

# DINNER

## SHAREABLES

<b>TURF. CHICKEN NACHOS</b>	18
blackened chicken   tajin dusted tortilla chips   queso blanco   pico de gallo   guacamole   cumin crema   candied jalapeño [ add-on: smoked brisket +6   chorizo +3   chicken +5 ]	
<b>WISCONSIN CHEESE CURDS [v]</b>	14
roasted jalapeño ranch	
<b>KOREAN BBQ PORK RIBLETS</b>	17
spicy & tangy bbq sauce   scallion   toasted sesame	
<b>HOUSE-CRAFTED CHORIQUESO</b>	14
white queso   house-roasted chorizo   pico de gallo   tajin dusted tortilla chips	
<b>FRIED CHICKEN WINGS</b>	16
choice of buffalo, barbecue, sweet thai sauce or dry rub	
<b>COCONUT SHRIMP</b>	16
sweet thai sauce	
<b>ARTICHOKE SPINACH DIP [v]</b>	16
house-made spinach artichoke dip   crostini	
<b>WHIPPED HOUSE-CRAFTED RICOTTA [v   N]</b>	18
broccolini   delicata squash   honey   roasted hazelnuts   crostini	



## GREENS [ add-on: chicken +5 | salmon +16 | steak +18 ]

<b>WINTER CAESAR</b>	16
baby red romaine   delicata squash   bacon   tomato   parmesan crisp   roasted garlic vinaigrette	
<b>FALL HARVEST [v   N]</b>	18
mixed greens   butternut squash   raisins   candied walnuts   goat cheese   apple cider vinaigrette	
<b>BEEF &amp; GOAT CHEESE [v   N]</b>	18
mixed greens   roasted beets   goat cheese   candied pecans   honey   shaved fennel   balsamic dressing	
<b>AHI TUNA POKE BOWL*</b>	24
sushi rice   wakame   cucumber & carrot kimchi   avocado   pickled onion   edamame   sesame ponzu	
<b>SOUTHWEST COBB [GF]</b>	15
crisp romaine   avocado   cherry tomato   wisconsin bleu cheese   hard boiled egg   crisp bacon   buttermilk ranch	

## ON THE SIDE

<b>FRIED BRUSSELS SPROUTS [N]</b>	12
maple balsamic glaze   crisp bacon   candied pecan   parmesan	
<b>BAKED MAC &amp; CHEESE [v]</b>	10
herbed panko topping	
<b>TRUFFLE FRIES [v]</b>	10
grated parmesan   fresh parsley   truffle oil	
<b>SAUTÉED BROCCOLINI [v   GF   N]</b>	11
shallot   garlic oil   hazelnut	
<b>BAKED POTATO [v]</b>	6
[ loaded: bacon   cheddar   green onions +3 ]	

## ENTRÉES

<b>PAPPARDELLE BOLOGNESE</b>	33
ground beef   sausage   bacon   buratta   basil	
<b>VEGETABLE LINGUINE [v]</b>	29
butternut squash   asparagus   broccolini   spinach   pesto	
<b>BRAISED BEEF SHORT RIB</b>	42
winter vegetable medley   butternut purée   charred onion jus	
<b>FAROE ISLAND SALMON* [GF]</b>	38
charred asparagus   brown butter seared maitake mushrooms   tequila glaze	
<b>14oz. NEW YORK STRIP STEAK* [GF]</b>	58
grilled   chimichurri sauce   truffle frites	
<b>CHICKEN PAILLARD [GF]</b>	32
arugala   heirloom tomato   caperberries   shaved fennel   parmesan   kalamata olive vinaigrette	
<b>SEARED SCALLOPS</b>	38
butternut purée   broccolini   baby carrots   asparagus   tomato   petite mixed green salad	
<b>FRENCH DIP SANDWICH</b>	24
shaved prime rib   mozzarella cheese   horseradish cream   au jus   baguette   fries [ add-on: giardiniera +1 ]	
<b>LEGENDARY TURF BURGER* [GF]</b>	22
8oz. prime short rib, brisket, & angus blend   nueske's bacon   aged cheddar   chipotle tomato aioli   leaf lettuce   red onion   toasted brioche bun   dill pickle   fries	

# COCKTAILS

Barrel-Aged Old Fashioned 16  
journeyman last feather rye whiskey | maraschino liqueur

PomTini 14  
tito's vodka | orange liqueur | pomegranate

Ginger & Pear Affair 16  
tequila ocho blanco | pear | lime | ginger

Spiced Fairway Shandy 14  
bullet bourbon | lemon | maple syrup | oktoberfest lager

Pumpkin Spice Pick Me Up 15  
rush creek coffee vodka | kahlua | wandering bear pumpkin cold brew

The Crisp Spritz 15  
aperol | journeyman apple cider liqueur | prosecco

## WINE BY THE GLASS

### WHITE & SPARKLING WINE

	GLASS	BOTTLE
Michelle Chiarlo Moscato d'Asti Piedmont, Italy 2021	12	44
Conundrum White by Caymus California 2021	13	47
Terlato Pinot Grigio Friuli Friuli-Venezia Giulia, Italy 2022	14	52
The Infamous Goose Sauvignon Blanc Marlborough, New Zealand 2021	14	49
AIX Rosé Provence, France	15	54
Kim Crawford Sauvignon Blanc Marlborough, New Zealand 2021	16	58
Boen 'Tri Appelation' Chardonnay Tri-County, California 2021	11	38
Chat. Buena Vista Chardonnay Carneros, California 2021	14	49
Chandon Brut Rosé Napa Valley, California	18	72

### RED WINE

	GLASS	BOTTLE
Erath Resplendent Pinot Noir Oregon, USA 2018	16	58
Boen 'Tri Appelation' Pinot Noir Tri-County, California 2019	14	49
Conundrum Red Blend by Caymus Fairfield, California 2018	13	47
Emmolo Merlot by Caymus Napa Valley, California 2019	19	79
Aviary Vineyards Cabernet Sauvignon Napa Valley, California 2020	15	54
J. Lohr Cabernet Sauvignon Paso Robles, California 2020	11	38
Wagner Family Red Schooner Malbec Mendoza, Argentina	17	69
DAOU "Pessimist" Paso Robles, California 2021	12	44

## CRAFT BEER

New Glarus Moon Man No coast pale ale. Bright bold blend of five hops that flirt obligingly with the smooth malty backside.	8.50
Angry Orchard Bright, crisp apple flavor, just like biting into a fresh apple.	7.50
Kona Big Wave Lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking, and refreshing.	8.50
Whole Hog Casper White Stout Gold in color, melding the creamy mouthfeel and coffee hints of a stout with the unexpected flavors of Pilsner malt, white chocolate, and vanilla.	9.50
Modelo Especial Well-balanced taste and light hop character with crisp clean finish, defined by orange blossom honey aroma with a hint of herb.	8.00
Three Floyd's Zombie Dust Intensely hoppy American Pale Ale with a well-rounded bitterness.	9.50
Robert The Bruce A full-bodied Scottish-style Ale with a well-rounded malty profile and roasted biscuit-like notes.	9.50
Lagunitas Lil Sumpin' Featuring a strong hop finish on a silky body, it's a hoppy pale wheat ale that is great for IPA fans, but so smooth that hefeweizen fans dig it, too.	8.50



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Parties of six (6) or more will have an automatic 20% gratuity added and may only split the check two ways.

House-made chips and French fries are made in a fryer shared with wheat products.

\*Notice: whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF = gluten free option available V = vegetarian N = contains nuts