



STEAKSMANSHIP

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# RESTAURANT WEEK 2019

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LUNCH | \$24 PER PERSON

*please select one item from each section below:*

## **GARLIC BREAD**

WISCONSIN ROTH KÄSE BUTTERMILK BLUE CHEESE FONDUE  
*full order: \$8 additional / half order: \$4 additional*

## **FIRST COURSE**

### **ROASTED PORCINI BISQUE**

TRUFFLE CRÈMA, FRICO

### **CAESAR SALAD**

OLIVE OIL CROUTONS, GRANA PADANO

## **SECOND COURSE**

### **CRW CHEESEBURGER**

BLEND OF CHUCK, SHORT RIB & BRISKET, BUTTER KÄSE CHEESE, GRILLED ONIONS, HAND CUT FRIES

### **BLACKENED SHRIMP BABY KALE & AVOCADO SALAD**

CHERRY TOMATOES, MARCONA ALMOND, GOAT CHEESE, MISO VINAIGRETTE

### **SALMON**

CREAMED SWISS CHARD, TOMATO CONFIT, BANYULS VINEGAR

### **NY STRIP**

BONE MARROW GRAVY, BROWN BUTTER MASHED POTATOES

## **DESSERT**

### **BITTERSWEET CHOCOLATE PARFAIT**

SALTED CARAMEL

### **CARAMELIZED BANANA PUDDING**

TOASTED COCONUT

### **SEASONAL SORBET**

ROSEMARY SHORTBREAD COOKIE