



WHITE WINE BY THE GLASS

BLACK OAK	8
CHARDONNAY, CALIFORNIA	
Inviting scents of a peach orchard and vanilla on the nose. Notes of apricot, Meyer lemon & marzipan. Creamy mouthfeel.	
SANDHI	16
CHARDONNAY, CENTRAL COAST, CALIFORNIA	
Aromatics of white blossom, tree fruit, citrus & stone. The palate hints at yellow apples & honey with a silky texture.	
ROMBAUER	24
CHARDONNAY, NAPA VALLEY, CALIFORNIA	
Ripe peach, citrus fruits, spice & pie crust aromas with notes of apricot. Rich, creamy middle palate & strong supporting acidity. Long finish marked with hints of vanilla.	
YEALANDS	14
SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	
Bursts with aromas of pineapple & pink grapefruit. The palate is lively & balanced with a long, refreshing mineral finish.	
DR. L	10
RIESLING, MOSEL, GERMANY	
Bright, refreshing, fruit-driven, with a juicy mid-palate & a crisp, drying finish.	
ASTORIA	9
PINOT GRIGIO, DELLE VENEZIE, ITALY	
Fresh fruit flavors which finish velvety & refined.	
ALTO MOLINO	9
TORRONTÉS, SALTA, ARGENTINA	
Fresh & floral on the nose, which together with tropical fruit notes, creates a perfect balance. Good body & a particular acidity that shows in its freshness & elegance.	
LOCATIONS	12
GRENACHE ROSÉ, FRANCE	
Fresh red berry, wild flower & a hint of minerality.	



RED WINE BY THE GLASS

PIATTELLI “GRAND RESERVE”	14
CABERNET SAUVIGNON, MENDOZA, ARGENTINA	
Aromas of raspberry, huckleberry & a hint of spice.	
Well integrated fruit & acid flavors.	
DAOU	16
CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA	
Aromas of blackberry, smoky leather, dried herb & cocoa.	
HESS “ALLOMI”	18
CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	
Notes of vanilla & oak spice.	
CHÂTEAU LAROSE-TRINTAUDON	16
BORDEAUX, HAUT-MÉDOC, FRANCE	
Flavors of fresh fruit & wild plum.	
GLENBROOK	9
MERLOT, CALIFORNIA	
Carries a cedary vanilla overlay to ripe currant & plum.	
KING ESTATE	13
PINOT NOIR, WILLAMETTE VALLEY, OREGON	
Flavors of red fruit, rhubarb, sage & toast.	
PLUNGERHEAD	10
ZINFANDEL, LODI, CALIFORNIA	
Flavors of black raspberry jam, cherry pie & toasted coconut.	
DONATI “CLARET”	14
RED BLEND, PASO ROBLES, CALIFORNIA	
Aromas of black pepper & plum flesh.	
ARUMA	12
MALBEC, MENDOZA, ARGENTINA	
Hints of pepper, chocolate & fresh plum.	

CORAVIN WINE BY THE GLASS

CAYMUS	40
CABERNET SAUVIGNON, 2020, NAPA VALLEY, CALIFORNIA	
Aromas and flavors of sandalwood, black fruit & oak.	
Full-framed and lasting on the palate	
DELLA VALPOLICELLA CLASSICO CESARI	24
AMARONE, 2016, VENETO, ITALY	
Aromas of raisined fruit & cherry. Flavors of mild vanilla & spice.	
RAYMOND	18
RED BLEND, MENDOZA, 2018, NAPA VALLEY, CALIFORNIA	
Aromas of black currant, dried flower & baking spices.	
Flavors of blackberry pie, cassis & leafy herbs.	
DAOU “FAMILY CUVÉE”	38
CABERNET SAUVIGNON, 2018, PASO ROBLES, CALIFORNIA	
Aromas of dark cherry, black currant, coffee & cinnamon.	
Flavors of cassis, blueberry, espresso & sesame.	



SOUP

✓ FRENCH ONION with Gruyère & crouton	CUP 6 BOWL 10
SOUP DU JOUR	CUP 4 BOWL 6

SALAD

TOFU +7, CHICKEN +8, SHRIMP +11, SCOTTISH SALMON +18, TUNA +24, PRIME NEW YORK STRIP +22

✓ HOUSE	SM 7 LG 11	CAESAR	SM 8 LG 12
Artisan green, grape tomato, cucumber, carrot, red onion, crouton		Romaine, Parmesan, crouton, Caesar dressing, Parmesan crisp, white anchovy	
SOUTHWEST SALAD	22	✓ GF HARVEST COBB SALAD	16
Blackened chicken, romaine, black bean, corn, diced tomato, green onion, avocado, Monterey jack, cheddar, cilantro, tortilla strip, chipotle ranch dressing		Romaine, roasted yam, red apple, Point Reyes bleu cheese, hen egg, pecan-smoked bacon, pepita, heirloom cherry tomato, maple mustard vinaigrette	
✓ GF BEETROOT KALE SALAD	16	✓ GF AUTUMN FRUIT SALAD	16
Baby kale, blood orange supreme, salt roasted purple beet, Valbreso French feta, toasted pistachio, shaved red onion, pomegranate emulsion		Artisan green, pomegranate, roasted grape, pine nut, dried cranberry, Bartlett pear, blackberry, apple cider dressing	

SMALL PLATE

AHI TUNA TARTARE	24
Wonton, ahi tuna, avocado, cucumber, edamame, scallion, sesame seed, soy glaze	
FRIED HEN'S WING with celery and ranch	HALF-DOZEN 12
CHOICE OF: buffalo, sriracha bbq, gochujang, or Nashville hot dry rub	DOZEN 22
GF BUTTERNUT DEVEILED EGG	16
Butternut squash, prosciutto, sage, nutmeg	
GF CITRUS-POACHED SHRIMP COCKTAIL	20
Sauce Louis, gin-spiked cocktail sauce	
CRISPY WALLEYE	20
House Autry, petite green, lemon herb aioli	
GF FRESH-SHUCKED SEASONAL OYSTER	HALF-DOZEN 16
Champagne pear mignonette, charred lemon	DOZEN 30
OYSTERS ROCKEFELLER	HALF-DOZEN 18
Creamed spinach, aged Parmesan, lemon zest, bread crumb	DOZEN 32
GF PORTOBELLO BEEF DUO	30
Four ounce Prime filet, Boursin whipped potato purée, portobello mushroom, white truffle	
DUCK POT PIE	20
Confit duck leg, carrot, parsnip, Yukon gold potato, turnip, local mushroom, pea, celeriac, sweet potato	

SEASONAL SELECTION

LOADED SWEET POTATO FRIES	16	WAGYU MEATLOAF	32
Nashville hot brown sugar rub, pecan-smoked bacon, avocado, pickled jalapeño, scallion, cilantro		Truffle risotto, oyster mushroom, charred heirloom carrot, butter-poached broccoli, country gravy	
FIRECRACKER PIZZA	18	✓ GF HARISSA CAULIFLOWER STEAK	28
San Marzano tomato sauce, roasted red pepper, pork belly, house sausage, parsley, ricotta, chili oil, small farm Wisconsin mozzarella, spiced honey drizzle		Roasted cauliflower steak, lemon-scented chickpea, wilted baby kale, red pepper romesco	



CENTER OF THE PLATE

GF	FILET MIGNON		FIVE OUNCE 42
	Lemon-roasted asparagus, Irish cheddar potato cake with pecan-smoked bacon, red wine veal jus		EIGHT OUNCE 51
	FOURTEEN OUNCE PRIME NEW YORK STRIP		48
	Boursin whipped gold potato, crispy brussels sprout, local oyster mushroom, seared leek		
	BONE-IN PORK CHOP		37
	Truffled white cheddar creamed spinach, charred heirloom carrot, cranberry apple relish, crispy peppered Parmesan broccoli		
GF	JOYCE FARMS AIRLINE CHICKEN		32
	Parsnip purée, caramelized fennel, duck fat new potato, asparagus tip, charred herb lemon cream		
GF	MAPLE LEAF FARMS DUCK BREAST		38
	Fennel yam soubise, blood orange coulis, butternut risotto, local shiitake mushroom, pickled purple beet, tarragon oil		
	FAROE ISLAND SALMON		36
	Sweet potato gnocchi, charred heirloom carrot, roasted root vegetable hash, parsnip purée, lemon thyme cream		
	PAN-SEARED GROUPER		40
	Lemon basil ravioli, garlic chive cream cheese, Sycamore Italian sausage, blistered heirloom tomato, seared leek, herb lemon cream, charred local corn		
GF	YELLOWFIN TUNA		42
	Sesame seed crust, Sunomono, gyoza sauce, nori, sticky rice, avocado		
V GF	BUTTERNUT RISOTTO		28
	Creamy Arborio rice, butternut squash purée, parsnip, carrot, celeriac, turnip, sweet potato, leek, tarragon oil		
	CHEF'S BUTCHER BLOCK		
	<u>CHOICE OF PROTEIN</u>		<u>BUTCHER BLOCK ENHANCEMENTS</u>
	Five Ounce Filet 42		Point Reyes Bleu Cheese Crust +4
	Eight Ounce Filet 51		Raspberry Chipotle Rub +2
	Fourteen Ounce Prime New York Strip 48		Black Gold Truffle Rub +2
	Veal Tenderloin 38		
	<u>CHOICE OF VEGETABLE</u>		<u>CHOICE OF STARCH</u>
	Crispy Brussels Sprout, Grilled Asparagus, Butter-Poached Broccoli, Heirloom Carrot		Pecan-Smoked Bacon Irish Cheddar Potato Cake, Boursin Potato Purée, Rosemary Baby Potato, Baked Potato, Jasmine Rice, Parmesan Risotto

PIZZA NAPOLETANA

BUFFALO CHICKEN	18
Ranch dressing base, buffalo, roasted chicken breast, scallion, shaved red onion, small farms Wisconsin mozzarella, Point Reyes bleu cheese	
V LOCAL MUSHROOM	18
Alfredo sauce, portobello, oyster, shiitake, white truffle, garlic aioli, chive, small farms Wisconsin mozzarella	
MEAT LOVERS	18
San Marzano tomato sauce, smoked bacon, house italian sausage, pepperoni, prosciutto, small farms Wisconsin mozzarella, aged Parmesan	
DESIGN-YOUR-OWN PIZZA PIE	15
Pepperoni, pepper, olive, sausage, onion, jalapeño, bacon, tomato, ham, mushroom	
	+1 PER ADDED TOPPING

ALFREDO HILDEBRANDT
ASSISTANT GENERAL MANAGER

ANTHONY J. CAPUA IV
EXECUTIVE CHEF

AARON RUBLE
EXECUTIVE SOUS CHEF

JACK WAGNER
SOUS CHEF

MARIA SANTEL
ASSISTANT MANAGER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



GLUTEN-FREE



VEGETARIAN



VEGAN