

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

TUNA TARTARE
cornichons, capers, fingerling potato, fines herbs \$18

BEEF 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

BEEF SHORTRIB CROQUETTES
red wine braised shortribs, whole grain mustard aioli \$14

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

FILET SLIDERS (2)
tenderloin medallions, blue cheese oil, Makers Mark shallot jam, crispy onion rings \$19

ENTRÉES

THE RARE BURGER
half pound prime burger, truffle cheddar, bacon aioli, mushroom, onion, beef fat fries \$15

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

STEAK FRITES
seared new york steak, beef fat fries, brandy peppercorn cream sauce \$21

VEGETABLE RISOTTO
asparagus, black truffle and SarVecchio parmesan \$22

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

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