

EASY BITES

CRISPY CALAMARI

Parmesan, thyme, fresh lemon, fire roasted pomodoro

ROASTED TENDERLOIN SKEWERS

Roasted garlic soy marinade, cremini mushroom, toasted sesame seed, ginger soy glaze, cilantro

GRILLED PRAWN COCKTAIL

Horseradish cocktail sauce, lemon

ROASTED ARTICHOKE & SPINACH DIP

Aged wisconsin parmesan, fried pita chips

FROM THE GARDEN & KETTLE

CLASSIC CAESAR SALAD

Crisp romaine, aged wisconsin parmesan, garlic & herb croutons, oven dried tomatoes, citrus marinated kalamata olives

STEAKHOUSE WEDGE SALAD

Local iceberg, candied bacon, oven roasted cherry tomato, Wisconsin bleu cheese, roasted shallots, parmesan crouton

HOUSE SALAD

STEAKHOUSE CHILI

Chive sour cream, aged cheddar, candied jalapeños

FRENCH ONION

Toasted brioche, melted fontina, aged gruyere

LOBSTER BISQUE

Sherry cream, roasted lobster, smoked trout roe

ENTREES

BARREL CUT 8oz. FILET

16oz. PRIME RIBEYE

CEDAR PLANKED ORA KING SALMON

Chardonnay risotto, roasted asparagus, poached fennel, toasted hazelnut praline, candied lemon peel, charred cipollini onion

ALDEN HILLS CHICKEN

Half roasted, garlic whipped potato, roasted brussels sprout leaves, balsamic glaze, rosemary jus

GRILLED BERKSHIRE TOMAHAWK PORK CHOP

Browned butter gnocchi, roasted haricot vert, porcini red wine cream sauce

RISOTTO

Creamy butternut squash heirloom carnaroli rice, candied pecans, king trumpet mushroom, thyme & port wine reduction

WILD MUSHROOM RIGATONI

Mascarpone cream sauce, wild mushrooms, shaved parmesan, toasted truffle bread crumbs

SIDES FOR THE TABLE

GRILLED ASPARAGUS

Parmesan, lemon, hazelnut praline

ROASTED BRUSSELS SPROUTS

Candied bacon, pecans, roasted shallots

MARSALA MUSHROOM

GARLIC WHIPPED YUKON & PARSNIPS MASH

MACARONI & CHEESE

TRUFFLE FRIES

MANY ITEMS ARE, OR CAN BE MADE GLUTEN FREE UPON REQUEST.

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