



Shared Plates

Wisconsin Room
Duck Fat Parker House Rolls 14
whipped local maple butter,
sea salt, sesame seeds

Artichoke Au Gratin 22
truffle-Gouda sauce, Parmesan
breadcrumbs, blistered flatbread

Salads

**Pure Farms Baby Greens
& Herbs Salad** 14
petite lettuces, mixed herbs,
Champagne vinaigrette

Caesar Wedge 17
Pure Farms baby red romaine,
Caesar dressing,
Parmesan-herb crostini

Butter Lettuce Wedge 18
Miesfeld's bacon,
Carr Valley blue cheese,
smoked heirloom tomatoes,
buttermilk-basil dressing

Wisconsin Mozzarella 18
fresh Wisconsin mozzarella,
strawberries, pickled mustard seed,
radish, sweet wine vinegar reduction

Endive Salad 16
local aged sheep milk cheese,
Marcona almond, apricot, crème fraîche,
Champagne gastrique, chervil

Soups

Puree of Potato and Leek 18
Morel mushrooms,
wild spring leeks

French Onion 17
roasted veal and chicken bone
consommé, caramelized
cippolini onion, fava beans,
dark rye and Wisconsin brie crostini

Chilled Seafood

Jumbo Gulf Shrimp Cocktail 24
horseradish aioli
or classic cocktail sauce

Oysters on the Half Shell (6) 24
Chefs' daily selection -
Traditional or Chef's Seasonal Garnish

Yellowtail Tartare 24
house made lemon crème fraîche,
chives, homemade potato chips

Seared Tuna Carpaccio 24
juniper crust, arugula, pickled shallot,
Fresno chili, smoked pine nuts,
basil, lemon aioli

Starters

Jumbo Lump Crab Cakes 24
apple slaw, ninja radish, Fresno,
cider vinaigrette, basil, chive,
habanero aioli

House-Smoked Dry Rub Pork Belly 24
grapefruit, watercress, cashews,
peas, mint, citrus vinaigrette

*There is a risk of food borne illness when
eating foods of animal origin raw or undercooked.*



**Wisconsin Hardwood ~ Grilled,
Creekstone ~ Prime
Grassfed Angus Steaks**

*Served à la carte with your choice of:
Cabernet Demi-Glace, Béarnaise,
Horseradish Crème Fraîche, or
Wisconsin Room Steak Sauce*

10 oz Angus Steak Burger 35
applewood-smoked cheddar,
heirloom tomato, shaved lettuce,
dill pickled shallots, truffle aioli,
artisan-crafted brioche roll

**10 oz Grass Run Farms,
Grass Fed Manhattan Cut
New York Strip** 55

**10 oz Tuscan Herb-Rubbed
Hanger Steak** 56

8 oz Center Cut Beef Tenderloin 58

**8 oz Grass Run Farms,
Grass Fed Beef Tenderloin** 66

14 oz Prime New York Strip 74

16 oz Prime Rib Eye 84

Additions:

Rossini Style - 67
4 oz Seared Foie Gras
and
5g Freshly Shaved
Black Summer Truffle

Sides

Caramelized Brussels Sprouts 16
maple-cider glaze, bacon,
Calabrian chili

Roasted Fingerling Potatoes 15
roasted garlic, lemon,
rosemary, parsley

Creamed Spinach 16
local gouda Mornay sauce,
sage, nutmeg

Entrées

Wisconsin Ricotta & Spinach Ravioli 44
sugar snap peas, hedgehog
mushrooms, pearl onions,
truffle butter, local sheep cheese

Add Snow Crab 28

Gnocchi Bolognese 44
veal, pork and beef Bolognese,
San Marzano tomato,
24-month aged Parmesan

Pan-Roasted Great Lakes Walleye 46
green asparagus, Morel mushrooms,
crushed spring potato,
lemon butter, dill

Marcona Almond-Crusted Halibut 52
smoked hen of the woods,
white asparagus, huckleberries,
lingonberries, tarragon, chervil

**Drewry Farm Maple-Glazed
Roasted Young Chicken** 46
marble potato, fennel,
grilled ramps, baby artichoke,
charred lemon vinaigrette

Grilled Webster City Pork Chop 46
sweet pea half-moon ravioli, smoked
country ham, local farm goat cheese,
blackberry glaze, hazelnut

Grilled Lamb T-Bone (2) 54
spring bean stew – fava bean,
fresh chickpea, spring onion,
navy bean, olive-mint pesto,
walnut, quince preserves

Whipped Potatoes 16
caramelized onion, Wisconsin
goat cheese, rosemary

Sautéed Wild Mushrooms 17
shallots, thyme, chives

Parmesan Fries 16
24-month Parmesan, fresh herbs,
Wisconsin Room Cranberry-
Cabernet Ketchup