

*May we suggest ...*

... A MARTINI  
before dinner



... A COCKTAIL  
with dessert

**ICE-COLD MARTINI**

Just the way you like it.



**CALL ME OLD FASHIONED**

Rye, Amaro Montenegro, Bitters  
16

**BAR GERMAIN**

St. Germain, Lemon, Prosecco  
14

**JERRY THOMAS MANHATTAN**

Bourbon, Sweet Vermouth, Dry Curacao, Bitters  
16

**GIMLET**

Gin or Vodka, Lime  
14

**LION'S TAIL**

Bourbon, Lime, Allspice Dram  
14

**PENNY WHISTLE**

Gin, Cappelletti, St. Germain, Lemon  
14

**SIDECAR**

Brandy, Dry Curacao, Lemon  
16

**WHISKEY SOUR**

Bourbon, Lemon, Carpano Antica  
15

**HOTEL WASHINGTON PUNCH**

Rum, Grapefruit, Lime, Door County Cherry  
14

**CLOVER CLUB**

Gin, Lemon, Raspberry  
15

**JACK ROSE**

Apple Brandy, Lemon, Grenadine  
14



**RED CORN OLD FASHIONED**

J. Henry Bourbon, Demerara, Bitters  
19

**WINES BY THE GLASS**

**SPARKLING**

- PROSECCO *Santome*, Veneto, Italy..... 12/48  
BRUT ROSÉ *Calvet*, Bordeaux, France ..... 14/56  
BRUT CHAMPAGNE SPLIT *Henriot* ♦ 60

**WHITE & ROSÉ**

- GRUNER VELTLINER *Aigner* '22  
Kremstal, Austria ..... 14/56  
SAUVIGNON BLANC *Le Petit Salvard* '22  
Touraine, Loire Valley, France..... 13/52  
RIESLING *Robert Weil "Troocken"* '22  
Rheingau, Germany ..... 15/60  
CHARDONNAY *Au Bon Climat* '22  
Santa Barbara, California ..... 15/60  
ROSÉ OF GRENACHE GRIS *Domaine de Fontsaite* '23  
Corbières, Languedoc-Roussillon, France..... 14/56

**RED**

- PINOT NOIR *Evesham Wood* '22  
Willamette Valley, Oregon ..... 19/76  
SANGIOVESE *Selvapiana* '21  
Chianti Rufina, Tuscany, Italy ..... 15/60  
ZINFANDEL *Day* '22  
Sonoma County, California ..... 15/60  
MALBEC *Familia Furlotti* '19  
Mendoza, Argentina ..... 14/56  
CABERNET SAUVIGNON *Two Mountain Winery* '22  
Yakima Valley, Washington ..... 19/76

**BOTTLED BEER**

- SUPPER CLUB LAGER  
*Capital Brewery*, Middleton, Wisconsin ..... 6  
FANTASY FACTORY IPA  
*Karben4 Brewing*, Madison, Wisconsin .....7  
FOGGY GEEZER HAZY IPA  
*Warpigs*, Munster, Indiana .....7  
ALLAGASH WHITE WITBEIR  
*Allagash*, Portland, Maine .....7  
SPOTTED COW FARMHOUSE ALE  
*New Glarus Brewing Co*, Madison, Wisconsin..... 5  
LUNA COFFEE STOUT  
*Hinterland*, Green Bay, Wisconsin .....7

*...ask for an airplane shooter of fernet \$5*

**STARTERS**

- CHICKEN LIVER MOUSSE \*  
Pickled Shallots, Port Wine Jelly ..... 16
- SHRIMP COCKTAIL \*  
Preserved Horseradish ..... 18
- SMOKED KIELBASA IN A BLANKET  
Whole Grain Mustard Jus ..... 18
- SIZZLING SHRIMP DE JONGHE \*  
Garlic Butter, Crispy Shallots, Toasted Brioche ..... 24

“START THE NIGHT OFF RIGHT”

## Relish Tray

SEASONAL CRUDITE VEGETABLES,  
HORSERADISH BEER CHEESE,  
HOMEMADE PRETZEL CRACKERS, DEVILED EGGS,  
B&B PICKLES AND WHIPPED RANCH

BUILT FOR TWO 18 \*

**SOUP AND SALAD**

- FRENCH ONION BOUILLON \*  
Roth Alpine Grand Cru, Brioche, Thyme ..... 12
- FOUR BEAN SALAD \*  
Burrata, Frisée, Pickled Ramp Vinaigrette..... 16
- KALE CAESAR SALAD \*  
Aged Parmesan, Warm Garlic Croutons ..... 13
- SHAVED VEGETABLE SALAD \*  
Arugula, Aged Parmesan, Lemon Vinaigrette ..... 13
- HARVEY’S CHOPPED WEDGE \*  
Iceberg, Nueske’s Bacon, Bleu Cheese Dressing ..... 15

## Walleye Filet-O-Fish Sandwich



A LA CARTE.....12

**SIDES**

- BAKED POTATO WITH THE WORKS \* ..... 12
- Add Black Truffles* \* ..... 8
- SPINACH, *Creamed or Sautéed* \* ..... 12
- ROASTED MUSHROOMS BORDELAISE \* ..... 14

# Dinner

SLOW COOKED SALMON \* \*  
Artichokes Barigoule, Pea Tendrils,  
Sweet Carrot Butter  
34



BLACK TRUFFLE MACARONI & CHEESE  
Hand Cut Macaroni, Crispy Shallots,  
Aged Parmesan  
35



HEN EGG AGNOLOTTI  
Sugar Snap Peas, Fava Beans,  
Aged Parmesan Bouillon  
32



SUPERIOR WALLEYE  
Toasted Rye, Savoy Cabbage, Spatzle,  
Horseradish Sabayon  
36



CHICKEN SCHNITZEL  
English Peas, Wilted Ramps,  
Caramelized Onion Jus  
36



NEW YORK STRIP STEAK \* \*  
Tuscan Kale, Pomme Mouseline,  
Brandy Peppercorn Jus  
58



BACON WRAPPED PORK TENDERLOIN \*  
Dutch White Asparagus, Asparagus Cream  
Tarragon Infused Oil  
42



\* Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness, especially if  
you have certain medical conditions  
\* May be prepared gluten free