



STEAKSMANSHIP

2018 RESTAURANT WEEK DINNER MENU

— \$44 PER PERSON | WINE PAIRING \$25 PER PERSON | BEER PAIRING \$18 PER PERSON —

please select one item from each section below:

STARTER

GARLIC BREAD WISCONSIN ROTH KÄSE BLUE CHEESE FONDUE

🍷 Foucher-Lebrun, Chenin Blanc, Vouvray | 🍺 Solemn Oath, Lu

SECOND COURSE

SLAGEL FARM'S SMOKED CHICKEN GUMBO

🍷 The Whole Shebang by Bedrock, Zinfandel Blend, California | 🍺 Tyranena, Blackhawk Porter

FRISÉE WITH GORGONZOLA BLUE CHEESE

GORGONZOLA BLUE CHEESE, ROASTED ASIAN PEAR, PINE NUTS AND A WHITE BALSAMIC VINAIGRETTE

🍷 Red Tail Ridge, 'Good Karma,' Riesling, Finger Lakes | 🍺 Allagash, White

CAESAR SALAD

🍷 Cecilia, Ansonica, Elba | 🍺 Three Floyds, Seasonal Selection

ENTRÉES

GINGER GLAZED SCALLOPS WITH DUCK CONFIT FRIED RICE

🍷 Emile Beyer, Gewurztraminer, Alsace | 🍺 Maplewood, Son of Juice

NY STRIP WITH BROWN BUTTER POTATO PURÉE, PICKLED GARLIC & CABERNET SAUCE

🍷 Quercetto di Castellina 'Cinque,' Sangiovese, Tuscany | 🍺 Goose Island, Matilda

SMOKED FILET CHIMICHURI ROJO - YUCA FRIES

🍷 Vina Maitia 'Apua', Pais, Valle del Maule | 🍺 Two Brothers, Domaine Dupage

SUBSTITUTIONS

MJ'S PRIME DELMONICO +\$22

SNAKE RIVER FARMS AMERICAN WAGYU RIBEYE +\$39

DESSERT

CINNAMON BUN BREAD PUDDING

🍷 Los Molles, Late Harvest Muscat, Chile | 🍺 Stone Brewing, Xocoveza

CHOCOLATE MOUSSE PIE

🍷 Casalone 'Mariposa,' Brachetto, Piedmont | 🍺 Stone Brewing, Xocoveza

SORBET WITH SHORTBREAD CITRUS & MANDARIN NAPOLEON LIQUEUR

🍷 Los Molles, Late Harvest Muscat, Chile | 🍺 5 Rabbits Brewery, Paletas Cocktail