

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

WI CHEESE CURDS 13
Battered and Fried, House Made Ranch

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

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 Bleu Cheese Dressings*

CAESAR SALAD 11
*Romaine, Baby Kale, Asiago Crisp,
Garlic Croutons, 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*

PROTEIN ADD-ONS
Chicken 7 • Shrimp 9 • Salmon 16

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 GF
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

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

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

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

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 J. Henry Whiskey, 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



ELKHART LAKE, WI 53020
800.876.3399

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

Guinness

Founders All Day IPA

Stella Artois®

3 Sheeps Chaos Pattern IPA

Modelo Especial

Downeast Blackberry Cider

SELTZERS 7

Carbliss Assorted Flavors

Good Boy Assorted Flavors

Signature Cocktails

BLACK REVOLVER 11

Bulliet 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

ESPOLÒN PALOMA 12

Espolòn, Lime Juice, Grapefruit Juice

MINT JULEP 12

Wild Turkey, Mint, Simple Syrup

Mocktails

STRAWBERRY SPRITZ 8

Strawberry Purée, Lemon Juice,
Simple Syrup, Soda Water

SUMMER FLING 8

Orange Juice, Peach Purée,
Grenadine, Cranberry Juice

BERRY BLISS 8

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

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