

SMALL PLATES

Citrus-Poblano Infused Ceviche

Shrimp Halibut Kiwi Lavash 22

Pan-Seared Crab Cakes

Arugala Creamy Cucumber Chutney
Red Pepper Coulis 17

Bao Buns

Glazed Pork Belly Pickled Vegetables
Cilantro Sesame Seeds 14

Bam Bam Shrimp

Fried Jumbo Shrimp Bam Bam Sauce Greens 17

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 14

Potstickers

Served with Bourbon-Soy Dipping Sauce 13

Jumbo Pretzel

Sea Salt White Cheese Sauce IPA Mustard 12

*Tuna Tartare

Fresh Tuna Shallots Avocado Sesame Seed
Cucumber Truffle Oil Soy Sauce Quail Egg 15

Artisan Charcuterie Board

European Aged Meats & Imported Cheeses 24



PUB SALADS & SOUP

Watermelon Caprese Salad

Watermelon Burrata Basil Oil
Balsamic Glaze Pistachios Heirloom Tomatoes
Black Hawaiian Sea Salt Micro Basil 13

Grilled Caesar Salad

Shrimp/Salmon 19 Chicken 17
Pepitas Tomato Onion Avocado Bacon Egg
Grilled Romaine Parmesan Croutons

Champagne Salad

Grilled Chicken Greens Candied Orange
Poached Pear Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 18

Mediterranean Shrimp Salad

Colossal Grilled Shrimp Greens Kalamata Olives
Heirloom Tomatoes Cucumbers Red Onion Grapes
Artichokes Feta Cheese Mediterranean Dressing 19

Seared Ahi Tuna Salad

Ahi Tuna Greens Red Cabbage Cucumber
Enoki Mushroom Carrot Seaweed Salad
Mango-Avocado Chutney Sesame-Ginger Soy Dressing 19

Salmon Salad

Blackened Salmon Spinach Blackberry
Strawberries Tomato Red Onion
Candied Walnuts Gorgonzola
Mango-Chardonnay Vinaigrette Apples 20

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*

BURGERS & SANDWICHES

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

*Sheboygan Burger

Beer Bratwurst Caramelized Onion Sauerkraut
IPA Aioli Cheddar Mozzarella 19

*Texas Brisket Burger

Smoked Brisket Bacon Lettuce Tomato WI Cheddar
Chipotle Aioli Bourbon Sauce 19

*Whiskey BBQ Burger

WI Cheddar Bacon Fried Onion Straws Tomato
Greens Chipotle Aioli Pecan-Whiskey BBQ Sauce 17

*Bourbon Pub Burger

Bourbon Glaze Swiss Cheese Bacon Lettuce
Tomato Stout-Caramelized Onion Garlic Aioli 17

*Wagyu Burger

Truffle Aioli Lettuce Tomato
Caramelized Onions Swiss Cheese 20

Lobster Roll

Lobster Mayo Celery Onion
Greens Avocado Jalapenos 25

*Bourbon Brisket Sandwich

Smoked Brisket Bourbon Sauce Pickled Onion
Apple-Cabbage Slaw Chipotle Aioli 18

*French Dip Sandwich

Iowa Premium Prime Rib Au Jus Swiss Cheese
Caramelized Onion Horseradish Crème 18

*SBLTA

Blackened Salmon Bacon Greens Tomato
Avocado Shishito Remoulade 18

Philly Cheesesteak Sandwich

Tenderloin Swiss Cheese Roasted Red Pepper
Caramelized Onion Cheese Sauce 18

*Thai Chicken & Waffle Sliders

Belgian Waffle Crispy Chicken Cucumber
Carrot Slaw Thai Peanut Sauce 17

Reuben Panini

Marble Rye Pastrami Swiss Cheese
Sauerkraut Thousand Island Dressing 17



BRICK OVEN PIZZERIA

Lobster Pizza

Lobster Tail Roasted Corn & Red Pepper Tomato
Mozzarella Greens Black Truffle Oil Lobster Crème 20

Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage
Mozzarella Carrot Peanuts Cilantro 17

Margherita Pizza

Olive Oil Tomato Mozzarella Basil Balsamic Glaze 17

Mediterranean Pizza

Pesto Sauce Grilled Chicken Feta Cheese Tomato
Grapes Cucumber Red Onion Mediterranean Salad 17

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LARGE PLATES

Pistachio-Encrusted Halibut

Spinach-Goat Cheese Risotto Red Pepper Coulis
Seasonal Vegetables 36

Chardonnay-Lobster Scallops

Sea Scallops Chardonnay-Poached Lobster Meat
Lobster Crème Risotto Seasonal Vegetable 42

Blueberry Scallops

Blu Bobber™ Blueberry Compote Pork Belly
Pesto Risotto Micro Basil Seasonal Vegetables 42

Coconut-Encrusted Salmon

Citrus-Shrimp Risotto Tropical Rum Glaze
Seasonal Vegetables 34

***Bourbon Salmon**

Fresh Salmon Bourbon Glaze Risotto
Seasonal Vegetable 30

***Togarashi-Encrusted Ahi Tuna**

Fresh Ahi Tuna Togarashi Wasabi Risotto
Kimchi Mango Chutney Seaweed Salad Vegetable 28

***Bacon-Wrapped Chicken Medallions**

Chicken Breast Goat Cheese Bacon Spinach
Mushroom Roasted Red Pepper Risotto
Bourbon Glaze 28

Shrimp Bowl

Jumbo Shrimp Tomato Avocado Greens
Roasted Corn Red Pepper
Spinach & Goat Cheese Risotto Bam Bam Sauce 22

***Poke Bowl**

Fresh Tuna Carrot Sprouts Cabbage Avocado
Seaweed Salad Mango Wasabi Risotto 22

***Bourbon Chicken Rice Bowl**

Bourbon Chicken Bacon Risotto Egg Carrot
Cabbage Sprouts Mushroom Avocado Cilantro 19

***Bourbon Brisket Bowl**

Texas Brisket 5-Grain Quinoa Blend Mushroom
Avocado Red Cabbage Sprouts Onion Straws
Fried Egg Bourbon Glaze 21

***Gastro Tacos (2)**

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

Tenderloin Taco: Caramelized Onion Cilantro
Goat Cheese Shishito Aioli Handmade Tortillas
Lobster Taco: Carrot Slaw Goat Cheese Shishito Aioli 18

***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 19

Brisket Tacos (3)

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

Texas Brisket Bourbon Sauce Apple Slaw
Feta Cheese Avocado Handmade Tortillas 19

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CRAFT PASTA

Mediterranean Pappardelle

Airline Chicken Breast Tomatoes Mushroom
Spinach Capers Pancetta Greek Salad 26

Louisiana Creole Pasta

Jumbo Shrimp Andouille Sausage Scallops
Blackened Chicken Penne Pasta Heirloom Tomato
Roasted Red Pepper Spinach Spicy Creole Crème 30

Truffle Mac & Cheese

Lobster, Crispy Buffalo Chicken or Brisket
Cavatappi Pasta Truffle Oil
White-Cheese & Roasted Red Pepper Sauce 23

Pad Thai

Jumbo Shrimp Rice Noodles Thai Peanut Sauce
Green Onion Egg Cabbage Cilantro
Carrots Sprouts Peanuts 27

*Creamy Chicken Pesto Pasta

Grilled Chicken Cavatappi Pasta Pine Nuts
Walnuts Spinach Tomato Mushroom
Creamy Pesto Sauce Seasonal Vegetable 22



HAND-CUT PREMIUM STEAKS

Choose Red Wine Demi-Glace or Horseradish Crème



*Tomahawk Ribeye

Certified Beef Angus Pomme de Terre
Seasonal Vegetables Compound Butter 69



*Porterhouse

Certified Beef Angus Beef Pomme de Terre
Seasonal Vegetables Compound Butter 55



*Hand-Cut 28-Day Aged Ribeye

Certified Beef Angus Compound Butter
Pomme de Terre Seasonal Vegetable 43



*Brown Butter Filet Mignon

Certified Beef Angus
Bacon-Wrapped Filet Jameson™ Whiskey Sauce
Mushroom Pomme de Terre Seasonal Vegetable 43



*Moody Blue Tenderloin

Certified Beef Angus
Moody Blue Cheese Sauce Onion Straws
Pomme de Terre Seasonal Vegetable 43



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 18

Pan-Seared Walleye

Zucchini Yellow Squash Red Peppers
Pomme de Terre Citrus Beurre Blanc 29

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

****20% gratuity added to parties of 8 or more***

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