

# HUNT CLUB

## steakhouse

Dinner Hours  
 Sunday – Thursday: 4pm to 9pm  
 Friday – Saturday: 4pm to 10pm

Happy Hour  
 Sunday – Thursday: 4pm to 6pm  
 Bar Only

### MARTINI

- Cosmo 15**  
citroen vodka, orange liqueur, cranberry
- Vesper 16**  
roku gin, tito's vodka, lillet blanc
- French 15**  
grey goose, chambord, pineapple
- Espresso 17**  
rush creek vodka, kahlua, espresso
- Sidecar 16**  
courvoisier cognac, orange liqueur

### OLD FASHIONED

- Ralph's Wisconsin 15**  
korbel brandy, bitters, orange, cherry pressed
- Classic 15**  
bulleit bourbon, bitters, orange peel
- Oaxacan 16**  
cimarron reposado, mezcal, agave, bitters
- Maple - Rum 16**  
plantation 5-year aged rum, maple syrup, bitters
- Pumpkin Old Fashioned 15**  
maker's mark, pumpkin spice, bitters

### HIGHBALL

- Moscow Mule 13**  
tito's vodka, ginger beer, lime
- Dark & Stormy 13**  
goslings rum, ginger beer, lime
- Southside 13**  
mount gay rum, lemon, mint
- Paloma 15**  
tequila ocho tequila, grapefruit

### RESERVE

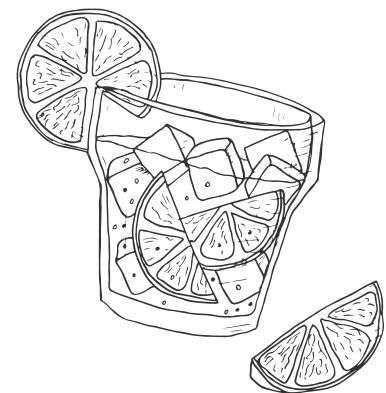
**Manhattan 32**  
10yr. whistlepig rye, vermouth

**"Market Price" Old Fashioned**  
*ask your server for details*

**Clase Azul Signature 35**  
clase azul reposado, lime, agave

## Seasonal

- Olive Oil Martini 18**  
olive oil & rosemary infused ketel one vodka, dry vermouth
- Winter Citrus Gimlet 14**  
sipsmith gin, blood orange liqueur, lime
- Fireside Flip 16**  
whistle pig, coffee liqueur, creme de cacao, egg, nutmeg
- Black Forest Manhattan 16**  
michter's rye, cherry heering, dolin sweet vermouth, chocolate bitters
- Smoked Chili Margarita 18**  
tequila ocho, cointreau, lime, jalapeño
- Orchard Spice Sour 15**  
door county apple brandy, allspice, lemon, honey



### WINE BY THE GLASS

#### Champagne & Sparkling

- Riondo, **Prosecco NV**, Veneto, Italy, 375mL **12**
- Goldeneye **Brut Rosé** by Duckhorn, North Coast, California **20/80**
- J Vineyards, "**Cuvee 20**" **Brut**, Russian River Valley, California **24/96**

#### White & Rosé

- Vietti, **Moscato d'Asti**, Piemonte, Italy, 2023 **13/52**
- Terlato, **Pinot Grigio**, Friuli-Venezia Giulia, Italy, 2022 **13/52**
- Austin Hope, **Chardonnay**, Paso Robles, California, NV **13/52**
- Loimer "Lois", **Grüner Veltliner**, Kamptel, Austria, 2021 **14/56**
- La Nerthe 'Les Cassagnes', **Rosé**, Cotes-du-Rhone, France 2024 **14/56**
- Craggy Range, **Sauvignon Blanc**, New Zealand, 2023 **15/60**
- Long Meadow Ranch, **Sauvignon Blanc**, Rutherford, California, 2023 **16/64**
- Frank Family, **Chardonnay**, Carneros, California, 2022 **19/76**
- Far Niente, **Chardonnay**, Napa Valley, California, 2022 **25/100**

#### Red

- Matchbook 'The Herdsman', **Cabernet Sauvignon**, Central Valley, CA **15/60**
- Faustino Reserva V, **Rioja**, Spain, 2018 **15/60**
- Au Bon Climat, **Pinot Noir**, Santa Barbara County, California, 2023 **16/64**
- Finca Ambrosia 'Luna Llena', **Malbec**, Argentina 2021 **17/68**
- Damilano 'Marghe', **Nebbiolo**, Piedmont, Italy, 2022 **17/68**
- Belle Glos "Balade", **Pinot Noir**, Sta. Rita Hills, California, 2022 **20/80**
- Penfolds 'Bin 389', Cabernet Shiraz, Australia, 2020 **20/80**
- Post & Beam, Cabernet Sauvignon, Napa Valley, California, 2021 **25/100**

### ZERO PROOF COCKTAILS

- Strawberry Daiquiri Spritz 12**  
lemonade, strawberry, lime
- Sparkling Blueberry Ginger 12**  
n/a sparkling wine, blueberry, ginger

### BEER

#### Bottled & Can

- Corona Extra 7**
- Coors Light 6**
- Heineken 6**
- Heineken 0.0 6**
- Michelob Ultra Light 6**
- Miller Lite 6**
- Guinness 16oz. 9**
- Matilda 9**
- Founders All Day IPA 8**
- Stella Artois 7**

### RESERVE BY THE GLASS WINE LIST

#### White

Domaine Vocoret, **Chablis**, France, 2023 **25/100**

#### Red

- Sanford, **Pinot Noir**, Sta. Rita Hills, California, 2022 **28/112**
- Rutherford Hill, **Merlot**, Napa Valley, California, 2022 **30/120**
- Kosta Browne, **Pinot Noir**, Sta. Rita Hills, California, 2022 **40/160**
- Chimney Rock, **Cabernet**, Napa Valley, California, 2022 **45/180**

## STARTERS

### Duck Fat Parker House Rolls 16

whipped local maple butter, sea salt

### Local Apples & Crescenza 21 N V

soft-ripened wisconsin cow milk cheese, baby beets, baby arugula, roasted hazelnut, hazelnut vinaigrette

### Jumbo Lump Crab Cake 29

pickled habanero aioli, endive & herb salad, champagne vinaigrette

### Gouda & Ale Fondue 24 V

holland farms truffle gouda & local ale, caramelized onion, pear, grilled country sourdough

### Thick Cut Applewood Smoked Bacon 24 N

dried cherries in port wine, roasted walnuts, black pepper, bourbon flambe

## RAW & CHILLED BAR

### Yellowfin Tuna Carpaccio\* 26 N

shaved fennel, dried apricot, sicilian olives, pickled shallot, calabrian chili aioli, toasted pine nuts

### Chilled Colossal Shrimp Cocktail 29

calabrian chili cocktail sauce, lemon

### Wagyu Steak Tartare\* 45

japanese A5 ribeye, pickled shallot, fresno, chive, parsley, quail egg, black garlic aioli, wagyu beef fat crostini

### Oysters On The Half Shell\* MP

daily selection of east & west coast oysters, champagne mignonette, lemon

### Iced Seafood Platter\* 55/110

lobster tail, snow crab, colossal shrimp, oysters, mussels, clams, habanero aioli, calabrian chili cocktail sauce, lemon

## FROM THE GARDEN & KETTLE

### Caesar Wedge 17

baby romaine, spanish white anchovies, parmesan, house-crafted caesar dressing, parmesan crostini

### Roasted Autumn Squash 22 N V

laclare creamery chevre, frisee, red chili, pine nut, cider agro-dolce, baby tarragon

### Steakhouse Chopped 19

baby gem lettuce, applewood smoked bacon, pickled shallot, marinated heirloom tomato, roth buttermilk bleu, buttermilk basil dressing

### Hunters Onion Soup 18

caramelized onion, duck confit, roasted duck broth, sherry, dark rye, aged gruyère

## Butcher's Block

char broil crusted prime, dry age and wagyu beef  
confit cipollini, tuscan olive oil, coarse english sea salt

### Enhancements

enhance any steak

truffle butter +9

fresh horseradish cream +6

chimichurri +6

béarnaise sauce +6

burgundy demi-glace +6

wisconsin bleu cheese +6

hunt club original steak sauce +6

### PRIME

8oz. Tenderloin 56

12oz. New York Strip\* 67

16oz. Ribeye\* 89

### DRY-AGED

16oz. Bone-In New York Strip 89

18oz. Bone-In Ribeye 110

20oz. Bone-In Porterhouse 120

### WAGYU

Mishima Farms 24oz. Cowboy Ribeye 225

United States

Rangers Valley 18oz. New York Strip 165

Australia

Kagoshima Farms 5oz. A5 Ribeye 105

Japan

### Add-ons

add-on to any steak

lobster tail +36

two scallops +25

crab a la oscar +29

## FROM THE SEA

### Seared Diver Sea Scallops\* 52

sunchoke, quince, treviso, pancetta crudo, brown butter, aged balsamic, capers, fine herbs

### Parmesan Crusted Walleye 42

roasted apples & salsify, chanterelle mushrooms, rosemary-apple brown butter, celery sprouts, reisling reduction

### Almond Crusted Arctic Salmon 44 N

marcona almond, marinated baby beets, parsnip puree, lingonberry aquavit, watercress, tarragon, ice wine-crème fraîche skumma

## THE OTHER MEAT

### Honey Glazed Pan Roasted Half Chicken 38 N

champagne-ginger poached pear, confit pearl onions, red currants, walnut soubise

### 10oz. Steakhouse Char-Grilled Prime Burger\* 26

pleasant ridge alpine cheese, HC original steak sauce, caramelized onion-apple cider-bacon jam, arugula, toasted brioche roll, house-made mayonnaise

### Maple Grilled Berkshire Pork Tenderloin\* 38

red wine braised red cabbage, rye spaetzle in taleggio cheese sauce, cardamom, apple-fennel-hazelnut brunoise, saba

## NO MEAT

### Chef's Seasonal Risotto MP V

### House-made Potato Gnocchi 36 V N

roasted butternut squash, confit pearl onions, toasted pine nut, herbed brown butter-champagne sauce, radicchio  
add fresh black truffle +39

## SIDES TO SHARE

### Whipped Yukon Gold Potatoes 14 V

sweet cream, sweet cream butter, chives

### Wagyu Beef Fat French Fries 14

sea salt, fine herbs, house-made cranberry ketchup

### Crispy Brussels Sprouts 15 N

applewood smoked bacon, brown sugar-chili crunch, toasted almonds

### Truffle Mac & Cheese 17 V

truffle cheddar sauce, parmesan breadcrumbs  
add lobster +18

### Herb Roasted Heirloom Baby Carrots 16 V

béarnaise sauce, 2-yr aged parmesan

### Steakhouse Wild Mushrooms 18

marsala cream, shallots, roasted garlic

Many items are, or can be made gluten free upon request. N - Contains Nuts | V - Vegetarian

Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.