
Starters

Bleu Cheese Dip 15

Dolce Gorgonzola | Cherrywood Bacon | Cream Cheese | Chive | House-Made Chips

Battered Cheese Curds 15

Wisconsin White Cheddar | Chili Garlic Ranch

Mushroom and Cacio e Pepe Pinsa 25

Exotic Mushrooms | Caramelized Onion | Roasted Tomato | Balsamic Pearls | Wild Arugula

Wagyu Sliders 25

Bourbon Bacon Onion Jam | 2yr Hooks Cheddar

Charcuterie Board 25

Local Artisan Cheese | Cured Meats | Crackers | Olive Medley | Honeycomb
Candied Nuts | Assorted Fruits

Soups

French Onion 11

Soup Du Jour 11

Salads

Wedge Salad 9

Dolce Gorgonzola | Cherrywood Bacon | Roasted Tomato | Chive

Summer Quinoa Salad 11

Quinoa | Spring Mix Greens | Corn | Feta | Roasted Tomato | Cucumber | Avocado
Charred Lemon | Chipotle Honey Vinaigrette

Classic Caesar Salad 11

Marinated Chicken | Baby Romaine | Roasted Tomato | SarVecchio Cheese
Charred Lemon | Croutons

Center of the Plate

6 oz Center Cut Filet	59	14 oz Pork Tomahawk	55
16 oz Bone-in Ribeye	65	12 oz Prime NY Strip	75
Smoked BBQ Baby Back Ribs	39/49	8 oz Wagyu Flat Iron	75

Pairings

Black Garlic Beef Tallow | Au Poivre | Chimichurri | Cognac Peppercorn Demi
Black & Bleu | Bourbon Bacon Onion Jam

Enhancements 19

Duck Foie Gras | Shrimp Scampi | Hokkaido Scallops

For the Table 15

Balsamic Brussels | Asparagus | Smoked Gouda Mac N' Cheese | Parmesan Risotto
Wild Rice Pilaf | Potato Du Jour | Wild Mushrooms | Honey & Herb Carrots | Cacio e Pepe Gnocchi

Composed Plate

6 oz Grilled Salmon 49

Gochujang Honey Lime Gastrique | Wild Rice Pilaf | Asparagus

6 oz Sautéed Airline Breast of Pheasant 51

Cognac Peppercorn Demi | Parmesan Risotto | Asparagus

Tuscan Gnocchi 41

Beef Tallow Fried Gnocchi | Roasted Tomato | Red Onion | Spinach
Garlic Cream | Toast Point