

Appetizers

COMPLEMENTARY BREAD SERVICE

Dinner Rolls, Sweet Whipped Butter

SHRIMP COCKTAIL 20 GF/DF

*Five Jumbo Shrimp, House-Made
Cocktail Sauce*

SHRIMP SCAMPI 22

*Five Jumbo Shrimp, White Wine
Garlic Cream, Crostinis*

TRUFFLE FRIES 13

*House Frites With Truffle, Parmesan,
Garlic Aioli*

CHEESE CURDS 13

*Battered and Fried,
House-Made Ranch*

Truffle +2

Butcher's Block

All Steaks Come with Choice of Baked Potato or Yukon Leek Mash

FILET MIGNON* 38 GF

6-Oz Choice Center-Cut, Béarnaise, Bordelaise

SIRLOIN* 26 GF

8-Oz Choice Cut, Topped with Fried Onion & Cowboy Butter

RIBEYE* 40 GF

12-Oz Prime Grade Cut, Peppercorn Cream Demi

Entrées

SEASONAL RISOTTO 22

Chef's Selected Vegetables, Risotto, Pecorino Romano

VERLASSO SALMON 26 GF

8-Oz Filet, Leek Mash, Baby Carrots, Lemon Caper Cream

Soups & Salads

FRENCH ONION SOUP #GF

CUP 6 • BOWL 8

LOADED BAKED POTATO SOUP GF

CUP 5 • BOWL 7

WEDGE SALAD 11

*Iceberg Lettuce, House-Made Bleu Cheese Dressing, Tomato,
Bacon, Red Onion, Scallions, Bleu Cheese Crumble*

CAESAR SALAD 10

*Romaine, Baby Kale, House-Made Caesar Dressing,
Fried Capers, Garlic Breadcrumbs, Pecorino Romano*

Sandwiches

All Sandwiches Come with Fries

TRIPLE DECKER HOUSE BURGER* 18 #GF

3 Patties, American Cheese, Caramelized Onions, Bacon Aioli

CHICKEN SANDWICH 18 #GF

*Pan Seared Marinated Chicken Breast, American Cheese, Shredded
Lettuce, Sriracha Aioli*

Pasta

SPICY RIGATONI A LA VODKA 18 #GF

Pepper Tomato Cream, Rigatoni, Pecorino Romano

PASTA MILANO 18 #GF

*Garlic Cream, Sundried Tomatoes, Mushrooms, Bell Peppers, Penne,
Pecorino Romano*

CHICKEN ALFREDO 25 #GF

Pan Seared Chicken Breast Over Linguine Alfredo

Sides

BAKED POTATO 5

Scallions, Sour Cream, Bacon, Shredded Cheddar Cheese +2

BABY BELLA MUSHROOMS 7

YUKON LEEK MASH 7

BABY CARROTS 7

PROTEIN ADD-ONS

Chicken 7 • Shrimp 9 • Salmon 11

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 Friendly • #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



Beer

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

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