

Appetizers

Our Famous Onion Shreds Basket \$9.99

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

Crab Stuffed Mushrooms \$13.99

White Mushroom caps stuffed with Crab and Shrimp, topped with fresh 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, with Jumbo Shrimp and our traditional cocktail sauce.

Water Chestnuts with Bacon \$12.50

Drizzled with our secret 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. Ask your server for our current selections.

Charcuterie Plate \$14.99

A sampling of cured meats, sausages and specialties of the Old World pantry. Served with house-made crackers, olives and lemon. Ask your server for our current selections.

Soups & Salads

Soup du Jour Cup \$2.99 Bowl \$4.50

Prepared daily from scratch.

Baked French Onion \$6.50

Caramelized onions in a velvety beef broth, topped with hand-cut croutons and

toasted Swiss cheese.

Caesar Salad \$9.99

The iconic classic with fresh Romaine, shaved Parmesan, tossed with our house recipe Caesar dressing. Anchovies upon request. Add grilled Chicken (\$5), sautéed Shrimp (\$7) or Atlantic Salmon (\$10).

Strawberry Walnut Salad \$10.99

Spinach tossed with fresh Strawberries, spiced Walnuts and Balsamic Vinaigrette. Topped with Gorgonzola cheese.

Spinach Salad \$8.99

With sliced Red Onion, Bacon, hard boiled Egg, topped with Hot Bacon dressing.

NEW Raspberry Brie Salad

Spring greens tossed with fresh raspberries and house-made Raspberry Vinaigrette. Topped with thin slices of Brie cheese, toasted almonds, and crisp tortilla shreds.

Dressing options: French, 1000 Island, Ranch, Italian, House Peppercorn Parmesan, Buttermilk Bleu Cheese, Raspberry Vinaigrette and Balsamic Vinaigrette. Add hot bacon to any salad for an additional 95 cents.

Entrees

Entrees include Relish tray, hot Bread & Butter and House Salad or Soup du Jour.

Where specified entrees are accompanied by your choice of side dish (Wild Rice Pilaf, Baked Potato, Mashed Potatoes or French Fries). House Salad may be substituted with Caesar Salad (additional \$4.99) or Blueberry Chevre Salad (additional \$5.50).

Pork & Veal

Barbecued Pork Back Ribs Half Rack \$24.99 Full Rack \$28.99

Expertly-seasoned and slow-cooked to tender perfection, made according to our house recipe. Served with house-made BBQ sauce and choice of side.

NEW Broiled Pork Loin Chop (12 oz.) \$24.99

Frenched single-bone chop topped with grain mustard sauce. Served with spiced Apples, braised Red Cabbage with choice of side dish.

NEW Veal Saltimbocca \$29.99

Veal scaloppini topped with fresh Sage & Prosciutto then finished with a light Piccata sauce. Served with fresh vegetables and wild rice pilaf.

Veal Marsala \$29.99

Pan seared and basted in a rich mushroom sauce with imported Marsala wine. Topped with shaved Parmesan cheese and accompanied with a side of garlic buttered Linguine.

Veal Oscar \$31.99

The dish of Swedish royalty. Veal cutlets topped with Crab meat, Asparagus spears and Béarnaise sauce. Served with choice of side dish.

Poultry

Chicken Parmesan \$21.99

Hand-breaded and draped with Marinara and melted Mozzarella. Served on a bed of Linguine.

Chicken Cordon Bleu \$21.99

Boneless Chicken breast stuffed with smoked Ham, Wisconsin Swiss cheese and Asparagus, wrapped in a tender pastry dough. Served with fresh vegetables, Wild Rice Pilaf and topped with our creamy Champagne Mushroom Béchamel.

Chicken Oscar \$26.99

Sautéed Chicken breast cutlets topped with Crab meat, Asparagus spears and Béarnaise sauce. Served with fresh vegetables and Wild Rice Pilaf.

Roast Duck \$26.99

Tender half Duck slow-roasted, orange-glazed to finish crispy. Served with Apple & Sausage stuffing, fresh vegetables, Burgundy Cherry sauce and choice of side.

Chicken Monterey \$22.99

Two grilled Chicken breasts topped with Bacon and roasted Mushrooms, smothered in Colby-Jack cheese and garnished with roasted Red Peppers and fresh Scallions. Served with Wild Rice Pilaf and fresh vegetables.

Seafood

Shrimp Scampi \$26.99

Gulf Shrimp sautéed in garlic butter, white wine and lemon. Served with fresh vegetables and choice of Wild Rice Pilaf or Linguine.

Crab Stuffed Shrimp Alfredo \$26.99

Four butterflied Gulf Shrimp stuffed with Crab. Served on a bed of creamy Fettuccine Alfredo.

Canadian Walleye \$28.99

9-ounce boneless V-cut Walleye filet, available pan-fried or a la Amandine. Served with fresh vegetables and choice of side.

King Crab Legs Market Price

Steamed, split Alaskan King Crab legs served with drawn Butter, fresh vegetables and choice of side.

Twin Tails Market Price

The Premier Seafood experience. Two 8-ounce Maine Lobster tails broiled, served with drawn Butter, fresh vegetables and choice of side.

Atlantic Salmon \$26.99

8-ounce lightly seasoned hand-cut Salmon filet served with Bleu Cheese Potatoes Duchess, Burgundy Cherry sauce and fresh vegetables.

NEW Tilapia \$26.99

Tender, flaky white fish filet topped with Peach Champagne sauce. Served with fresh vegetables and Hawaiian rice.

Brew Town Shrimp Tempura \$26.99

Jumbo Gulf Shrimp and Broccoli florets fried with a light beer batter. Served with your choice of side.

Seared Scallops \$31.99

Large Sea Scallops joined by Five Grain Risotto, served with your choice of Béarnaise sauce or garlic butter.

Vegetarian

Pasta Primavera \$16.99

A medley of fresh vegetables in a light, creamy Alfredo sauce, tossed with hearty Fettuccine.

NEW Brew Town Vegetable Tempura \$16.99

Broccoli florets, cauliflower, green beans, carrots, Spanish onion and sweet potato fried in our light, beer leavened batter. Served over Hawaiian rice with sides of Ginger-Lime Teriyaki and Sriracha sauces.

NEW Heirloom-grain Stuffed Peppers \$20.99

A blend of five gluten-free heirloom grains join grilled summer vegetables in filling two Bell Pepper halves topped with a fried bread-crumble mixture and fresh goat cheese. Served in a pool of San Marzano Tomato confit.

Steaks

Filet Mignon 6-oz. \$28.99 8-oz. \$35.99

Aged to its peak tenderness and served with our Famous Onion Shreds and choice of side.

The Grand Steer Filet \$44.99

An extra-large, 14-ounce Center-cut Tenderloin filet, seared and sealed. Served with roasted Mushrooms, Onion Shreds and Beef Jus. Accompanied by choice of side.

Garlic Stuffed Filet \$37.99

Best of Show at the Wisconsin State Fair! Our most decadent expression. An 8-ounce Center-cut filet stuffed with slivered garlic, wrapped in Bacon and seared. Served with Onion Shreds and Dijon Mustard sauce with choice of side. Chef Scheeler recommends Rare to Medium doneness.

Steak au Poivre \$36.99

Best of Show at the Wisconsin State Fair! An 8-ounce barrel-shaped Center-cut filet stuffed with slivered garlic and crusted with cracked Black Peppercorns. Served with our signature Cognac sauce and choice of side. Chef Scheeler recommends Rare to Medium doneness.

NEW S&P Steak (12 oz.) \$38.99

Beef, salt and pepper: the three essential ingredients to a steak. Bring together a paragon of each and experience our broiled USDA Prime Top Cap Culotte steak finished with coarse Himalayan Pink salt and served with Green Peppercorn sauce.

Boneless Ribeye \$39.99

The apex of juicy and tender steaks, weighing in at 16 ounces and served with Onion Shreds and choice of side.

Beef Wellington \$32.99

Filet Mignon with roasted Mushrooms and Scallions, encased in a tender pastry shell. Served with Cognac sauce, fresh vegetables and choice of side. Chef Scheeler recommends Medium or above doneness.

Prime Rib 16 oz. King – \$37.99 / 12 oz. Queen – \$33.99

Enjoy our famous Prime Rib every *Wednesday, Saturday, and Sunday*. Prepared in limited quantities. We use only Certified Black Angus Beef!

The Cohort

Add to any Entree

From The Garden

Buttered Button Mushrooms \$4.99

Grilled Portabella Mushrooms \$4.99

From The Sea

Oscar Style

(Crab, Asparagus & Béarnaise) \$6.99

Steam Crab Legs w/Butter \$19.99

Maine Lobster Tail w/Butter \$19.99

Seared Scallops (3) \$8.99

Shrimp (3), broiled, sautéed
or battered \$7.99

Chef's De Partie

Bleu Cheese crust \$2.50

Parmesan crust \$1.99

Cognac sauce \$1.99

Béarnaise sauce \$1.99

Dijon Mustard sauce \$1.99

Garlic Herb Butter \$1.99

Blackened style \$1.99

Dry Rubbed \$1.99

Peppercorn crust \$1.99

Honey-Pepper glaze \$1.99

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

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

Prices and items subject to change without notice.