



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
GRENAICHE 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

✓ 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	☉ 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	
✓ ☉ BEETROOT KALE SALAD	16	✓ ☉ 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	

ADD TO ANY SALAD

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

SMALL PLATE

☉ CITRUS-POACHED SHRIMP COCKTAIL	20	☉ FRESH-SHUCKED SEASONAL OYSTER	HALF-DOZEN 16 DOZEN 30
Sauce Louis, gin-spiked cocktail sauce		Champagne pear mignonette, charred lemon	
QUESADILLA	15	☉ BUTTERNUT DEVEILED EGG	16
Chipotle chicken, jalapeño flour tortilla, avocado, tomato, cilantro, green onion, pepper jack, salsa, sour cream		Butternut squash, prosciutto, sage, nutmeg Sauce Louis, gin-spiked cocktail sauce	

SEASONAL SELECTION

PASTRAMI ON RYE	16	FIRECRACKER PIZZA	18
Veal pastrami, dijonnaise, coleslaw, house pickle, provolone, marbled rye		San Marzano tomato sauce, roasted red pepper, pork belly, house sausage, parsley, ricotta, chili oil, small farm Wisconsin mozzarella, spiced honey drizzle	
✓ SOUTHWEST QUINOA WRAP	16		
Avocado mash, black bean corn salsa, Incan quinoa, romaine, tortilla strip, chipotle ranch, shaved red onion, queso fresco			



SANDWICHES

Sandwiches are served with your choice of side:
French fries, onion rings, housemade chips, cottage cheese, fruit, coleslaw

BLACK AND BLEU BURGER	16	FALL CLUB	17
Eight ounce Wagyu beef, cajun seasoning, Point Reyes bleu cheese, onion, lettuce, tomato, brioche bun		Turkey breast, honey cured ham, pecan-smoked bacon, apple cinnamon aioli, dijon, Irish white cheddar, crisp romaine, vine-ripened tomato, bread choice	
SIGNATURE BURGER	16	GRILLED CHEESE	16
Eight ounce Wagyu beef, onion, lettuce, tomato, brioche bun		Bacon fig jam, pecan-smoked bacon, Irish cheddar, vine-ripened tomato, house sourdough	
GF BEYOND BURGER®	15	WALLEYE SANDWICH	16
Avocado, local mushroom, caramelized onion, vegan mozzarella		Seared walleye, lettuce, tomato, charred lemon aioli, brioche bun	
SYCAMORE DIP	18	DELI SANDWICH	11
Gruyère, herb-roasted prime rib, veal au jus, Amaroso roll		Chicken salad, tuna salad, ham, turkey, lettuce, tomato, onion, cheese choice, bread choice	
SIGNATURE REUBEN	16	CUP 'N BOARD	11
House corned beef, sauerkraut, Russian dressing, Swiss cheese, marble rye		Choice of half tuna salad, chicken salad, ham, or turkey sandwich with soup du jour or French onion soup (+2)	
THE HOOSIER	16		
Breaded pork tenderloin, pickle, mustard, lettuce, tomato, onion, brioche bun			

PIZZA NAPOLETANA

BUFFALO CHICKEN	18
Ranch dressing base, buffalo, roasted chicken breast, scallion, shaved red onion, small farms Wisconsin mozzarella, Point Reyes bleu cheese	
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