



STEAKSMANSHIP

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# 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

🍷 Apua Pais | 🍺 Two Brothers, Domaine Dupage

## SUBSTITUTIONS

**MJ'S PRIME DELMONICO +\$22**

**SNAKE RIVER FARMS AMERICAN WAYGU 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 NAPOLEAN LIQUOR

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