

CONCOURSE

THE OSTHOFF RESORT & SPA

STARTERS

SHRIMP COCKTAIL 20 GF/DF
five jumbo poached shrimp | house-made
cocktail sauce

CHEESE CURDS 13
topped with chives | house-made ranch

CRAB ROLL CROSTINI 15
pairs well with Ruffino Moscato D'asti or La Marca Prosecco
crab salad | warmed crostini | butter

BEEF TIP CROSTINI 18
pairs well with Smith & Hook Cabernet Sauvignon
seared beef tips | roasted garlic
mushrooms | gorgonzola | beef jus
crostini

SOUP

FRENCH ONION #GF
cup 6 | bowl 8

LOBSTER BISQUE
cup 7 | bowl 9

SALADS

*pair well with La Marca Prosecco or
White Haven Sauvignon Blanc*

CHOPPED CAESAR SALAD 12 #GF
romaine, house-made caesar dressing, garlic
breadcrumbs | pecorino romano

WEDGE SALAD 11 GF
iceberg lettuce | house-made bleu cheese dressing
diced tomato | bacon | red onion | scallions
bleu cheese crumble

PROTEIN ADD-ONS

SCOTTISH SALMON 12

JUMBO SHRIMP 10

MARINATED CHICKEN BREAST 8

SIDES

GREEN BEANS 6

ASPARAGUS 8

FRIES 7

LOADED BAKED POTATO 8

WILD MUSHROOM RISOTTO 8

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

Separate 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. *

BUTCHER'S BLOCK

choice of side: baked or mashed potatoes or french fries
*choice of sauce: peppercorn demi,
gorgonzola herb butter or bordelaise*

CENTER CUT FILET MIGNON* 42 GF
pairs well with Conundrum Red Blend
7 oz filet

QUEEN CUT RIBEYE* 50 GF
pairs well with Smith & Hook Cabernet Sauvignon
12 oz. prime grade

SIRLOIN* 38 GF
pairs well with McMannis Pinot Noir
10 oz cut

FROM THE WATER

SCOTTISH SALMON* 27 GF
pairs well with Folonari Pinot Grigio
asparagus | garlic mashed potatoes | herb dill butter

MEUNIÈRE STYLE WHITEFISH 30
pairs well with Black Stallion Chardonnay
garlic mashed potatoes | green beans | caper
brown butter

FISH FRY 22
pairs well with 3 Sheeps Chaos Pattern IPA
breaded walleye | french fries
coleslaw | remoulade | buttered rye bread

PASTA

SAUSAGE + PEPPERS PENNE 22 #GF
pairs well with Portillo Malbec
andouille | bell peppers | red onion | penne | marinara

CHICKEN ALFREDO 26 #GF
pairs well with A to Z Rosé
pan-seared chicken breast | linguine | alfredo
(substitute shrimp +\$4)

SHRIMP SCAMPI 28 #GF
pairs well with White Haven Sauvignon Blanc
three jumbo shrimp | linguine | garlic white
wine cream

SEASONAL FAVORITES

BERRY BASIL FIZZ 12

bacardi limón rum | strawberry purée
lime juice | basil | sour soda

CORAL COLADA 12

malibu rum | raspberry purée | pineapple juice

SUNBLOSSOM 12

lillet blanc | tanqueray | orange juice | simple syrup
orange bitters

SPICY GIMLET 12

st. george green chili vodka | lime juice

KENTUCKY PEACH 12

bulleit bourbon | peach puree | lemon juice | ginger beer

SPICY MARGARITA 12

jalapeño tequila | triple sec | agave | lime juice

ELDERBERRY MOJITO 12

rum | elderberry | lime juice | mint | lemon-lime soda

STRAWBERRY MARGARITA ON THE ROCKS 12

casamigos blanco tequila | triple sec | agave | strawberry
purée | lime juice

BRIAR PATCH 12

gin | raspberry liqueur | blueberry purée | lemon juice

BLUEBERRY MUFFIN MULE 12

vodka | ginger beer | blueberry purée | lemon juice

CAPTAIN RUM PUNCH 12

captain morgan | strawberry | peach | pineapple juice
grenadine | club soda

ELDERFLOWER GARDEN 12

bombay gin | elderflower liqueur | blue curaçao | lemon
juice | foaming sugar | simple sugar | tonic

SPECIALTY OLD FASHIONEDS

CHERRY BARK + HAZELNUT 10

served Classic style

frangelico liqueur | red stagg bourbon | cherry bark
vanilla bitters | demeara syrup

APPLE 10

served Wisconsin style

crown royal regal apple whisky | apple slices

ORANGE 10

served Wisconsin style

jameson orange whisky | orange bitters

PEACH CINNAMON 10

served Wisconsin style; choice of sweet or sour
peach crown | cinnamon

ICE CREAM DRINKS

GRASSHOPPER 12

Crème de menthe, Crème de cacao, ice cream

BRANDY ALEXANDER 12

Aristocrat brandy, crème de cacao, ice cream

PINK SQUIRREL 12

Crème de noyaux, crème de cacao, ice cream

SIGNATURE COCKTAILS

BLACK REVOLVER 11

bulliet bourbon | kahlua coffee liqueur | simple syrup
orange bitters

MARGARITA ROYALE 11

don julio blanco | crown royal peach | agave | lime
juice

SAZERAC 12

sazerac rye | absinthe | demerara syrup | peychaud's
bitters

BEER

DRAFT 6

3 Sheeps Chaos Pattern IPA

New Glarus Spotted Cow

Seasonal Rotating

Seasonal Rotating IPA

DOMESTIC 4

Miller High Life

Coors Light

Busch Light

Miller Lite

Michelob Ultra

CRAFT/IMPORT 6

New Glarus Moon Man

Guinness

Founders All Day IPA

Stella Artois®

3 Sheeps Chaos Pattern IPA

Modelo Especial

SELTZERS 7

Carbliss Assorted Flavors

Good Boy Assorted Flavors

MOCKTAILS

STRAWBERRY SPRITZ 8

strawberry purée | lemonade | simple syrup | soda

BERRY BLISS 8

blackberry & raspberry purée | lime juice | agave
basil | soda

SUMMER FLING 8

peach purée | orange juice | cranberry juice,
grenadine

LAKE BREEZE 8

apple juice | blue curacao syrup | lemon juice

MOCKARITA 8

lime juice | agave | seedlip N/A | sour soda

MULE-ISH 8

lime juice | ginger beer | seedlip N/A

NO-JITO 8

lime juice | mint | simple syrup | seedlip N/A | soda