

All entrées come with your choice of tomato bisque, house salad, or Caesar salad, and any one side. Substitute any other soup or salad for \$3 more. Additional sides available à la carte.

## LAND



### SMOKED PORK LOIN - \$24

10 oz. apple and hickory slow-smoked pork loin, blackened or butter-basted



### BONE-IN RIBEYE\* - \$47

14 oz. bone-in ribeye, blackened or butter-basted



### FILET MIGNON\* - \$40

6 oz. beef tenderloin, blackened or butter-basted



### TOP SIRLOIN\* - \$28

8 oz. top sirloin, blackened or butter-basted



### BRAISED SHORT RIB - \$34

Eight-hour slow braise short rib, cooked in demiglace with lardon and caramelized onion



### STEAKHOUSE BURGER - \$18

Smash patty, bacon, aioli, Dijon, caramelized onions and mushrooms, finished with blue cheese or cheddar on a house-made potato bun

## SEA



### SHRIMP - \$22

Ten large shrimp, sautéed in garlic butter and finished with wine and herbs



### SCALLOPS - \$28

Five large pan-seared sea scallops finished with brown butter and thyme



### SALMON - \$27

Pan-seared salmon topped with dill herb butter



### FISH FRY - \$20

Four pieces of fried cod, served with slaw, tartar sauce, and lemon

## VEGGIE



### SEITAN - \$18

House-made seitan, available blackened or pan-seared



### SLOW-SMOKED TOFU - \$18

Smoked-in-house tofu available blackened or pan-seared



### VEGGIE FORAGER BURGER - \$18

Impossible patty, mushrooms, caramelized onions, grilled green onions, and vegan cheese

## I'M HERE FOR THE SIDES

2 FOR \$16 3 FOR \$21 4 FOR \$26

Your choice of 2, 3, or 4 sides. Includes your choice of tomato bisque, house salad, or Caesar salad. Substitute any other soup or salad for \$3 more.

\*Consumer warning: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## WISCO SIDES



### LOADED MASH - \$9

Mashed Yukon Gold potatoes, with butter and cream topped with cheddar, bacon, chive, and crema



### ONION HAY - \$7

Julienned onions, battered and fried



### MAPLE GLAZED CARROTS - \$8

Carrots sautéed in butter and smoked maple syrup



### FRIES - \$7

Available sea salt, Cajun, or truffle style



### WISCONSIN MAC - \$9

Macaroni with Hook's Three-Year Cheddar, Farmer John's Provonello, Carr Valley Fontina, Sartori SarVecchio, Roth Butterkäse, mozzarella, and cream



### BACON TRUFFLE MAC - \$13

Our Wisconsin Mac, with black truffle and heritage bacon



### ROASTED VEGGIES - \$8

Seasonally changing vegetables, roasted with olive oil

## NOLA SIDES



### JAMBALAYA - \$11

Andouille sausage, bacon, and shrimp in a spicy tomato and pepper sauce over white rice

### GUMBO - \$10

Chorizo, andouille, okra, peppers, and onions in a rich filé broth over rice and topped with andouille

### SHRIMP ÉTOUFFÉE - \$11

Blackened shrimp, peppers, and onions simmered in a rich velouté



### RED BEANS - \$9

Smoky red beans, cooked low and slow with peppers and onions over rice, topped with andouille or seitan



### CHEDDAR GRITS - \$7

Sassy Cow cream and stone-ground grits, slow-cooked and finished with aged cheddar



### SWEET POTATO - \$7

Roasted sweet potato drizzled with brown butter, cinnamon, brown sugar, and brûléed



### VEGGIE JAMBALAYA - \$9

Spicy tomato and pepper sauce over rice and topped with either seitan or smoked tofu



### CORN MAQUE CHOUX - \$7

Sweet corn, sautéed with trinity, Creole spices, and finished with cream

## DIETARY RESTRICTIONS?

We offer gluten-free, vegetarian, and vegan options listed throughout the menu, and will also do our best to accommodate any other dietary restrictions. Please just let your server know.

## MENU KEY

If you see this icon, that menu item can be prepared to meet that dietary restriction. Please let your server know so they can inform the kitchen



= vegan



= gluten free



= vegetarian