

Small Plates and Shareables

House Breaded Chicken Strips

Boneless breast strips lightly breaded in a savory panko crumb. Golden fried and served with a duet of dipping sauces.

Six or Ten

Smoked Wings

Korean Style (Korean BBQ, Kimchi)

or

Buffalo Style (Buffalo sauce, celery, Blue cheese)

7 pcs. each

Marco Polo Grilled Yellow Fin Tuna Bites

Wasabi sesame tuiles topped with grilled yellow fin tuna, sesame seaweed salad and tobiko caviar.

Spanish Calamari Rings

Coated with a Spanish style breading and golden fried. Accompanied by a garlic saffron aioli.

Crab Rangoon

Accompanied with sweet and sour sauce.

Club Crab Cakes

Our specially seasoned Maryland style lump crab cakes, pan fried and served with a zesty slaw and peppadew mustard cream.

One or two cakes

Italian Poutine

House polenta fries topped with braised brisket in an Italian mushroom sauce. Finished with smoked provolone and peperoncini.

Baton Rouge Tenderloin Medallion

Certified Angus steer tenderloin medallion blackened and presented upon grilled Brioche. Finished with a sweet and tangy mustard cream, topped with haystack onions.

Locally-Raised Wagyu Beef Sliders

A duet of Fall Creek raised Wagyu beef sliders topped with caramelized onion and cheddar cheese.

Served upon Wisconsin beer cheese buns.

RESERVE NOW FOR UPCOMING EVENTS!

Admin Professional Luncheon Buffet *Wednesday April 25th*

Mother's Day Brunch *Sunday May 13th*

* - **State of Wisconsin Food Advisory**—Wisconsin Food Safety Agencies Advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age four (4), pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduce the risk of illness. For further information, contact your physician or public health department.

Steaks & Chops

Steaks are served with your choice of potato.

CAB New York Sirloin Strip Steak

Grilled and topped with steak house mushrooms and haystack onions.

10 oz. cut 5 oz. Manhattan cut *

Au poivre option—Peppercorn encrusted with cognac cream sauce

Certified Angus Filet Mignon

A center cut tenderloin wrapped in hickory smoked bacon, grilled and served with steak house mushrooms and haystack onions. 6oz. or 8 oz.*

Grilled Pork Chops

Boneless 5oz pork loin chops grilled. Served with an apple chutney and a savory cider pan sauce.

One or Two Chops:

Available add-ons:

Half Walleye Pike 6-8oz

Half Gulf Shrimp

6 oz. Coldwater Lobster Tail

Specialties

The Loco Moco

A 10 oz. locally-raised Wagyu chopped steak patty, grilled and presented upon a bed of Asian stir-fried rice. Finished with a Shitake mushroom demi-glace and sunny side up farm fresh egg.

Sweet Home Alabama

A southern fried boneless chicken breast served with cheddar chive waffles.
Accompanied by smashed Yukon Gold potatoes and country style sausage gravy.

Spinach and Mushroom Raviolis

Portabella mushroom and spinach raviolis accented with provolone, parmesan and Romano cheeses. Served with a flavorful San Marzano tomato sauce.

Finished with an array of fresh garden vegetables and artichoke crisps.

Add chicken Add grilled shrimp

Brioche Gulf Shrimp with Lobster Sauce

Sweet Gulf shrimp topped with a savory Brioche crumb and baked. Presented with spinach and mushroom raviolis. Served with a creamy Maine lobster sauce and fresh garden vegetable du jour.

Rustic Chicken Pie

Tender chicken breast meat, fresh garden vegetables and a savory sauce baked in a flaky pie crust. Presented with fresh vegetable du jour and piped smashed potato.

Additions (with entrée order)

House Salad with Choice of Dressing

Fresh Vegetable Du Jour

Soup Du Jour

Small Caesar Salad

Cup or Bowl

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Fish & Seafood Your Way

Broiled, Blackened, Sautéed, Batter Fried or Panko Crusted

Canadian Walleye Pike 6-8oz. Or 10-12oz.

Jumbo Gulf Shrimp Full or Half

Twin Coldwater Lobster Tails

Includes Your Choice of Potato and Fresh Vegetable Du Jour

Lighter Fare

Soup Du Jour

Cup or Bowl

House Salad

Crisp seasonal greens accented with heirloom tomato, cucumber, and parmesan tuile. Finished with micro greens and your choice of dressing.

Caesar Salad

With vine-ripened tomatoes, hard-boiled egg wedges, croutons, and freshly grated parmesan cheese.

Anchovies upon request

Small or Large

Add grilled or blackened chicken/

Country Club Burger

A Certified Angus half pound ground chuck burger grilled and served on a sourdough bun with iceberg lettuce, sliced tomato, and choice of cheese.*

Grilled or Blackened Chicken Club

An 8 oz. boneless breast on a sourdough bun with crisp lettuce and sliced tomato. Black Bean Burger

Available as Substitution.

Spring Salad

Crisp Slippery Hill Farms lettuce presented with: Heirloom tomato, English cucumber, watermelon radish and our house Green Goddess dressing. Finished with grilled asparagus, parmesan tuile and micro-greens.

Add grilled or blackened chicken

Add grilled or blackened shrimp

Mediterranean Salad

Seasonal greens tossed with an herb vinaigrette with diced tomato, cucumber, Kalamata olives, seasoned croutons, egg wedges and freshly grated parmesan cheese.

Add grilled or blackened chicken

Korean BBQ Beef Brisket

Braised brisket of beef seasoned with a Korean style BBQ sauce. Presented upon a grilled Brioche bun with Kimchi, zesty ginger pickles and haystack onions.

Accompanied by spiced rub waffle fries.

Italian Soup and Salad Duet

A hearty Italian style garden vegetable soup accompanied by a demi-sized Mediterranean salad.

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