

# DINNER MENU

Each table will be welcomed with complimentary bread service and a traditional relish tray, a cherished supper club classic.  
Please break bread as guests in our home and enjoy.

## SHAREABLES

### **HORSERADISH DEVILED EGGS**

A twist on an old classic • 13

### **BEEF TOWNEDOS**

Beef tenderloin, Gorgonzola, crispy toast points, onions, red wine sauce • 22

### **OYSTERS CASINO**

Bacon, peppers, breadcrumbs, shallots • 20

### **CRAB CROQUETTES**

Remoulade, citrus • 24

### **JUMBO SHRIMP COCKTAIL**

Cocktail sauce, lemon • 24

### **WISCONSIN CHEESE CURDS**

Fried cheese curds, buttermilk ranch • 13

### **TRUFFLE FRIES**

Parmesan cheese, garlic aioli • 12

## SOUPS & SALADS

### **SOUP OF THE MOMENT**

Inquire about today's selection • 9

### **MANOR SALAD**

Mixed greens, Wisconsin cranberries, crumbled goat cheese, candied walnuts, pickled onion • 14

### **BABY WEDGE**

Torn bacon, tomatoes, blue cheese crumbles, ranch dressing, pickled onion • 15

### **LITTLE GEM CAESAR SALAD**

Hearts of romaine, crispy lotus roots, Parmesan, tomatoes • 14

Add Grilled Chicken +11 | Add (3) Jumbo Shrimp +13 | Salad Dressings: Ranch | Blue Cheese | Raspberry | French | Balsamic | House

## MAIN ENTRÉES

### GREAT LAKES & BEYOND

#### **WARBLER'S WALLEYE**

Herb-crusted filet of walleye, sweet corn and bacon cream sauce, potato purée • 38

#### **NORWEGIAN SALMON**

Boursin cheese, pistachios, hot honey, wilted rainbow chard, wild rice • 37

#### **DIVER SCALLOPS**

Corn purée, lemon butter, green vegetables • 48

#### **FRIDAY FISH FRY** FRIDAYS ONLY

North Atlantic cod beer-battered or panko-crusted, steak fries, coleslaw, tartar sauce • 23

### FLOUR & WATER

#### **LYLA'S PASTA**

Papperdelle, andouille sausage, sautéed trinity, jumbo shrimp, creole sauce • 32

#### **MUSHROOM RAVIOLI**

Roasted mushrooms, leeks, truffle butter, parmesan cheese • 29

#### **RIGATONI BOLOGNAISE**

Meat sugo, parmesan cheese, fresh herbs • 28

### FROM THE GRILL\*

16oz PRIME RIBEYE • 60

8oz PRIME FILET • 54

14oz PRIME NEW YORK STRIP • 58

NEWPORT PORK CHOP • 34

Maple Bourbon Glaze

Steak Enhancements:

5oz Lobster Tail • 28

(3) Jumbo Shrimp • 13

Oscar Topping • 24

Béarnaise • 5

Blue Cheese Crumbles • 5

Sauce Au Poivre • 8

Black Truffle Butter • 8

#### ROTATING SEASONAL GRILL

FOR TWO TUESDAYS & WEDNESDAYS ONLY • MP

Includes bistro salad and chef's selection of sweets

#### **PRIME RIB** SATURDAYS ONLY

Herb-crusted and slow-roasted, horseradish cream, au jus, mashed potatoes, asparagus

12oz • 50 | 16oz • 58

\*All Grilled Steaks & Chops are Gluten-Free

### LAND & RANGE

#### **PAN-ROASTED HALF-CHICKEN**

Wild rice, asparagus, smoked tomato beurre blanc • 34

#### **ALL-AMERICAN MEATLOAF**

Beef and bacon meatloaf stuffed with cheddar cheese, sautéed fresh vegetables, garlic mash, demi-glace, smothered in our big kid mac & cheese • 36

#### **UPPY BURGER**

Chef's blend, cheddar and Swiss cheeses, mayonnaise, lettuce, house-made pickle chips, steak fries • 24

### SIDES\*

**JUMBO LOADED BAKED POTATO** • 11

Butter, Cheese, Sour Cream, Bacon Bits, Chives

**GARLIC MASHED POTATO** • 11

**GRILLED ASPARAGUS** • 11

**BROCCOLINI** • 11

**ROASTED MUSHROOMS** • 13

**WILD RICE PILAF** • 11

**SEASONAL ROOTS & SHOOTS** • 13

**MAC & CHEESE** • 11

\*All Vegetarian Except Jumbo Loaded Baked Potato

\*All Gluten-Free Except Mac & Cheese

## DESSERT

All Desserts are Vegetarian

#### **CRÈME BRÛLÉE**

Local berries • 13

#### **STRAWBERRY SHORTCAKE**

House-made shortcake, macerated strawberries, whipped cream • 14

#### **MOLTEN LAVA CAKE A LA MODE**

Decadent chocolate cake, vanilla ice cream • 13

#### **NEW YORK CHEESECAKE**

Whipped cream, berries • 14

#### **FLOURLESS CHOCOLATE TORTE**

White chocolate Chantilly cream, fresh berries • 13

#### **BRANDY ALEXANDER**

Korbel Brandy, cacao, vanilla ice cream • 12

#### **GRASSHOPPER**

Crème de Menthe, cacao, vanilla ice cream • 12

 SIGNATURE DISH

 GLUTEN-FREE

 VEGETARIAN



Consumer Advisory: Items may be served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed; please alert your server to any allergies. 20% gratuity will be added for parties of 6 or more.

## KID'S CHOICES

Served with Choice of Fries, Mashed Potatoes, or Seasonal Vegetables and choice of soda or lemonade. Substitute gluten-free bun. For children ages 12 and under.

**HAMBURGER** · 12  
**CHEESEBURGER** · 13

**FRIED CHICKEN STRIPS** · 12  
**"KRAFT" MAC & CHEESE** · 11

**GRILLED CHEESE** · 11  
**4oz FILET** · 28

## SOFT DRINKS

Coke, Diet Coke  
Sprite, Mello Yello

Minute Maid Lemonade

Iced Tea  
Intelligentsia Coffee

## COCKTAILS



### SIGNATURE COCKTAIL



### BRANDY OLD FASHIONED

Korbel Brandy, Orange, Cherry, House-Made Maple Syrup, Bitters. *Your Choice of Sweet, Sour, or Press* · 13



### THE MANOR SPECIAL

Ketel One Vodka, Pamplemousse Liqueur, Fresh Lemon & Lime Juice, Grapefruit Juice, Sprite, Club Soda · 13

### PASSIONFRUIT PUNCH

Bacardi, Passionfruit, Grapefruit Soda, Sprite · 14

### WATERMELON LEMONADE

New Amsterdam Watermelon, Watermelon Simple Syrup, Lemonade, Cranberry. · 14

### WISCO SOUR

Driftless Glen Bourbon, Lemon Juice, Fee Foam, Bitters, Honey Syrup · 14

### BERRY LUCERO

Tanqueray Gin, Strawberry, Raspberry, Blackberry, Soda Water, Mint Syrup · 14

## BEERS

### ON TAP *Ask About Our Rotating Selection*

New Glarus Spotted Cow · 7  
Karben Brewing Fantasy Factory · 8  
Capital Amber · 7  
Guinness · 8  
Modelo · 7  
Blue Moon · 7  
Miller Lite · 6

### BOTTLES

Corona Extra · 7  
Coors Light · 5  
Busch Light · 5  
Michelob Ultra · 5  
Heineken · 7  
Three Floyds Zombie Dust · 8  
Woodchuck Apple Cide Amber · 7

### CANS

High Noon Pineapple · 8  
Lucky One Lemonade · 8

### NA SELECTIONS

Lakefront Riverwest Stein · 6  
Athletic Run Wild IPA · 6  
Sprecher Root Beer · 5  
Lyres NA · 9

## WINES

GL - GLASS · BTL - BOTTLE

### WHITE

#### SPARKLING

Kylie Minogue Rosé Prosecco, IT · GL 15 | BTL 54  
Daou Rosé, CA · BTL 40  
Studio by Miraval Rose, FR · GL 13 | BTL 49  
Zonin Prosecco, IT · GL 11  
Unshackled Sparkling by Prisoner, CA · BTL 54  
Veuve Clicquot Yellow Label, FR · BTL 120  
Dom Pérignon, FR · BTL 350

#### SAUVIGNON BLANC

Unshackled by Prisoner, CA · GL 16 | BTL 65  
Kim Crawford, NZ · GL 14 | BTL 49  
Peju, CA · BTL 58

#### CHARDONNAY

Unshackled by Prisoner, CA · GL 16 | BTL 65  
Orin Swift Mannequin, CA · BTL 85  
Bread & Butter, CA · GL 10 | BTL 36  
Cakebread, CA · BTL 75  
Cuvaision, CA · GL 16 | BTL 60  
The Calling Dutton Ranch, CA · BTL 65

#### OTHER WHITES & LIGHTS

Wollersheim Prairie, Fumé, WI · GL 10 | BTL 37  
Kung Fu Girl, Riesling, WA · GL 10 | BTL 41  
Beringer, Pinot Grigio, CA · BTL 30  
Santi, Pinot Grigio, IT · GL 12 | BTL 48  
Conundrum, Blend, CA · BTL 38

### RED

#### CABERNET SAUVIGNON

Bonanza, CA · GL 11 | BTL 42  
Black Stallion, CA · BTL 70  
Unshackled by Prisoner, CA · GL 16 | BTL 64  
Intrinsic, CA · GL 14 | BTL 60  
Justin, CA · GL 17 | BTL 75  
Prati By Louis Martini, CA · BTL 48  
Cakebread, CA · BTL 122

#### BLENDS & OTHER REDS

Raab Red Blend Private Reserve, MI · GL 10 | BTL 34  
Stokes' Ghost, Petite Sirah, CA · BTL 70  
Orin Swift 8 Years in the Desert, Zinfandel Blend, CA · BTL 113  
Orin Swift Advice from John Merlot, CA · BTL 65  
The Prisoner, CA · BTL 96  
The Pessimist, CA · GL 15 | BTL 54  
Catalpa Malbec, ARG · GL 13 | BTL 46

#### PINOT NOIR

Wines of Coppola, CA · GL 10 | BTL 39  
Prisoner, CA · BTL 65  
Unshackled by Prisoner, CA · GL 15 | BTL 60  
Meiomi, CA · BTL 46

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