

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, Wisconsin7

FOGGY GEEZER HAZY IPA

Warpigs, Munster, Indiana7

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,
APPLEWOOD SMOKED SALMON DIP, 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
- MARINATED BEET SALAD *
Herbed Goat Cheese, Puffed Grains, Arugula 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



YUKON GOLD POTATO PIEROGI
Red Wine Braised Cabbage, Dijon Butter,
Pickled Mustard Seeds
29



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 Mousseline,
Brandy Peppercorn Jus
58



BACON WRAPPED PORK TENDERLOIN *
Dutch White Asaragus, Asparagus Cream
Tarragon Infused Oil
40



* 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