

DINNER

SHAREABLES

TURF. CHICKEN NACHOS 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]

WISCONSIN CHEESE CURDS [V] 14

roasted jalapeño ranch

KOREAN BBQ PORK RIBLETS 17

spicy & tangy bbq sauce | scallion | toasted sesame

HOUSE-CRAFTED CHORIQUESO 14

white queso | house-roasted chorizo | pico de gallo | tajin dusted tortilla chips

FRIED CHICKEN WINGS 16

choice of buffalo, barbecue, sweet thai sauce or dry rub

COCONUT SHRIMP 16

sweet thai sauce

ARTICHOKE SPINACH DIP [V] 16

house-made spinach artichoke dip | crostini

WHIPPED HOUSE-CRAFTED RICOTTA [V | N] 18

broccolini | delicata squash | honey | roasted hazelnuts | crostini



ENTRÉES

PAPPARDELLE BOLOGNESE 33

ground beef | sausage | bacon | buratta | basil

VEGETABLE LINGUINE [V] 29

butternut squash | asparagus | broccolini | spinach | pesto

BRAISED BEEF SHORT RIB 42

winter vegetable medley | butternut purée | charred onion jus

FAROE ISLAND SALMON* [GF] 38

charred asparagus | brown butter seared maitake mushrooms | tequila glaze

14oz. NEW YORK STRIP STEAK* [GF] 58

grilled | chimichurri sauce | truffle frites

CHICKEN PAILLARD [GF] 32

arugala | heirloom tomato | caperberries | shaved fennel | parmesan | kalamata olive vinaigrette

SEARED SCALLOPS 38

butternut purée | broccolini | baby carrots | asparagus | tomato | petite mixed green salad

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

WINTER CAESAR 16

romaine | kalamata olives | cherry tomatoes | croutons | anchovies | parmesan crisp | caesar dressing

FALL HARVEST [V | N] 18

mixed greens | butternut squash | raisins | candied walnuts | goat cheese | apple cider vinaigrette

BEET & GOAT CHEESE [V | N] 18

mixed greens | roasted beets | goat cheese | candied pecans | honey | shaved fennel | balsamic dressing

AHI TUNA POKE BOWL* 24

sushi rice | wakame | cucumber & carrot kimchi | avocado | pickled onion | edamame | sesame ponzu

SOUTHWEST COBB [GF] 15

crisp romaine | avocado | cherry tomato | wisconsin bleu cheese | hard boiled egg | crisp bacon | buttermilk ranch

HALF SOUP & HALF SALAD 15

choose from our soup of the day or chili & half of any salad

HANDHELDS

FRENCH DIP SANDWICH 24

shaved prime rib | mozzarella cheese | horseradish cream | au jus | baguette | fries [add-on: giardiniera +1]

LEGENDARY TURF BURGER* [GF] 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

B.A.L.T 16

bacon | avocado | lettuce | non-smoked turkey | tomato | garlic aioli | toasted whole grain bread | french fries

NASHVILLE HOT CHICKEN 18

buttermilk fried chicken breast | chipotle hot sauce | creamy coleslaw | bread & butter pickles | toasted brioche bun | french fries

ON THE SIDE

FRIED BRUSSELS SPROUTS [N] 12

maple balsamic glaze | crisp bacon | candied pecan | parmesan

BAKED MAC & CHEESE [V] 10

herbed panko topping

TRUFFLE FRIES [V] 10

grated parmesan | fresh parsley | truffle oil

SAUTÉED BROCCOLINI [V | GF | N] 11

shallot | garlic oil | hazelnut

BAKED POTATO [V] 6

[loaded: bacon | cheddar | green onions +3]

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