

APPETIZERS

**Steak Tartare — 18\***

Hand-Chopped Beef Tenderloin, Shallot, Dijon, Caper, Parsley, Egg Yolk, Crostini

**Maryland Crab Cakes — 20\***

Lump Crab Cakes, Remoulade, Arugula, Pickled Red Onion, Fennel

**Bacon Wrapped Scallops — 24\***

Scallops Wrapped In A Crispy Applewood Smoked Bacon and A Zesty Cajun Remoulade

**Georges Bank Scallops (GF) — 26\***

Butter-Seared Diver Scallops, Hay-Smoked Tomato Cream, Truffle Creamed Spinach

**Shrimp & Jicama Rolls (GF)(DF) — 12\***

Crispy Rice Paper, Shrimp, Jicama, Basil, Peanut-Lime Sauce

**Tomato & Basil Bruschetta (V) — 12**

Heirloom Tomato, Basil, Toasted Baguette, Parmigiano Reggiano, Aged Balsamic

**Steak Forks (GF) — 18\***

Seared Beef Tenderloin Tips, Béarnaise, Watercress, Radish, Chili Lime Vinaigrette

**Wisconsin Cheese Curds (V) — 12**

Hand-Breaded White And Yellow Cheddar Curds, Ranch

**Bloody Mary Deviled Eggs (GF) — 8\***

Deviled Eggs, Bloody Mary Spice, Pickle, Celery Hearts

SOUP

Soup Du Jour — 7

SALAD

**Smoked Caesar Salad — 14\***

Romaine, Garlic Croutons, Smoked Olive Oil Caesar Dressing, Parmesan, White Anchovies

**Classic Wedge Salad — 15\***

Baby Iceberg, Bleu Cheese Dressing, Bacon, Tomato, Bleu Cheese Crumbles, Hard-Boiled Egg

**Citrus & Roasted Beet Salad — 16**

Star Anise Roasted Beets, Watercress, Citrus, Fennel, Pine Nuts, Pecorino Tossed In Blood Orange Vinaigrette

**\*Dressing Options**

Balsamic Vinaigrette, Ranch, Italian, Caesar, Bleu Cheese, French, Red Wine Vinaigrette, Blood Orange Vinaigrette

**ADD A PROTEIN**

6 oz Chicken Breast - 10\*

6-7 oz Grilled Salmon - 15\*

Grilled Jumbo Shrimp - 14\*

JOIN US IN



FOR OUR FRIDAY FISH FRY



ENTRÉE

All Entrées Include Your Choice Of House Salad Or Soup, Vegetable Du Jour,  
And One Side: Baked Potato, Garlic Mashed Potatoes, Sweet Potato Souffle, Or Risotto.  
*Except Entrees With A †*

**8oz Filet Mignon (GF) — 58\***

Bacon-Wrapped Beef Tenderloin, Horseradish Cream

**14oz Ribeye (GF) — 59\***

Grilled Ribeye, Wild Mushroom And Cherry Tomato Ragù  
*Paired With Chateau Buena Vista, Cabernet Sauvignon*

**12oz New York Strip (GF) — 65\***

Strip Steak, Bleu Cheese Crust, Beurre Rouge

**Beef Bourguignon (GF) — 49\***

Two 3oz Filet Mignon Medallions With A Rich Red Wine  
Demi-Glace And Sautéed Wild Mushrooms

**Pork Schnitzel — 34\* †**

Breaded Pork Loin, Mustard Spaetzle, Braised Red Cabbage, Fried  
Egg, Lemon Butter

*Paired With Lapis Luna, Pinot Noir*

**Lobster Pot Pie — 36\* †**

Maine Lobster, Fennel, Pearl Onion, Pancetta,  
Lobster Béchamel, Puff Pastry

*Paired with The Arsonist, Chardonnay*

**Chicken Cordon Bleu — 32\***

Airline Chicken Breast, Prosciutto, Gruyère, Mornay Sauce

**Mushroom Risotto (GF) — 28 †**

Arborio Rice, Wild Mushrooms, Parmesan, Truffle Butter  
*Paired With The Prisoner, Red Blend*

Double Seasonal Vegetables - 5  
Add Sautéed Mushrooms - 5  
Loaded Baked Potato - 5

DESSERT

Ask About Our Dessert Of The Day!

**Pistachio Crusted Salmon — 37\***

Wild Atlantic Salmon, Pistachio Crust, Blood Orange Butter,  
Fennel, Garbanzo

**Shrimp Scampi — 32\***

Tiger Shrimp, Garlic, White Wine, Lemon, Butter, Herb Crumb

**Supper Club Walleye — 35\***

Pan-Roasted, Fried, Blackened, Or Almondine  
Walleye, Lemon Capers Butter, Cured Lemon, Fried Capers  
*Paired With Bravium, Chardonnay*

PASTA

All Pastas Include Your Choice Of House Salad Or Soup.

**Capellini de Gambero — 32\***

Tiger Prawns, Cherry Tomato, Basil, Pine Nuts, Parmesan,  
Pesto Cream

**Short Rib Bucatini Ragù (DF) — 40\***

Braised Beef Short Rib, Bucatini, Bolognese, Calabrian Chili,  
Pecorino

**Orecchiette de Pollo (DF) — 28\***

Grilled Chicken, Calabrian Chili, Roasted Pepper, Rapini,  
Burrata

**Fettuccine All'astice — 42\***

Maine Lobster, Cherry Tomato, Prosciutto, Peas, Smoked  
Tomato Cream

**Capellini al Pesto (V) — 25**

Angel Hair Pasta, Basil Pesto Cream, Cherry Tomato, Pine  
Nuts, Parmesan

GF Noodles Available - 3

**ADD A PROTEIN**

6 oz Chicken Breast - 10\*      Grilled Jumbo Shrimp - 14\*  
6-7 oz Grilled Salmon - 15\*