

SMALL PLATES

*Tuna Tartare

Fresh Tuna Shallots Avocado Sesame Seed
Cucumber Truffle Oil Ponzu Quail Egg 14

Bam Bam Shrimp

Fried Jumbo Shrimp Chipotle Aioli Greens 13

Hand-Breaded Calamari with Poblano Remoulade 12

Jumbo Pretzel

Sea Salt Cheese Sauce IPA Mustard 9

Candy Bacon with Maple-Truffle Aioli 9

Spinach & Goat Cheese Arancini

Goat Cheese & Spinach Risotto Pomodoro Chipotle Aioli 12

Potstickers

Served with Bourbon-Soy Dipping Sauce 10

Artisan Charcuterie Board

European Aged Meats & Imported Cheeses 19

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 12

Sweet Corn & Cheese Empanadas

Sweet Corn Parmesan Cheese Red Pepper
Poblano Sauce Feta Cheese 12

IPA Steamed Mussels

PEI Mussels Pancetta Pale Ale Mini Heirloom Tomatoes
Blistered Shishito Pepper Garlic Truffle Fries
Crostoni 17

Okonomiyaki

Japanese Savory Pancake
Lobster Bacon Jumbo Fried Shrimp Tonkatsu Sauce
Cabbage Poblano Sauce Chipotle Aioli 15



BRICK OVEN PIZZERIA

Lobster Pizza

Lobster Tail Fresh Roasted Corn & Red Pepper
Mozzarella Tomato Greens
Black Truffle Oil Lobster-Crème Sauce 18

Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage
Carrot Peanuts Cilantro 16

Margherita Pizza

Olive Oil Tomato Fresh Mozzarella
Basil Balsamic Glaze 16

Mediterranean Pizza

Pesto Sauce Grilled Chicken Feta Cheese Tomato
Cucumber Red Onion Mediterranean Salad 16

Il Forno Pizza

Pomodoro Sauce Fresh Mozzarella Pepperoni
Pancetta Fried Enoki Mushroom Red Onion Spinach
Poblano Crème 18

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

PUB SALADS

Champagne Salad

Greens Grilled Chicken Candied Orange
Poached Pear Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 13

Grilled Romaine Caesar Salad

Roasted Romaine Grilled Chicken Eggs
Roasted Pine Nuts Tomato Avocado Crouton
Pancetta Shaved Parmesan Caesar Dressing 14

Buffalo Chicken Salad

Greens Crispy Buffalo Chicken Red Onion Celery
Bacon Blue Cheese Ranch 13

Mediterranean Shrimp Salad

Greens Jumbo Grilled Shrimp Kalamata Olives
Mini Heirloom Tomatoes Cucumbers Red Onion
Artichokes Feta Cheese Mediterranean Dressing 16

Wasabi & Sesame-Encrusted Tuna Salad

Greens Fresh Ahi Tuna Red Cabbage Cucumber
Enoki Mushroom Carrot Seaweed Salad
Mango-Avocado Chutney Sesame-Ginger Soy Dressing 17

Soup du Jour Cup 5 Bowl 9



PUB BURGERS & SANDWICHES

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

*Bourbon Pub Burger

Bourbon Glaze Swiss Cheese Candy Bacon Lettuce
Tomato Caramelized Onion Garlic Aioli 14

*Draft Burger

Stout-Caramelized Onion Bacon
Fried Egg Swiss Cheese Dijon Aioli 14

*Whiskey BBQ Burger

WI Cheddar Bacon Greens Tomato Fried Onion Straws
Chipotle Aioli Pecan-Whiskey BBQ Sauce 14

*Caprese Burger

Bacon Fresh Mozzarella Heirloom Tomato
Greens Basil-Pesto Aioli Balsamic Glaze 14

*Black & Blue Bobber Burger

Moody Blue Cheese Blu Bobber™ Berry Compote
Pesto Aioli Lettuce Tomato Red Onion 14

*Draft Sliders (2)

WI Cheddar Greens Tomato Onion Chipotle Aioli 12

*French Dip Sandwich

Iowa Premium Prime Rib Au Jus Swiss Cheese
Caramelized Onion Horseradish Crème 15

*SBLTA

Fresh Salmon Bacon Greens Tomato
Avocado Shishito Remoulade 14

Buffalo Chicken Sandwich

Crispy Chicken Buffalo Sauce Blue Cheese Bacon
Greens Onion Cucumber Chipotle Aioli 13

Thai Chicken & Waffle Sliders (2)

Belgian Waffle Crispy Chicken Cucumber
Cabbage & Carrot Slaw Thai Peanut Sauce 13

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

LARGE PLATES

Pan-Seared Scallops with Whiskey-Bacon Glaze

Fresh Jumbo Sea Scallops Whiskey-Bacon Glaze
Risotto Gin-Spiced Lotus Root Seasonal Vegetable 30

Pan-Seared Halibut

5-Grain Quinoa-Edamame-Kale Blend
Fennel-Citrus Salad Seasonal Vegetable 35

***Black Pepper-Encrusted Tuna**

Fresh Tuna 5-Grain Quinoa-Edamame-Kale Blend
Mango Chutney Seaweed Salad Seasonal Vegetable 25

***Spicy Wasabi-Encrusted Tuna**

Fresh Tuna Thai Sauce Wasabi Risotto
Seasonal Vegetable Seaweed Salad 25

***Poke Bowl**

Fresh Tuna Carrot Seaweed Salad Sprouts Cabbage
Avocado Mango Wasabi Risotto 19

Pan-Seared Ginger-Soy Salmon

Fresh Salmon (skin-on) Sake Ginger-Soy Glaze
Risotto Seasonal Vegetable 25

Bourbon Salmon

Fresh Salmon Bourbon Glaze Risotto
Seasonal Vegetable 25

***Blackened Shrimp or Salmon Tacos (3)**

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

Cabbage-Carrot Slaw Feta Cheese Chipotle Aioli
Mango Chutney Handmade Tortillas 16

***Gastro Tacos (2)**

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

1 Tenderloin: Caramelized Onion Cilantro
Goat Cheese Shishito Aioli

1 Lobster: Cabbage-Carrot Slaw Goat Cheese
Shishito Aioli Handmade Tortillas 14

Creole Shrimp & Grits

Blackened Shrimp Cheesy-Bacon Grits Creole Sauce
Andouille Sausage Soft Boiled Egg Poblano Crème 17

Chicken Pesto Pasta

Pappardelle Pasta Grilled Chicken Pine Nuts
Walnuts Spinach Tomato Mushroom
Black Truffle Burrata 19

Vegetarian Butternut Squash Ravioli

Butternut Squash Ravioli Brandy-Apricot Sauce
Pine Nuts Cranberry Goat Cheese 19

Bacon-Wrapped Chicken Medallions

with Bourbon Glaze

Chicken Breast Mozzarella Cheese Bacon Spinach
Roasted Red Pepper Mushroom Bourbon Glaze 24

Truffle Lobster Mac & Cheese

Cavatappi Pasta Lobster Tail Truffle Oil
White-Cheese & Roasted Red Pepper Sauce 18

Pad Thai

Rice Noodles Thai Peanut Sauce Jumbo Shrimp
Green Onion Egg Cabbage Cilantro
Sprouts Peanuts 22

Smoked Moroccan Seafood Tagine

Jumbo Shrimp Lobster Mussels Clams
Andouille Sausage Potato Sweet Corn
Roasted Red Pepper Harissa Sauce Seasonal Vegetable 38

Louisiana Creole Pasta

Jumbo Shrimp Andouille Sausage PEI Mussels
Blackened Chicken Penne Pasta Heirloom Tomato
Roasted Red Pepper Spinach Spicy Creole Crème 28

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

HAND-CUT PREMIUM STEAKS

Served with one choice of sauce:

- *Red Wine Demi-Glace*
- *Horseradish Crème*



***French-Cut Tomahawk Ribeye**

22 oz Bone-in Ribeye Compound Butter
Pomme de Terre Seasonal Vegetable 48

***Hand-Cut 28-Day Aged Ribeye**

Iowa Premium Beef
Pomme de Terre Seasonal Vegetable 32



***Brown Butter Filet Mignon**

Bacon-Wrapped Filet Jameson Whiskey Sauce
Mushroom Pomme de Terre Seasonal Vegetable 32



***Moody Blue Bourbon Tenderloin**

Moody Blue Cheese Sauce Bourbon Glaze
Onion Straws Pomme de Terre Seasonal Vegetable 30

***Korean Shortribs**

Yakitori-Grilled Beef Shortrib Gochujang Sauce
Pomme de Terre Seasonal Vegetable 36

Long Bone Pork Chop

Butternut Squash Ravioli Brandy-Apricot Sauce
Pine Nuts Cranberry Goat Cheese
Pomme de Terre Seasonal Vegetable 29



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Cabbage-Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 16

Hand-Breaded Perch

Truffle Fries Cabbage-Carrot Slaw
Jalapeño-Caper Tartar 16

*Ask about our
chef's hand-crafted
specialty features
and desserts*

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