Asparagus