



STEAKSMANSHIP

RESTAURANT WEEK 2020

— DINNER | \$48 PER PERSON | WINE PAIRING +\$25, BEER PAIRING +20 —
please select one item from each section below:

FIRST COURSE

GARLIC BREAD

WISCONSIN ROTH KÄSE BUTTERMILK
BLUE CHEESE FONDUE

SECOND COURSE

SMOKED SEAFOOD CHOWDER

ICEBERG WEDGE

CANDIED WALNUTS, SALEMVILLE BLUE CHEESE,
CRISPY SHALLOT, SHERRY VINAIGRETTE

FIELD GREENS

BUTTERMILK-SCALLION DRESSING, CORNBREAD
CROUTONS, PICKLED ONIONS, CHERRY TOMATO

MAIN COURSE

6OZ FILET MIGNON

MUSHROOM CRUST, FINGERLING POTATOES,
BORDERLAISE SAUCE

SHRIMP AND SCALLOPS

HONEY-HARISSA GLAZE, COUSCOUS, CHERMOULA

NEW YORK STRIP

CHILI-ESPRESSO RUB, ALIGOT POTATOES,
SMOKED ONION PUREE

DESSERT

BANANAS FOSTER BREAD PUDDING

CHOCOLATE CRÈME CARAMEL