
STARTERS

STEAMED MUSSELS ^{GF}

Mussels steamed in beurre blanc sauce served with toasted crostini 12

CRAB CAKES ^{GF}

Lump crab cakes rolled in panko and pan seared. Served with remoulade sauce 14

PRIME FLATBREAD ^{GF}

Prime rib, bell peppers, caramelized onion, horseradish cream sauce,
and white cheddar toasted on a cauliflower crust 17

BOURBON STUFFED MUSHROOMS

Stuffed mushrooms with ground beef and pork sausage baked and topped with
bourbon gastrique and crispy fried leeks 16

FONDUE

Melted white cheddar cheese. Served with fingerling potatoes, asparagus,
mushrooms, marinated tenderloin tips, and bell peppers 18

BACON WRAPPED WISCONSIN CHEESE CURDS

White cheddar cheese wrapped in bacon, hand battered and fried to order.
Served with jalapeño cream cheese 14

SALAD & SOUP

Entrées are served with a mixed green salad or soup of the day
Substitute the following salads for an additional \$4

TRADITIONAL CAESAR *

Heart of romaine, "1924" dressing, croutons, hard boiled egg, and shaved Parmesan cheese
Anchovies available upon request
(Gluten Free without croutons)

GREEK WEDGE SALAD ^{GF}

Heart of romaine, cucumbers, cherry tomatoes, red onion and feta cheese.
Topped with fresh Greek dressing and oregano

Feel free to ask your server about vegetarian or vegan options. GF: Items are gluten sensitive DF: Items are dairy free

Consuming raw or undercooked meats, eggs, or seafood may increase your risk of foodborne illness

*** Parties of eight or more may be subject to automatic 20% gratuity ***

ENTRÉES

AIRLINE CHICKEN ^{GF}

Pan seared bone-in airline chicken breast topped with bacon jam.
Served with fried fingerling potatoes and sautéed spinach & shallots 34

APPLE SMOKED LAMB SHANK ^{GF}

Simmered until it's "fall off the bone tender"- topped with apple chutney.
Served with garlic mashed potatoes and Chef's vegetables 40

STUFFED PORK

Center cut pork loin breaded and stuffed with Boursin cheese and asparagus.
Served with potato gnocchi and Boursin cream sauce 38

SALMON ^{GF*}

Grilled salmon filet served over roasted fingerling potatoes tossed in sweet corn
Dijon cream sauce and sautéed spinach & shallots 37

CAJUN SHRIMP PASTA

Grilled shrimp, andouille sausage, and bucatini noodles tossed in creole sauce 38

SEAFOOD RED CURRY ^{GF}

Shrimp, mussels, cherry tomatoes, and mushrooms simmered in coconut milk
with Thai spices and rice noodles 37

BEEF

All of our steaks are hand-cut, liberally seasoned and authentically grilled over live charcoal
~All steaks can be made gluten free upon request ~

FILET MIGNON *

Char-crusted and grilled. Served with Yukon garlic mashed potatoes and Chef's vegetables

EIGHT OUNCES 47

BONELESS RIBEYE STEAK *

Well-marbled and char-crusted. Served with Yukon garlic mashed potatoes and Chef's vegetables

SIXTEEN OUNCES 50

TENDERLOIN TIPS ^{GF} *

Pan seared garlic & herb marinated tenderloin tips topped with bacon jam.
Served over Yukon garlic mashed potatoes and herbed sweet corn

EIGHT OUNCES 45

STEAK ACCOMPANIMENTS

Sautéed Onions and/or Mushrooms ^{GF/DF}	6	Blue Cheese ^{GF}	5
Sautéed Shrimp (THREE) ^{GF}	13	Horseradish Cream Sauce ^{GF}	4

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