

Appetizers

Boat Club Chips

Fried sweet potatoes with melted bleu cheese cream.

\$11

Steamed Mussels

Mussels steamed in an apple-wood smoked bacon and garlic white wine broth with grilled rustic bread.

\$13

Pan Seared Beef Tenderloin Tips

Served over mixed greens with warm camembert cheese, shiitake mushrooms and grilled crostinis.

\$18

Mediterranean Flatbread

Baked with kalamata olives, feta cheese and virgin olive oil served with hummus and diced tomatoes.

\$11

Gnocchi

Pan-seared potato gnocchi with pancetta, peas, Asiago cheese, fresh sage and extra virgin olive oil.

\$10

Starter Salads

Garden Salad

Mixed greens, grape tomatoes, English cucumber, carrot, red onion and alfalfa sprouts with choice of dressing.

\$5

Wisconsin Ave. Caesar Salad

Chilled romaine lettuce, croutons and Asiago cheese freshly tossed with Caesar dressing, topped with anchovy and fried capers.

\$5

Remoulade Salad

Chilled romaine lettuce, grape tomatoes, crispy bacon and chopped egg with creole remoulade dressing.

\$5

Artichoke Salad

Mixed greens tossed with fried artichoke hearts, smoked bacon, Amaltheia Farms' goat's milk feta, and aged sherry vinaigrette.

\$7

Soup

Soup Du Jour

Ask your server for our daily selection of home-made soups.

\$6

Entrees

All entrees are served with seasonal vegetables and fresh breads.

Grilled Tenderloin

8 oz grilled beef tenderloin, crumbled Welsh mustard seed cheddar finished with port wine sauce, served alongside roasted fingerling potatoes.

\$37

Ribeye

16oz grill-blackened ribeye with Montana honey and roasted poblano sauce served with smoked cheddar mashed potatoes.

\$39

Slow Roasted St. Louis Ribs

Dry rubbed and slow roasted pork ribs tossed in house made chipotle BBQ served with smoked cheddar mashed potatoes.

\$28

Orange Roughy

Pan-seared orange roughy and tiger shrimp served with ginger-soy glaze, fresh cilantro and Japanese sticky rice.

\$28

Salmon Filet

Pan-seared celery and ginger crusted salmon served with lemon beurre blanc and Japanese sticky rice.

\$25

Cajun Penne

Grilled chicken breast, andouillie sausage, tiger shrimp, leeks, sun-dried tomatoes and mushrooms tossed with penne pasta in a creole cream sauce.

\$26

Braised Short Ribs

Braised boneless beef short ribs in natural jus served over truffle whipped potatoes.

\$27

Rack of Lamb

Pan-roasted New Zealand rack of lamb, marsala wine glaze served with goat cheese-whipped potatoes, fried prosciutto and sage.

\$37

Vegetarian Curry

Red curry and coconut milk simmered with fresh basil and Asian vegetables over sticky rice.

\$19

Add chicken breast \$23

Add shrimp \$27

*Parties of 8 or more will have an 18% gratuity added to the check.
No more than 2 separate checks per table (group) please.*