

SMALL PLATES

*Tuna Tartare

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

Bam Bam Shrimp

Fried Colossal Shrimp Bam-Bam Sauce Greens 14

Hand-Breaded Calamari

Served with Poblano Remoulade 14

Empanada Trio Sampler

Creamy Chipotle Chicken Roasted Sweet Corn
Shrimp & White Cheese 15

Chardonnay-Creole Mussels

PEI Mussels Andouille Sausage Roasted Red Pepper
Roasted Potato Tomato Chardonnay-Creole Sauce 17

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 12

Potstickers

Served with Bourbon-Soy Dipping Sauce 10

Jumbo Pretzel

Sea Salt White Cheese Sauce IPA Mustard 10

*Draft Sliders (3)

WI Cheddar Greens Tomato Onion Chipotle Aioli 14

*Chicken Satay

Chicken Breast Thai Peanut Sauce 12

Artisan Charcuterie Board

European Aged Meats & Imported Cheeses 19

PUB SALADS & SOUP

Champagne Salad

Greens Grilled Chicken Candied Orange
Poached Pear Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 14

Mediterranean Shrimp Salad

Greens Colossal Grilled Shrimp Kalamata Olives
Heirloom Tomatoes Cucumbers Red Onion
Artichokes Feta Cheese Mediterranean Dressing 17

Seared Ahi Tuna Salad

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

Buffalo Chicken Salad

Greens Crispy Buffalo Chicken Red Onion Celery
Bacon Blue Cheese Crumble Ranch 14

Black & Blue Salad

Greens Blackened Tenderloin Balsamic Reduction
Celery Red Onion Avocado Heirloom Tomato
Blue Cheese Crumble Ranch Bacon Crostini 17

Lobster Bisque or Soup du Jour

Cup 5 Bowl 9

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PUB BURGERS & SANDWICHES

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

*Texas Brisket Burger

Prime Sirloin Patty Smoked Brisket Bacon Lettuce
Tomato WI Cheddar Chipotle Aioli Bourbon Sauce 16

*Whiskey BBQ Burger

WI Cheddar Bacon Fried Onion Straws Tomato
Greens Chipotle Aioli Pecan-Whiskey BBQ Sauce 15

*Bourbon Pub Burger

Bourbon Glaze Swiss Cheese Bacon Lettuce
Tomato Stout-Caramelized Onion Garlic Aioli 15

*Draft Burger

Stout-Caramelized Onion Bacon Fried Egg
Swiss Cheese Dijon Aioli 15

*Black & Blu Bobber™ Waffle Burger

Belgian Waffle Moody Blue Cheese
Lettuce Tomato Red Onion Pesto Aioli
Blu Bobber™ Berry Compote 16

*Bourbon Brisket Sandwich

Smoked Brisket Bourbon Sauce Pickled Onion
Apple-Cabbage Slaw Chipotle Aioli 16

*French Dip Sandwich

Iowa Premium Prime Rib Au Jus Swiss Cheese
Caramelized Onion Horseradish Crème 16

Buffalo Chicken Sandwich

Crispy Buffalo Chicken Blue Cheese Bacon Greens
Red Onion Cucumber Chipotle Aioli 14

*SBLTA

Fresh Salmon Bacon Greens Tomato
Avocado Shishito Remoulade 15

*Ahi Tuna Sandwich

Ahi Tuna Cucumber Sprouts Avocado
Wasabi Aioli Pumpernickel 14

*Thai Chicken & Waffle Sliders (2)

Belgian Waffle Crispy Chicken Cucumber
Carrot Slaw Thai Peanut Sauce 14

Reuben Panini

Marble Rye Pastrami Swiss Cheese
Sauerkraut Thousand Island Dressing 15

BRICK OVEN PIZZERIA

Lobster Pizza

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

Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage
Carrot Peanuts Cilantro 16

Margherita Pizza

Olive Oil Tomato Mozzarella Basil Balsamic Glaze 16

Mediterranean Pizza

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

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LARGE PLATES

Pan-Seared Scallops with Maple-Bacon Glaze

Jumbo Sea Scallops Five-Spice Mashed Butternut Squash
Maple-Bacon Glaze Seasonal Vegetable 32

Chardonnay-Poached Lobster & Jumbo Scallops

Jumbo Sea Scallops Chardonnay-Poached Lobster Meat
Lobster Crème Risotto Seasonal Vegetable 32

*Pan-Seared Walleye

Roasted Potato Lemon-Butter Beurre Blanc
Seasonal Vegetable 29

*Salmon with Chardonnay & Saffron-Dill Crème

Fresh Atlantic Salmon Chardonnay & Saffron-Dill Crème
5-Grain Quinoa Blend Seasonal Vegetable 26

*Bourbon Salmon

Fresh Atlantic Salmon Bourbon Glaze Risotto
Seasonal Vegetable 26

*Black Pepper-Encrusted Tuna

Fresh Ahi Tuna 5-Grain Quinoa Blend
Mango Chutney Seaweed Salad Vegetable 26

*Spicy Ahi Tuna

Fresh Ahi Tuna Togarashi Kimchi Risotto
Seaweed Salad Seasonal Vegetable 26

*Creole Shrimp & Grits

Blackened Shrimp Cheesy-Bacon Grits Creole Sauce
Andouille Sausage Egg Poblano Crème 18

*Bacon-Wrapped Chicken Medallions

Chicken Breast Mozzarella Bacon Spinach Mushroom
Roasted Red Pepper Risotto Bourbon Glaze 25

*Poke Bowl

Fresh Tuna Carrot Sprouts Cabbage Avocado
Seaweed Salad Mango Wasabi Risotto 20

*Bourbon Chicken Rice Bowl


Bourbon Chicken Bacon Risotto Egg Carrot
Sprouts Mushroom Avocado Cilantro 17

*Bourbon Brisket Bowl

Texas Brisket 5-Grain Quinoa Blend Mushroom
Avocado Red Cabbage Sprouts Onion Straws
Fried Egg Bourbon Glaze 19

*Gastro Tacos (2)

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

 **Tenderloin Taco:** Caramelized Onion Cilantro
Goat Cheese Shishito Aioli Handmade Tortillas
Lobster Taco: Carrot Slaw Goat Cheese Shishito Aioli 15

*Blackened Shrimp or Salmon Tacos (3)

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

Apple-Cabbage Slaw Feta Cheese Mango Chutney
Chipotle Aioli Handmade Tortillas 17

*Brisket Tacos (3)

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

Smoked Brisket Bourbon Sauce Apple-Cabbage Slaw
Feta Cheese Avocado Handmade Tortillas 17

CRAFT PASTA

Louisiana Creole Pasta

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

*Butternut Squash Ravioli with Tenderloin

Butternut Squash Ravioli Sliced Tenderloin
Brandy-Apricot Sauce Goat Cheese Pine Nuts
Cranberries Seasonal Vegetable 29

Truffle Lobster Mac & Cheese

Lobster Tail Cavatappi Pasta Truffle Oil
White Cheese & Roasted Red Pepper Sauce 19

Pad Thai

Rice Noodle Thai Peanut Sauce Colossal Shrimp
Green Onion Cabbage Cilantro Egg
Sprouts Peanuts 22

*Creamy Chicken Pesto Pasta

Grilled Chicken Cavatappi Pasta Pine Nuts
Walnuts Spinach Tomato Mushroom
Creamy Pesto Sauce Seasonal Vegetable 20



HAND-CUT PREMIUM STEAKS

(Choose Red Wine Demi-Glace or Horseradish Crème)


*Hand-Cut 28 Day Aged Ribeye

Iowa Premium Beef
Pomme de Terre Seasonal Vegetable 32

*Brown Butter Filet Mignon

 Certified Angus Beef
Bacon-Wrapped Filet Jameson™ Whiskey Sauce
Mushroom Pomme de Terre Seasonal Vegetable 32

*Moody Blue Bourbon Tenderloin

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

*Bourbon BBQ Board

Texas Smoked Brisket Bourbon Sauce Andouille Sausage
Whiskey-BBQ Airline Chicken Onion Straws Truffle Fries
Roasted Corn on Cobb Apple-Cabbage Slaw
Pickled Onion Seasonal Vegetable 32



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Carrot Slaw Drawn Butter
Jalapeno-Caper Tartar Sauce 16

Hand-Breaded Perch

Truffle Fries Carrot Slaw
Jalapeno-Caper Tartar Sauce 16

Grilled Mahi-Mahi Tacos (3)

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

Apple-Cabbage Slaw Avocado Feta Cheese
Cajun Aioli Handmade Tortillas 20

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Ask about our Chef-Crafted Premium Desserts