

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

HUNT CLUB

steakhouse

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

MARTINI

- Dragonfly Cosmo 15**
grey goose citroen, dragon fruit, cranberry
- Salted Caramel 17**
ketel one, mr. black coffee liquor, espresso, salted caramel, demerara
- Italian Lemon Drop 17**
rush creek vodka, limoncello
- Velvet Reserve Sidecar 17**
courvoisier cognac, disaronno, lemon

OLD FASHIONED

- Ralph's Wisconsin 15**
korbel brandy, bitters, orange, cherry pressed
- Oaxacan 16**
cimarron reposado, mezcal, agave, bitters
- Maple - Rum 16**
plantation 5-year aged rum, maple syrup, bitters

HIGHBALL

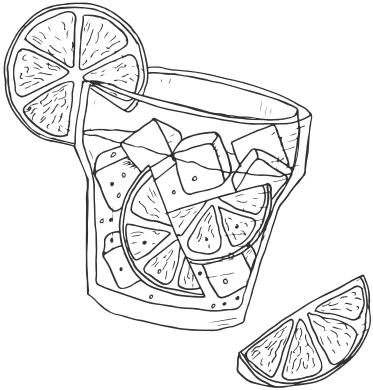
- The Brooklyn Botanist 14**
roku gin, dolin dry vermouth, luxardo cherry, amaro averno
- Bacon Infused Sazerac 16**
bacon infused knob creek rye, vanilla demerara, bitters, lucid absinthe
- Japanese Toki Highball 16**
suntory toki, soda
- Violet Garden Spritz 16**
empress gin, giffard violette, st germain, lemon

RESERVE

- Manhattan 32**
10yr. whistlepig rye, vermouth, black walnut bitters
- "Market Price" Old Fashioned**
ask your server for details
- Clase Azul Signature 35**
clase azul reposado, lime, agave

Seasonal

- Lavender 75 18**
tito's vodka, lavender, lemon, chambord, prosecco
- Honey Rye Mule 17**
limousin rye, honey, lemon, ginger beer
- Geneva Sunset 16**
casamigos reposado, aperol, grapefruit juice, lime, agave
- Maple Apple Old Fashioned 16**
bulliet bourbon, apple brandy, maple, bitters
- Hunt Club Spicy Margarita 16**
milagro blanco, cointreau, lime, agave, jalapeño, tajin
- Apple Mint Mojito 15**
rum havan rum, fresh mint, green apple, lime demerara



WINE BY THE GLASS

<i>Champagne & Sparkling</i>		
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
<i>White & Rosé</i>		
Terlato, Pinot Grigio , Friuli-Venezia Giulia, Italy, 2022		13/52
Architect, Chardonnay , Russian River Valley, California, 2024		13/52
Villa Maria, Sauvignon Blanc , New Zealand, 2024		13/52
La Nerthe 'Les Cassagnes', Rosé , Cotes-du-Rhone, France 2024		14/56
Long Meadow Ranch, Sauvignon Blanc , Rutherford, California, 2023		16/64
Far Niente, Chardonnay , Napa Valley, California, 2022		25/100
<i>Red</i>		
Threadcount by Quilt, Cabernet Sauvignon , California		14/56
Purple Hands "Lone Oak", Pinot Noir , Dundee Hills, Oregon, 2023		16/64
Finca Ambrosia Casa, Malbec , Argentina 2023		17/68
Damilano 'Marghe', Nebbiolo , Piedmont, Italy, 2022		17/68
Belle Glos "Balade", Pinot Noir , Sta. Rita Hills, California, 2022		20/80
Austin Hope, Cabernet Sauvignon , Paso Robles, 2023		20
Post & Beam, Cabernet Sauvignon , Napa Valley, California, 2021		25/100

ZERO PROOF COCKTAILS 12

- Island Zen Tea**
matcha green tea, coconut, pineapple juice, half & half, soda
- Mango Fizz**
mango, agave, lime, soda, tajin
- Indigo Garden Elixir**
blueberry, lemon, basil, tonic
- Berry Herb**
strawberry, lemon, rosemary, ginger beer

BEER

<i>Bottled & Can</i>	
Corona Extra 7	Guinness 16oz. 9
Heineken 6	Stella Artois 7
Heineken 0.0 6	New Glarus Moon Man IPA 8
Michelob Ultra Light 6	New Glarus Totally Naked Lager 7
Miller Lite 6	

RESERVE BY THE GLASS WINE LIST

<i>White</i>	
Jacques Dumont, Sancerre , France, 2023	22/88
Domaine Vocoret, Chablis , France, 2023	25/100
<i>Red</i>	
Rutherford Hill, Merlot , Napa Valley, California, 2022	30/120
Chimney Rock, Cabernet , Napa Valley, California, 2022	45/180

STARTERS

Duck Fat Parker House Rolls 16

whipped local maple butter, sea salt

Wisconsin Alpine Cheese & Charcuterie 22 N

pleasant ridge reserve, speck, roasted delicata squash,
autumn chicories, candied walnut, fried sage,
maple-cider vinaigrette, pumpernickel toast

Jumbo Lump Crab Cake 29

pickled habanero aioli, endive & herb salad, champagne vinaigrette

Gouda & Ale Fondue 24 V

holland farms truffle gouda & spotted cow ale, caramelized onion,
dried cherries in port, grilled country sourdough

Thick Cut Applewood Smoked Bacon 24 N

maple agrodolce, sweet & spicy pearl onions,
bourbon flambe, rubbed walnuts

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 32

calabrian chili cocktail sauce, lemon

Wagyu Steak Tartare* 49

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* 60/120

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

Steakhouse Chopped 19

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

Roasted Wild Mushroom Salad 24 V

poached organic hen egg, chanterelle, hen of the woods, truffle vinaigrette,
cultured cream, chive, petite celery, buttered pumpernickel croutons

Hunter's Onion Soup 17

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

Cream of Chestnut & Celery Root Soup 16 V

brown butter, celery sprouts, crumbled chestnuts

Butcher's Block

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

Enhancements

customize your 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 60

12oz. New York Strip 75

16oz. Ribeye 98

DRY-AGED*

16oz. Bone-In New York Strip 90

18oz. Bone-In Ribeye 110

20oz. Bone-In Porterhouse 120

WAGYU*

Mishima Farms 24oz. Cowboy Ribeye 210

United States

Rangers Valley 18oz. New York Strip 180

Australia

Kagoshima Farms 5oz. A5 Ribeye 105

Japan

Add-ons

elevate your entrée

lobster tail +44

two scallops +28

crab a la oscar +32

FROM THE SEA

Seared Diver Sea Scallops* 58

confit celeriac, black trumpet mushrooms, wild red currants,
juniper, brown butter, lemon zest

Great Lakes Walleye Roulade 44

potato gratin, roasted savoy cabbage, green apple,
frisée, dill, smoked lake whitefish velouté

Slow Baked-Warm Arctic Salmon* 46

charred leek, sunchoke purée, ginger pickled quince, sunchoke chips,
smoked soy glaze, salmon roe, horseradish, chervil

NO MEAT

Autumn Pumpkin Risotto 48 V

fall burgundy truffle, chanterelle, roasted pumpkin, hazelnut,
sage, pleasant ridge local alpine cheese

Alps Style Grilled Savoy Cabbage 36 V

carr valley grand cru gruyère fondue, caramelized riesling onions,
pickled mustard seed-bosc pear conserva, caraway crisps

THE OTHER MEAT

Pan Roasted Amish Chicken 42

oyster mushroom, delicata squash, saffron,
black garlic coulis, chardonnay crème blanc sauce

10oz. Char-Grilled Prime Burger* 29

fontina, smoked prosciutto, caramelized balsamic onions,
baby arugula, house-made mayonnaise, toasted brioche roll

Boneless Braised Berkshire Pork Spareribs 44

wilted mustard greens, glazed cipollini, smoked salsify,
honeycrisp apple, rosé-beet vinaigrette, riesling-mustard jus

Seared Moulard Duck Breast 52

braised red cabbage, parsnip purée, rye spaetzle,
juniper-duck fat crumble, elderberry-duck demi-glace

SIDES TO SHARE

Wagyu Beef Fat French Fries 15

sea salt, fine herbs,
house-made cranberry ketchup

Whipped Yukon Gold Potatoes 15 V

sweet cream, sweet cream butter, chives

Crispy Brussels Sprouts 16 N

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

Truffle Mac & Cheese 18 V

add half lobster +33
truffle cheddar sauce, parmesan breadcrumbs

Roasted Heirloom Baby Carrots 16 V

pickled shallot béarnaise sauce,
2-yr aged parmesan

Steakhouse Wild Mushrooms 19

marsala cream, shallots, roasted garlic

Executive Chef Troy Unruh

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.