

DINNER MENU

SOUP & SALAD

Butternut Squash Soup {v} \$6 ⁵⁰ ginger whipped cream, green onion	Little Gem Wedge Salad \$9 ⁵⁰ gem lettuce, cherry tomato, crispy onion, maytag blue cheese crumbles, applewood smoked bacon, house blue cheese dressing
Prime Steak Salad \$17 ⁵⁰ sliced prime new york strip steak, gem lettuce, arugula, romaine, confit potato, maytag blue cheese crumbles, crispy pearl onion, tomato, house blue cheese dressing	Caesar Salad \$8 ⁵⁰ gem lettuce, romaine, parmesan crisp, tomato, house caesar, {add sliced amish chicken \$6}

SMALLER FARE

Oysters on the Half Shell {1/2 dozen} \$16 ⁵⁰ pickled cucumber, house chili sauce yuzu ice	Hand Cut Wagyu Steak Tartare \$17 ⁵⁰ capers, shallot, parmesan crisp, egg yolk, toasted baguette
Seared Ahi Tuna \$18 ⁵⁰ avocado, dill, balsamic caviar, nikiri soy, nam jim	Pan Seared Diver Scallops \$16 ⁵⁰ chardonnay olive oil, applewood smoked bacon
Crispy Rock Shrimp \$15 ⁵⁰ creamy chili sauce, yuzu	Prince Edward Island Mussels \$14 ⁵⁰ spicy bourbon miso, basil, roasted garlic, parmesan, toasted baguette
Roasted Beets & Fried Goat Cheese {v} \$14 ⁵⁰ arugula, candied walnuts, pomegranate balsamic	Parmesan Truffle Fries {v} \$9 ⁵⁰ black truffle aioli
Bourbon Battered Wisconsin Cheese Curds {v} \$10 ⁵⁰ house curd sauce	Cauliflower Parmesan Tots {v} \$8 ⁵⁰ maytag blue cheese sauce

LARGER FARE

ENTREES

ROASTED AMISH CHICKEN \$24 ⁵⁰ grilled maitake mushrooms, charred pearl onion, crispy fingerling potato, fried caper, rosemary lemon sauce
RED WINE BRAISED SHORT RIB \$34 ⁵⁰ all day braise, sweet potato puree, broccolini, pickled radish, watercress, natural beef jus
MEDITERRANEAN SEA BASS \$32 ⁵⁰ chardonnay olive oil, dill, bok choy, fingerling potatoes
LOCH DUART SCOTTISH SALMON \$27 ⁵⁰ grilled asparagus wrapped zucchini, pickled cauliflower, salmon roe, lemon olive oil, spinach & cauliflower sauce
TRUFFLE MUSHROOM PASTA {v} \$21 ⁵⁰ hand-made pappardelle, black truffle, parmesan

PRIME STEAKS & CHOPS

We proudly serve only the finest USDA Prime steaks and chops sourced from the Linz Heritage Angus cattle program. Sustainable and locally raised genuine black Angus beef that is aged for a minimum of 30 days and trimmed to perfection.

PRIME STEAK FRITES {10 oz} \$32 ⁵⁰ black truffle fries
CENTER CUT NEW YORK STRIP {12 oz} \$39 ⁵⁰
BONE-IN RIBEYE {20 oz} \$52 ⁵⁰

WAGYU BURGERS choice of natural cut fries or side salad {substitute truffle fries 3⁵⁰}

We proudly serve only the finest Mishima Reserve Wagyu beef, known for its extraordinary taste and tenderness.

SPICY BOURBON \$18 ⁵⁰ bourbon candied steak bacon, kimchi, pickled onion, pickled jalapeno, spsicy bourbon miso, smoked provolone
FR CHEESEBURGER \$16 ⁵⁰ bib lettuce, american cheese, special sauce



ON THE SIDE

all sides \$7⁵⁰

FIRE ROASTED
MAITAKE MUSHROOMS

CRISPY FINGERLING POTATOES
rosemary butter, parmesan

ROASTED ASPARAGUS
bacon panegratto

SAUTEED BROCCOLINI

WINE LIST

SPARKLING

	GLASS	BOTTLE		GLASS	BOTTLE
Portell Brut Cava Catalonia, Spain <i>Green apple, lemon meringue, warm rolls out of the oven</i>	12 ⁵⁰	50	Charles Ellner 'Carte Blanche' Brut NV Champagne, France <i>There is no substitute for Champagne, dry, toasty, fresh, delicate flowers</i>		74

ROSE

ICONS	GLASS	BOTTLE		GLASS	BOTTLE
L'Ostal-Cazes Pays d'Oc, France 2017 <i>From a legendary Bordeaux winery, crisp, refreshing, strawberry, orange</i>	12 ⁵⁰	50	Château Moncontour Cremant Rosé NV Loire Valley, France <i>Beautiful rosé of Cabernet Franc – dried cherries, basil, silky bubbles</i>	14 ⁵⁰	58

WHITE WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
Domaine Henri Bailly Sancerre Loire Valley, France 2018 <i>100% Sauv Blanc, stony, lime, dry</i>		62	Wairau River Sauvignon Blanc Marlborough, New Zealand 2017 <i>Grapefruit, lemongrass, zippy n' fresh</i>	12 ⁵⁰	50
Modello Masi Pinot Grigio Blend Italy 2016 <i>Lemon zest, crisp pear, dry finish</i>	12 ⁵⁰	50	Banfi 'La Pettegola' Vermentino Tuscany, Italy 2017 <i>Fresh, exceptionally vibrant, citrus, walking through a Tuscan meadow</i>	13 ⁵⁰	54
Viña Cartin Albariño Rias Baixas, Spain 2017 <i>Green citrus, ocean air, minerality</i>		54	Lucien Albrecht Dry Riesling Alsace, France 2016 <i>Beautiful expression of DRY riesling, green apple, white flowers</i>	13 ⁵⁰	54
William Fevré Chablis Burgundy, France 2017 <i>Apples, pears, oyster shell, a beautiful, full-bodied but fresh Chardonnay</i>		64	Chalk Hill Chardonnay Sonoma Coast, California 2017 <i>Fans of bold, buttery, toasty, rich Chardonnay will love this icon</i>	14 ⁵⁰	58

RED WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
The Four Graces Pinot Noir 2016 Willamette Valley, Oregon <i>A bold, earthy pinot with great structure, woody, mushrooms</i>		96	Truchard Pinot Noir Carneros, California 2016 <i>Bright cherry, light, fruit-forward, nimble acidity, a very versatile wine</i>	16 ⁵⁰	68
Selvapiana Chianti Rufina Tuscany, Italy 2014 <i>Dried Italian herbs, touch of smoke, a complex, complete wine</i>	13 ⁵⁰	54	Rallo 'Normanno' Nero d'Avola Sicily, Italy 2015 <i>Red fruit, red pepper spice, pretty wine, medium body, similar to grenache</i>	12 ⁵⁰	50
Domaine Ruet Côte du Brouilly Beaujolais, France 2016 <i>Soft, fruit-forward, earthy, dried berries</i>	14 ⁵⁰	58	Don Nicanor Nieto Senetiner Malbec, Mendoza, Argentina 2016 <i>Blackberry pie, freshly ground pepper, a big wine but so smooth and silky</i>	15 ⁵⁰	62
Shinas Estate 'The Guilty' Shiraz South Eastern, Australia 2016 <i>Made by an Aussie Judge, full of black pepper, blackberry, great for chops</i>	19 ⁵⁰	78	Emiliana 'Coyam' Colchagua Valley, Chile 2013 <i>Stacks up against \$100+ Cali Cabs, this Syrah is powerful, dry, spicy</i>		68
Couly-Dutheil Cabernet Franc Chinon, Loire Valley, France 2014 <i>Green, white pepper, dried cherry</i>		66	Buehler Estate Zinfandel Napa Valley, California 2016 <i>Gobs of blueberries, jammy, juicy, purple plums, hints of baking spice</i>	15 ⁵⁰	62
Liparita Cabernet Sauvignon Napa Valley, California 2015 <i>Bold blackberry, cedar, cigar, dry from some of Napa's oldest vineyards</i>	18 ⁵⁰	74	Lancaster 'Winemaker's Cuvee Cabernet Sauvignon Annapolis of Sonoma Coast, California 2016 <i>Big, powerful Cabernet from one of Sonoma's most collectable estates!</i>		130

— Join Us Every Monday For Half Price Bottles Of Wine —

BEER

MILLER, HIGH LIFE Light Lager / WI / 4.6 ABV	\$4	OFF COLOR, TROUBLESOME Gose/ IL / 4.5 ABV	\$7	MIDDLEBROW, ROBYN Saison/ IL / 6.9 ABV	\$8
LAGUNITAS, PILS Czech Pils / IL / 6.2 ABV	\$6	4 HANDS, RIPPLE White Ale/ MO / 5 ABV	\$7	REVOLUTION, EUGENE Porter / IL / 6.8 ABV	\$6
5 RABBIT, GRINGOLANDIA Imperial Pilsner / IL / 7.2 ABV	\$7	SOLEMN OATH, SNAGGLETOOTH IPA/ IL / 6.5 ABV	\$6	WOLFFER, DRY ROSE Cider / NY / 6.9 ABV	\$9
		ALE ASYLUM, VELVETEEN HABIT APA / WI / 7.5 ABV	\$6		

JOIN US FOR HAPPY HOUR EVERY DAY

FROM 5:00PM TO 6:30PM | COCKTAILS \$8.00

DERBY DAY MULE

Bourbon, Lime, Honey Syrup,
Muddled Mint, Ginger Beer

WHISKEY BOY

Bourbon, Lustau Capataz Andres,
Amaro Kim, Demerara, Orange Bittes



\$1⁵⁰ OYSTERS

18TH CENTURY

Cucumber Vodka, Lime, Ginger Syrup

KIR ROYALE

Crème de Cassis, Sparkling Cava

LONG TRAIN TO FRESNO

Cucumber Tequila, Lime, Aloe Fresno Syrup