

## APPETIZERS

**OYSTERS ON THE HALF SHELL\***  
**1/2 DOZEN 21, DOZEN 38**  
mignonette, cocktail sauce, citrus

**SHRIMP COCKTAIL 24**  
cocktail sauce, citrus

**CHARRED OCTOPUS 18**  
avocado mousseline, feta cheese, fennel, frisee

**HAMACHI CRUDO\* 24**  
guajillo hibiscus essence, citrus melange,  
cucumber, radish

**STEAMED MUSSELS 18**  
fennel, peppers, tomato saffron broth

**TUNA TARTARE\* 22**  
grilled pineapple, spiced peanuts, lime gelée,  
jalapeño cream

**WISCONSIN CHEESE BOARD 21**  
seasonal mostardo, cornichons, honey, crostini

## SOUP & SALADS

**LOBSTER BISQUE 17**  
cold water lobster, crème fraiche

**SIGNATURE CAESAR 15**  
romaine, baby red oak lettuce, garlic croutons,  
parmesan, caesar dressing

**ICEBERG WEDGE 15**  
bacon, tomato chutney, pickled red onion,  
blue cheese dressing

**HARVEST SALAD 15**  
lettuce mélange, shaved root vegetables,  
honey-citrus vinaigrette

## SIDES

**MASHED POTATOES 13**

**TRUFFLE FRIES 14**

**ROASTED MUSHROOMS 13**

**PATATAS BRAVAS 13**

**CREAMED SPINACH 13**

**GRILLED ASPARAGUS 13**

**LOBSTER MAC & CHEESE 26**

**BROILED BROCCOLINI 13**

**CREAMED CORN 13**

## STEAKS\*

### WET-AGED

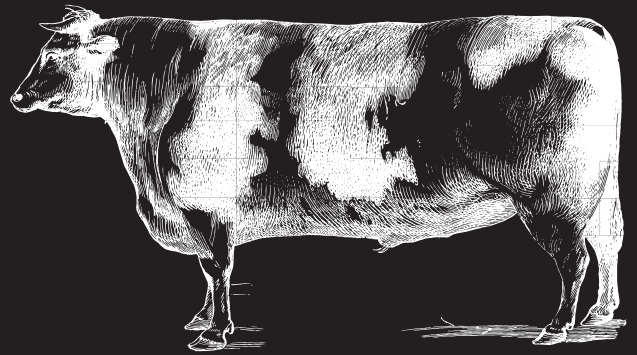
8oz FILET MIGNON 48  
10oz CAPITAL CUT 50  
14oz NY STRIP 58  
16oz BONE-IN PORK CHOP 40

### WAGYU

WAGYU STRIP MP

### PRIME DRY-AGED

20oz BONE-IN NY STRIP 64  
22oz BONE-IN RIBEYE 68  
24oz BONE-IN PORTERHOUSE 75  
36oz BONE-IN TOMAHAWK 120



## SEAFOOD PLATTERS

### PETITE 90

oysters, shrimp cocktail, hamachi crudo,  
steamed mussels, accompaniments

### GRANDE 150

oysters, shrimp cocktail, hamachi crudo,  
lobster salad, tuna tartare, accompaniments

## ENTREES\*

### GRILLED SALMON 42

bacon, roasted corn, pearl onion, pepper,  
tomato

### SEARED SCALLOPS 40

forbidden rice, carrot puree, peach gastrique

### MUSHROOM RISOTTO 34

parmesan, herbs, seasonal truffles

### GRILLED BRANZINO 36

bok choy, lemon-caper butter emulsion

## ENHANCEMENTS

### SAUCES 4

béarnaise - red wine beef jus - chipotle aioli  
horseradish cream - diane

### BUTTER 5

maître d'hôtel - truffle - blue cheese

### GRILLED TIGER SHRIMP 15

### SEARED SCALLOPS\* 18

\*Consuming raw or undercooked meat, poultry, seafood, shellfish,  
eggs, or unpasteurized milk may increase your risk to foodborne illness.