

CONCOURSE

Restaurant & Lounge

Appetizers

SHRIMP COCKTAIL 20 GF/DF
Five jumbo shrimp, house made cocktail sauce

CRABSCARGOT 21 #GF
Jumbo Lump Crab, Escargot,
Garlic Shallot Butter, Crostinis

SHORT RIB CROSTINI 16
Slow-Braised Beef Short Rib,
Caramelized Onion, Goat Cheese

TRUFFLE FRIES 13
House Frites With Truffle, Parmesan, Garlic Aioli

TRUFFLE CHEESE CURDS 13
Battered and Fried, House Made Ranch

CARPACCIO* 18
Thin-Shaved Striploin, Truffle Oil, Crostinis,
Capers, Wild Mushroom

Butcher's Block

FILET MIGNON* 53 GF
8-Oz Center-Cut, Béarnaise, Baby Bell Mushrooms, Bordelaise

STRIP STEAK A MOELLE* 58 GF
14-Oz Strip Steak, Charred Asparagus, Garlic Thyme Marrow

RIBEYE AU POIVRE* 66 GF
16-Oz Ribeye, Pink Peppercorn Crusted, Charred Carrots,
Creamy Demi-Glace

VEGAN FILET MIGNON 34
8 Oz Filet Mignon, Baby Bella Mushrooms, Vegan Red Wine Demi

Entrées

GREAT LAKES WALLEYE 30
Meunière Style, Red Bliss Potatoes, Spinach, Charred Asparagus

KING SALMON 48 GF
Red Bliss Potatoes, Spinach, Charred Carrots, Truffle Cream

CRAB CAKE 40
Leek Yukon Mash, Charred Asparagus

LOBSTER RISOTTO 36 GF
Wild Mushrooms, Truffle, Maine Lobster

Pasta

RAGU PAPPARDELLE 23 #GF
Red Wine Braised Beef Short Rib, Sundried Tomatoes,
Wild Mushrooms, Goat Cheese

SHRIMP PASTA PAPPARDELLE 23 #GF
Jumbo Shrimp, Lemon Garlic Cream, Wild Mushrooms

Soups & Salads

FRENCH ONION SOUP #GF
Onions, Demi-Glaze, Swiss, Croutons

CUP 6 • BOWL 8

LOBSTER BISQUE
Sherry, Cream, Lump Crab

CUP 7 • BOWL 9

WEDGE SALAD 12
Iceberg, Red Onion, Candied Bacon, Scallion, Tomato,
leu Cheese Crumbles, House Blue Cheese Dressings

CAESAR SALAD 11
Romaine, Baby Kale, Asiago Crisp, Garlic Croutons,
Anchovies, Fried Capers, Caesar Dressing

Sandwiches

SMASH BURGER* 18 #GF
3 Smash Patties, American Cheese, Caramelized Onions, Bacon Aioli,
Brioche Bun, Fries

CRISPY CHICKEN SANDWICH 18 #GF
Marinated Chicken Breast, House Made Pickles, Honey Mustard Aioli,
Brioche Bun, Fries

Shareable Sides

LEEK YUKON MASH 9
BABY BELLA MUSHROOMS 11
MAPLE BOURBON BRUSSELS SPROUTS 11
CHARRED CARROTS 11
CHARRED ASPARAGUS 11
MUSHROOM RISOTTO 11
RED BLISS POTATOES 9

PROTEIN ADD-ONS

Chicken 7 • Shrimp 9 • Salmon 16

A 3.5% TRANSACTION FEE WILL BE CHARGED TO ALL NON-CASH TRANSACTIONS

Seperate billing is not available for groups exceeding 8 individuals

GF - Gluten free • #GF - Can be made without gluten • DF - Dairy Free
Our kitchens are not gluten-free; there is the possibility of cross-contamination

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *

Classic Favorites

CLASSIC OLD FASHIONED 12

Bulleit, Demerara Syrup, Angostura Bitters

WISCONSIN OLD FASHIONED 12

Beren's Brandy Or Crown Royal, Orange, Cherries, Sugar Cube.
Choose Sweet or Sour, with Mushrooms, Cherries, Or Olives

MANHATTAN 12

Bulleit Rye, Carpano Sweet Vermouth, Angostura Bitters

SAZERAC 12

Sazerac Rye, Absinthe, Demerara Syrup, Peychaud's Bitters



Beer

DRAFT 6

3 Sheeps Fresh Coast
New Glarus Spotted Cow
Seasonal Rotating
Seasonal Rotating IPA

DOMESTIC 4

Miller High Life
Coors Light
Busch Light
Miller Lite
Michelob Ultra
Schlitz

CRAFT/IMPORT 6

New Glarus Moon Man
Founders All Day IPA
3 Sheeps Chaos Pattern IPA
Downeast Blackberry Cider
Guinness
Stella Artois®
Modelo Especial

SELTZERS 7

Carbliss Assorted Flavors
Good Boy Assorted Flavors

Signature Cocktails

BLACK REVOLVER 11

Bulleit Bourbon, Kahlua Coffee Liqueur,
Simple Syrup, Orange Bitters

MARGARITA ROYALE 11

Don Julio Blanco, Crown Royal Peach,
Agave Syrup, Lime Juice

SPICY OAXACAN OLD FASHIONED 11

Casamigos Jalapeno, Casamigos Mezcal,
Orange Bitters, Agave Syrup

Seasonal Favorites

JUST TRY IT 12

Dewars, Casa Amigos Reposado, Lemon Juice, Agave

FIRESIDE CHAT 12

Casamigos Mezcal, Lime Juice,
Angostura Bitters, Ginger Beer

BRIAR PATCH 12

Gin Mare, Giffard Blackberry Liqueur,
Blueberry Purée, Lemon Juice

REPOSADO RHUBARB 12

Casamigos Reposado Tequila, Triple Sec,
Giffard Rhubarb Liqueur, Agave Nectar

BERRY BASIL FIZZ 12

Bacardi Limon Rum, Strawberry Puree,
Lime Juice, Basil, Sour Soda

CORAL COLADA 12

Malibu Rum, Raspberry Puree, Pineapple Juice

SUNBLOSSOM 12

Lillet Blanc, Gin Mare, Orange Juice,
Simple Syrup, Orange Bitters

APEROL SPRITZ 12

Aperol, Prosecco, Club Soda

ESPOLÓN PALOMA 12

Espolón, Lime Juice, Grapefruit Juice

MINT JULEP 12

Wild Turkey, Mint, Simple Syrup

Mocktails

STRAWBERRY SPRITZ 8

Strawberry Purée, Lemon Juice,
Simple Syrup, Soda Water

BERRY BLISS 8

Blackberry & Raspberry Purée,
Lime Juice, Agave, Basil,
Club Soda

SUMMER FLING 8

Orange Juice, Peach Purée,
Grenadine, Cranberry Juice

LAKE BREEZE 8

Apple Juice, Blue Curacao Syrup,
Lemon Juice



FLOWERS

Vineyards & Winery

CORAVIN POURS

FLOWERS CHARDONNAY

Glass - \$20

Bottle \$80

FLOWERS PINOT NOIR

Glass - \$26

Bottle - \$104