



APPETIZERS

Coconut Kataifi and Almond Fried Shrimp 18

spicy fruit relish | vanilla-rum cream

Wisconsin Cheese Board 15

seasonal fruit | house-made lavosh | beer-lacquered almonds

Jumbo Lump Crab Cakes 18

cucumber salad | tzatziki aioli

Fried Elk Meatballs 17

sweet chili and garlic glaze | Korean coleslaw

SOUP

Corn Sausage Chowder 8

corn | pork sausage | potatoes | onions

Chef's Soup of the Day 8

SALADS

Baby Spinach and Pear 12

poached pear | spiced cracker | candied almonds | Boursin cheese

Traditional Caesar 12

Romaine hearts | white anchovy tuile
house-made Caesar dressing

ENTREES

Grilled King Salmon 36

tri-colored quinoa | charred corn | tomato | zucchini
broccolini | peppadew relish | lemon basil vinaigrette

Grilled Beef Tenderloin 43

crispy pancetta fingerling potatoes | asparagus | herb butter
add shrimp - 10

Pan-Seared Elk Loin 38

fried German potatoes | Brussels sprouts | Dusseldorf demi-glace

Chipotle Honey- Glazed Smoked Pork Chop 42

caramelized apples | Wisconsin blue cheese | pistachios

Chicken Schnitzel 25

potato hash | sautéed spinach | sausage gravy

Blackened Halibut 36

crimson lentils | Romanesco | sweet corn soubise

DESSERTS

Snickers Torte 10

milk chocolate mousse | candied peanuts | chocolate sauce

Warm Apple Pie 10

streusel topping | vanilla ice cream | whipped cream

Vanilla Crème Brulee Brownie Sundae 10

three great flavors to make one heavenly dessert
Kahlua ice cream | candied pecans | whipped cream