

## Appetizers

### **Our Famous Onion Shred Basket** \$9.99

Thinly sliced Spanish onions, lightly dredged and fried to the point of golden brown and delicious. Served with your choice of Ranch or Horseradish sauce.

### **Crab Stuffed Mushrooms** \$13.99

White mushroom caps stuffed with Crab & Shrimp mixture and topped with Béarnaise sauce.

### **Buttermilk Fried Eggplant** \$9.99

Deep fried Eggplant batons served with Parmesan and Marinara.

### **Escargot a la Ritz** \$14.99

Classically prepared Helix snails in rich garlic butter served with Ciabatta toast points.

### **Shrimp Cocktail** \$14.99

The Supper Club staple. Prepared with Jumbo Shrimp and our traditional cocktail sauce.

### **Water Chestnuts with Bacon** \$12.50

Drizzled with our special Brown Sugar glaze.

### **Artisanal Cheese Plate** \$13.99

An array of domestic and imported cheeses served with house-made crackers, spiced Walnuts and Apple-Cranberry chutney.

### **Charcuterie Plate** \$14.99

A sampling of cured meats, sausages and specialties of the Old World pantry. Served with house-made crackers, lemons and olives.

## Entrees

### **Cheeseburger** \$12.99

1/2 pound Steak Burger on a toasted Ciabatta roll with Cheddar and Bacon. Served with Fries and pickle spear.

**French Dip** \$12.99

Shaved Sirloin stacked on a French roll. Served with Fries, pickle spear and hot Beef Jus. Swiss and Onions available upon request.

**Open Face Reuben** \$12.99

Lean, house-cooked Corned Beef on Marble Rye with tangy Sauerkraut, Swiss cheese and 1000 Island dressing. Served with Fries and a pickle spear.

**Steak Sandwich** \$19.99

Certified Angus 6-ounce Flat Iron Steak served with garlic toast, Beef Jus, Fries and Onion Shreds.

**Chicken Strips** \$10.99

Hand-breaded Chicken breast filets served with Fries, Celery & Carrot sticks and your choice of BBQ, Ranch or Bleu Cheese dressing.

**Orchard Salad** \$13.99

Diced Gala Apples, spiced Walnuts and Wisconsin Cheddar grace a bed of Spring greens. Served with grilled Chicken breast and Hard Cider vinaigrette.

*We are a "Scratch kitchen". We produce all of our dressings, stocks, sauces, breadings, and soups. We hope you will notice and enjoy the difference!*

*We suggest an 18% gratuity for groups of 6 or more. No personal checks, please. There is a \$10.00 "split plate" charge. Coffee, Tea or Milk - \$2.50*

*\*Consuming raw or undercooked meat, fish and animal products may increase your risk for foodborne illness.\**

*\*Prices and items subject to change without notice.*