
Appetizers

 **Bleu Cheese Dip 15**

Dolce Gorgonzola / Cherrywood Bacon / Cream Cheese / Garlic Chives / House-Made Chips

Beef Sliders 25

Wagyu Beef / Cherrywood Bacon / Wisconsin Cheddar / Caramelized Onion

Blistered Shishito and Peppadew Peppers 15

Black Garlic Chili / Fruikake

Wild Mushroom Bruschetta 15

Wild Mushrooms / Roasted Tomato / 25yr Balsamic / Baguette

Scallops 31

Corn Purée / Chorizo / Cilantro / Roasted Tomato

Charcuterie Board 25

Local Artisan Cheese / Assorted Cured Meats / Crackers / Olive Medley / Gherkin / Candied Nuts

Battered Cheese Curds 15

Wisconsin White Cheddar / Chili Garlic Ranch

Soups

French Onion 11

Soup Du Jour 11

Salads

Wedge Salad 9

Cherrywood Bacon / Dolce Gorgonzola / Chive / Roasted Tomato

Classic Caesar Salad 11

Baby Romaine / Roasted Tomato / Sarvecchio Cheese / Croutons

Summer Quinoa Salad 11

Quinoa / Spring Mix Greens / Corn / Feta / Roasted Tomato / Cucumber / Avocado
Radish / Cilantro Lime Vinaigrette

Center of the Plate

6 oz Center Cut Filet 59

14 oz Bourbon Apple Glazed 55
Pork Tomahawk

16 oz Bone-in Ribeye 65

12 oz Prime NY Strip 65

Smoked BBQ Baby Back Ribs 39 / 49

8 oz Wagyu Flat Iron 75

Toppings and Sauces

Please Select One

Black Garlic Tallow Compound / Au Poivre / Chimichurri / Cognac Peppercorn Demi / Black & Bleu

Pairings

Foie Gras / Shrimp / Scallops 19

For the Table 15

Balsamic Brussels / Asparagus / Truffle Mac N' Cheese / Parmesan Risotto / Wild Rice Pilaf
Potato Du Jour / Wild Mushrooms / Basil Pesto Gnocchi / Honey & Herb Carrots

Composed Plates

6 oz Grilled Salmon 49

Gochujang Honey Lime Gastrique / Wild Rice Pilaf / Asparagus

6 oz Sautéed Airline Breast of Pheasant 55

Cognac Peppercorn Demi / Parmesan Risotto / Asparagus

Seared Trumpets 41

King Trumpet Mushrooms / Basil Pesto Gnocchi / Crispy Leeks / Chili Crisp