# BAR MENU

Half-priced during Happy Hour 4:00–6:00 PM, Monday – Thursday | 2:00–6:00 PM, Friday

# SHAREABLES

### WISCONSIN CHEESE BOARD

three chef-selected cheeses, honeycomb, grain mustard, cornichon, roasted nuts, compote, fleur de sel crackers \$18

## SPICED OLIVES

oregano, chili flake, citrus \$6

# ROSEMARY MIXED NUTS

assorted snack mix \$4

#### GARLIC & PARMESAN PRETZELS

parsley, grated sarvecchio parmesan \$4

# SEARED AHI TUNA

ponzu reduction, crispy rice, wasabi cream, radish \$18

### DUCK FAT FRIES

sarvecchio parmesan, sweet chili aioli \$9

#### SHRIMP COCKTAIL (5)

spicy cocktail sauce, horseradish \$20

# OYSTERS (6/12)

spicy cocktail sauce, black pepper mignonette \$16/30

#### MEATBALL POMODORO

tenderloin, aged beef, pomodoro, pecorino romano \$14

#### FILET SLIDERS (2)

tenderloin medallions, bleu cheese oil, makers mark shallot jam, crispy onion rings \$19

# ENTRÉES

#### THE RARE BURGER

half pound prime burger, truffle cheddar, bacon aioli, mushroom, onion, duck fat fries \$15

#### LOBSTER ROLL

cold water lobster, tarragon aioli butter, toasted new england roll, duck fat fries \$17

#### STEAK FRITES

seared new york steak, duck fat fries, brandy peppercorn cream sauce \$21

#### SEASONAL VEGETABLE RISOTTO

rotates frequently \$22

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