



STARTERS

WISCONSIN CHEESE BOARD

four award winning local cheeses - seasonal fruit -
nuts - flatbread crackers

17

BLISTERED TOMATO BRUSCHETTA

roasted cherry tomato - boursin cheese -
basil - balsamic glaze

13

SEAFOOD STARTER SAMPLER

tempura lobster tail - fried calamari -
jumbo cocktail shrimp - accompanying sauces

31

FRESH CALAMARI

crispy fried - roasted tomato aioli

14

SHRIMP COCKTAIL

1 lb. jumbo shrimp - tangy cocktail sauce

18

SALADS

&

SOUPS

ICEBERG WEDGE

gorgonzola - candied bacon - cherry tomato -
red onion - bleu cheese dressing

8

PEAR SALAD

brandied pear - mixed greens - boursin cheese - pecans
raspberry vinaigrette

8

CLASSIC CAESAR

baby romaine lettuce - shaved parmesan cheese -
croutons - anchovies

7

BAKED FRENCH ONION

toasted crouton - provolone cheese

7

HOUSE

lettuce blend - cherry tomato - red onion -
cucumbers - croutons

5

CHEF'S SOUP CREATION

fresh daily

5

PASTAS

SHRIMP SCAMPI

sautéed shrimp - garlic - peppers - onions - white wine
sauce - linguine

25

LEMON GARLIC CHICKEN

roasted chicken - orecchiette pasta - spinach - lemon rose-
mary garlic sauce

22

VEGETARIAN PESTO

cherry tomato - asparagus - mushrooms - pesto cream
sauce - linguine

21

BRETT'S JAMBALAYA

shrimp - chicken - andouille sausage - ham -
rice - creole tomato sauce

24

Happy Hour (Lounge Only)

Monday - Friday 3:30 to 6:30

\$2 off signature drinks and martinis

\$2 off wine by the glass

\$1 off draft beer

\$2 off small plates & handhelds

\$1 off snacks & sharables

\$1 off desserts

*whether dining out or eating at home, consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

USDA PRIME & ANGUS STEAKS

steaks and seafood served with your choice of potato

FILET MIGNON* center cut, 8 oz.	40
NEW YORK STRIP* 14 oz.	43
PRIME NEW YORK STRIP* bone-in, 14 oz.	61
COWBOY RIBEYE* bone-in, 20 oz.	54
PORTERHOUSE* 32 oz.	75
SURF + TURF* 8 oz. center cut filet + 9 oz. lobster tail	75
STEAK + CAKE* 8 oz. center cut filet + crab cake	50



We proudly serve the finest USDA Prime and Choice steaks from Linz Heritage Angus. Family owned, sustainably and locally raised genuine Black Angus that is aged to perfection



SIGNATURES

BLACK + BLEU STRIP*

14 oz. center cut steak - blackened - blue cheese crown
46

GOAT CHEESE + BALSAMIC FILET*

8 oz. filet mignon - local goat cheese - balsamic reduction
43

BEEF SHORT RIB*

8 oz. short rib - brandy old fashion glaze
27

DUROC PORK CHOP*

16 oz. double bone - blueberry gastrique
32

WAGYU MEATLOAF*

house recipe bbq sauce
24

FRESH SEAFOOD

SALMON*

sautéed mushrooms + spinach
28

CRAB CAKES

two lump crab cakes - roasted pepper + garlic aioli
37

PORCINI DUSTED WHITEFISH*

pan seared - poached onion puree
27

COLD WATER LOBSTER

9 oz tail
42

RAINBOW TROUT*

pecan & herb crust - cranberry & apple compote
28

LOBSTER + SHRIMP

9 oz. tail - sautéed or blackened shrimp
53

ENTRÉE ENHANCEMENTS

CRAB CAKE

19

LOBSTER TAIL

37

CHICKEN BREAST

grilled or blackened
6

1/2 lb Shrimp

sautéed or blackened
13

Please add \$5 per extra plate for any split entrees

SIDES

ASPARAGUS

FRENCH FRIES

BAKED POTATO

SAUTEED MUSHROOMS

ROASTED FINGERLING POTATOES

SAUTEED ONIONS

GARLIC MASHED POTATOES

DAILY VEGETABLE