

Small Plates

Bam Bam Shrimp

Fried Jumbo Shrimp Bam Bam Sauce Greens 19

Tenderloin Carpaccio

Arugula Truffle Oil Parmesan - Horseradish Creme
Fried Capers Shaved Parmesan 26

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 15

Potstickers

Served with Bourbon-Soy Dipping Sauce 15

Jumbo Pretzel

Sea Salt White Cheese Sauce IPA Mustard 18

*Tuna Tartare

Fresh Tuna Avocado Quail Egg Cucumbers
Matsutake-Shoyu Soy Sauce Carrot Slaw 19

Artisan Charcuterie Tower

European Aged Meats & Imported Cheeses 29



Pub Salads & Soup

*Black and Blue Salad

Blackened Tenderloin Greens Celery Onions Tomatoes
Blue Cheese Crumbles Bacon Avocado Moody Blue Cheese Sauce
Parmesan-Horseradish Dressing Crostini 22

*Grilled Caesar Salad

Shrimp or Salmon 22 Chicken 20
Pepitas Tomatoes Onions Avocado Bacon Egg
Grilled Romaine Parmesan Croutons

*Champagne Salad

Grilled Chicken Greens Candied Oranges
Poached Pears Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 20

*Mediterranean Shrimp Salad

Jumbo Grilled Shrimp Greens Kalamata Olives
Heirloom Tomatoes Cucumbers Red Onions Grapes
Artichokes Feta Cheese Mediterranean Dressing 24

*Seared Ahi Tuna Salad

Ahi Tuna Greens Red Cabbage Cucumbers
White Beech Mushrooms Carrots Seaweed Salad
Mango-Avocado Chutney Sesame-Ginger Soy Dressing 23

Lobster Bisque

Cup 7 Bowl 10

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness*

Handhelds

*(Prime Sirloin Patties served with Truffle Fries,
Salad, Soup or Sweet Potato Fries)*

*Snake River Farms Wagyu Burger

Truffle Aioli Lettuce Tomato
Caramelized Onions Swiss Cheese 24

*Texas Brisket Burger

Smoked Brisket Bacon Lettuce Tomato
WI Cheddar Chipotle Aioli Bourbon Sauce 22

*Whiskey BBQ Burger

WI Cheddar Bacon Fried Onion Straws Tomato
Lettuce Chipotle Aioli Pecan-Whiskey BBQ Sauce 19

*Bourbon Pub Burger

Bourbon Glaze Swiss Cheese Bacon Lettuce
Tomato Stout-Caramelized Onions Garlic Aioli 19

*Draft Burger

Swiss Cheese Fried Egg Dijon Aioli
Candied Bacon Greens Tomato Red Onion 19

*French Dip Sandwich

Iowa Premium Prime Rib Au Jus Swiss Cheese
Caramelized Onions Horseradish Crème 19

*Thai Chicken & Waffle Sliders

Belgian Waffle Crispy Chicken Cucumbers
Carrot Slaw Thai Peanut Sauce 19

*Blackened Grouper Tacos (3)

Pickled Pineapple Salsa Cilantro-Lime Sauce Champagne-Cabbage Slaw
Fried Avocado Feta Cilantro 22

*Gastro Tacos (2)

Tenderloin Taco: Caramelized Onions Cilantro
Goat Cheese Shishito Aioli
Lobster Taco: Carrot Slaw Goat Cheese Shishito Aioli 20

*Blackened Shrimp or Salmon Tacos (3)

Champagne-Cabbage Slaw Feta Cheese Chipotle Aioli
Mango Chutney 22

*Brisket Tacos (3)

Smoked Brisket Bourbon Sauce Champagne-Cabbage Slaw
Feta Cheese Avocado 21



Brick Oven Pizzeria

Lobster Pizza

Lobster Tail Roasted Corn & Red Pepper Tomatoes
Mozzarella Greens Black Truffle Oil Lobster Crème 22

Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage
Mozzarella Carrots Peanuts Cilantro 20

Margherita Pizza

Olive Oil Tomatoes Mozzarella Basil Balsamic Glaze 20

Mediterranean Pizza

Pesto Sauce Grilled Chicken Feta Cheese Tomatoes
Grapes Cucumbers Red Onions Mediterranean Salad 20

Hand-Cut Premium Steaks

Served With Chef's Choice Pomme de Terre and Seasonal Vegetables

*Hand-Cut 28-Day Aged Ribeye

14oz Iowa Premium Beef Compound Butter 49

*Brown Butter Filet Mignon

6oz Bacon-Wrapped Iowa Premium Beef Filet
Jameson™ Whiskey Mushroom Sauce 49

*Porterhouse

20oz Certified Angus Beef Pomme de Terre Red Wine Demi Glace
Balsamic Brussels Sprouts Compound Butter 72

*Kentucky Bourbon Tenderloin

10oz Iowa Premium Beef Kentucky Bourbon Ale Glace 59

*Moody Blue Tenderloin

6oz Iowa Premium Beef Moody Blue Cheese Sauce
Fried Onion Straws Red Wine Demi Glace 49

*Black Garlic Filet Mignon

Roasted Potatoes Fennel Carrots
Black Garlic Demi Glace 49



Large Plates

*Rockefeller Scallops

Spinach Bacon Cream Sambuca Bearnaise Risotto 62

*Short Ribs

Loaded Pomme De Terre
White Beech Mushrooms Red Wine Demi Glace 44

*Marsala Tortellini

Chicken 27 Tenderloin Tips 29
Pomme De Terre Red Onion Grapes Garlic Bread

*Bacon-Wrapped Chicken Medallions

Chicken Breast Goat Cheese Bacon Spinach
Mushrooms Roasted Red Peppers
Bourbon Glaze Risotto Seasonal Vegetables 29

*Truffle Mac & Cheese

Lobster 26 Crispy Buffalo Chicken or Brisket 24
Cavatappi Pasta Truffle Oil White-Cheese Sauce
Roasted Red Peppers

*Louisiana Creole Pasta

Jumbo Shrimp Andouille Sausage Jumbo Scallop
Blackened Chicken Penne Pasta Heirloom Tomatoes
Roasted Red Peppers Spinach Spicy Creole Crème 37

*Pad Thai

Jumbo Shrimp Rice Noodles Thai Peanut Sauce Green Onions
Egg Cabbage Cilantro Carrots Sprouts Peanuts 29

Tablesides Cacio e Pepe*

Served Thursday-Saturday 4-Close

Our feature Bucattini pasta prepared tableside
in an authentic Parmigiano-Reggiano wheel imported from Italy
Cream Fresh Cracked Black Pepper White Wine Garlic 32
With Salmon or Shrimp 39 With Chicken 35

*Lobster Halibut

Pan-Seared Halibut Chardonnay Poached Lobster Meat
Florentine Hollandaise Primavera Risotto 54

*Potato-Encrusted Walleye

Seafood Mousseline Brandy Almonds
Haricot Verts Whiskey - Dijon Buerre Blanc 42

*Salmon Bowl

Blackened Salmon Chilled Feta - Mint Couscous
Pickled Vegetables Pineapple Chutney Tzatziki Cabbage
Edamame Avocado Cilantro 24

*Shrimp Bowl

Jumbo Shrimp Tomatoes Avocado Greens Roasted Corn
Red Pepper Spinach & Goat Cheese Risotto Bam Bam Sauce 24

*Bourbon Brisket Bowl

Smoked Brisket 5-Grain Quinoa Blend Mushrooms
Avocado Red Cabbage Sprouts Onion Straws
Fried Egg Cilantro Bourbon Glaze 24

*Bourbon Salmon

Fresh Atlantic Salmon Bourbon Glaze Risotto Seasonal Vegetables 37

Premium Sides

Goat Cheese & Spinach Risotto 13
Portabella Mushrooms and Caramelized Onions 7
Balsamic Brussels Sprouts with Red Pepper, Bacon, Corn 9

Bacon-Wrapped Asparagus with Bearnaise 9
Parmesan - Truffle Fries With Garlic Aioli 7
Champagne Side Salad 7



Friday Fish Fry

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 22

Pan-Seared Walleye

Zucchini Yellow Squash Red Peppers
Pomme de Terre Citrus Beurre Blanc 32

***20% gratuity added to parties of 7 or more**

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