

DINNER MENU

SHAREABLES

HORSERADISH DEVEILED EGGS

Bold and zesty twist on the classic · 12

CRISPY TRUFFLE FRIES

Parmesan cheese, truffle salt, black garlic · 13

BOURSIN DIP

Warm Boursin cheese with caramelized onions, roasted garlic, crispy bread · 16

DIMBER-DAMBER DATES

Goat cheese-stuffed bacon-wrapped dates with balsamic reduction · 16

SAVORY BURRATA

Wisconsin burrata, arugula, fig, crispy prosciutto, honey balsamic vinaigrette · 17

CRISPY BRUSSELS SPROUTS

Sriracha maple, bacon, Wisconsin cranberries · 16

LALLY-COOLER CRAB CAKE

Sweet, jumbo blue crab, spiced remoulade · 24

WISCONSIN CHEESE CURDS

Fried cheese curds, buttermilk ranch · 13

STEAK CROSTINI*

Blackened prime rib, caramelized onions, crumbled Gorgonzola cheese, crispy bread · 21

COCONUT SHRIMP

Fried coconut shrimp and sweet chili apricot dipping sauce · 25

SOUPS & SALADS

LOADED POTATO SOUP

Bacon, cheddar cheese, scallions · 8

SOUP DU JOUR

Soup of the day · 9

HOUSE SIDE SALAD

Garden blend of radish, carrot, cucumber, red onion, fresh croutons *Choice of dressing* · 7

MANOR SALAD

Mixed greens, Wisconsin cranberries, crumbled goat cheese, candied walnuts, raw red onion, raspberry vinaigrette · 13

STREET BEET SALAD

Mixed greens, roasted beets, cranberries, sweet red onions, toasted almonds, blue cheese and house-made honey balsamic dressing · 14

CAESAR SALAD

Hearts of romaine, house croutons, parmesan cheese, Caesar dressing · 12

Add to any salad: Grilled Chicken · 12
Shrimp · 15 Falafel · 6 Salmon* · 18 4 oz
Filet* · 25 Short Ribs · 15

MAIN ENTRÉES

Choice of side salad with entree: Manor Salad · 8 Street Beet Salad · 9 Caesar Salad · 7

CHAPPIE CHICKEN

Double airliner breast of chicken, wild rice pilaf, broccolini, smoked tomato beurre Blanc · 32

HONEST ABE ALL-AMERICAN

Beef and bacon meatloaf stuffed with cheddar cheese. Served with sautéed fresh vegetables and garlic mashed potatoes on a bed of demi-glace, smothered in our big kid mac 'n cheese · 32

NEWPORT PORK (LONG BONE)*

Grilled pork chop, maple bourbon glaze, roasted fingerling potatoes, broccolini · 34

WARBLER'S WALLEYE

Potato-crusted filet of walleye, sweet corn and bacon cream sauce, garlic mashed potatoes · 37

FROM THE GRILL

Choice of wild rice pilaf, garlic mashed potatoes, roasted fingerling potatoes, broccolini, seasonal vegetable blend, baked potato, French fries

FRANK'S FILET 8 oz*

Grilled, herb butter, finishing salt · 57

RAAB RIBEYE 14 oz*

Grilled, herb butter, finishing salt · 57

Steak Enhancements:

Lobster · 25	Demi-Glace · 5
Shrimp · 15	Wild Mushrooms · 5
Oscar · 24	Caramelized Onions · 3
Béarnaise · 6	Blue Cheese Crumbles · 4

HERB CRUSTED PRIME RIB*

Herb-crusted and slow-roasted, horseradish cream, au jus. Available Friday & Saturday.

Vanderbilt	Carnegie	Rockefeller
12 oz • 49	16 oz • 57	22 oz • 69

CHICKEN POTSDAM PIE

Flaky, buttery crust filled with a rich and creamy mixture of chicken and vegetables · 27

NORWEGIAN SALMON*

Boursin cheese, pistachios, hot honey, wilted rainbow chard and wild rice pilaf · 36

UPPIY BURGER*

¾ pound steak burger, cheddar and Swiss cheese, mayo, crisp lettuce, house-made pickle chips, served with French fries · 24

HARPER PASTA

Garlic shrimp, oven-roasted tomatoes and red onion tossed in pesto cream sauce, topped with house-made bruschetta and parmesan cheese · 26

RAAB'S RAGU

Eggplant ragu, rigatoni, parmesan cheese · 25

Add protein: Grilled Chicken · 12 Shrimp · 15
Falafel · 6 Salmon* · 18 4 oz Filet* · 25 Short Ribs · 15

BRAISED SHORT RIB

Braised short rib, garlic mashed potatoes, root beer demi, fried egg · 36

 SIGNATURE DISH  GLUTEN-FREE  VEGETARIAN

*Not all ingredients are listed; alert your server to any allergies.
18% gratuity will be added for parties of 8 or more.
Consumer advisory: *item 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.*

EXECUTIVE CHEF • JUSTIN DRAPER
CO-CULINARY DIRECTOR • JAYSON PETTIT
GENERAL MANAGER • BILL WILSON



BEVERAGE MENU

Coke, Diet Coke
Sprite, Mello Yello

Dream Soda
Minute Maid Lemonade

Iced Tea
Coffee

COCKTAILS



SIGNATURE COCKTAIL

Cocktails featured with Dawn Manor Tattersall Spirits are available for sale in the Sundries Shoppe

WISCO SOUR

Elijah Craig, Apple Cider,
Tattersall Cranberry Liqueur, Citrus · 15

BIG RIVER

Tattersall Gin, Blueberry, Crème de Fleur,
House-Made Lime Sour · 12



PEAR SPICED MULE

Tightline Organic Vodka, Spiced Pear Liqueur,
Lime, Ginger Beer · 12

PALOMA FRESA

Blanco Tequila, Tattersall Grapefruit Liqueur,
Strawberry, Lemon, Soda · 11

LAVENDER MARGARITA

Agavales Blanco Tequila, Butterfly Pea,
Lavender, House-Made Lime Sour · 12

CLASSIC OLD FASHIONED

Tattersall Rye, Tattersall Sour Cherry, Maple,
Angostura Bitters · 14



BRANDY OLD FASHIONED

Tattersall Brandy, Orange, Cherry, Bitters,
Sugar, Your Choice of Sweet or Sour · 13

ESPRESSO MARTINI

Tightline Organic Vodka, Espresso,
Cinnamon, Molasses · 13

SPIKED DREAM SODA

Tattersall Spiced Rum, Dawn Manor Dream Soda · 11

CRANBERRY APEROL SPRITZ

Aperol, Tattersall Cranberry Liqueur,
Sparkling wine · 13

BLUE SKY RUN

Olive Oil Washed Gin, Basil, Lime,
Creme de Violette · 12

KEY LIME MARTINI

Vanilla Vodka, Lime, Pineapple, Cream · 14

BLOODY MARY

Bloody Mary Mix with Your Choice of
Vodka, Gin or Tequila · 13

SPIRIT-FREE COCKTAILS

APPLE O

Apple, Turmeric, Ginger, Earl Grey, Honey · 9

FAUX 75

Rosemary, Ginger, Lemon · 9

DEMURE MULE

Lime Sour, Rosemary Honey Syrup, Ginger Beer · 7

PEACH COLLINS

Lime Sour, Monin Peach, Soda Water · 7

STRAWBERRY COLLINS

Strawberry Syrup, Soda Water · 7

COLD BREW TONIC

Cold Press Coffee, Tonic · 7

BEERS

DRAFTS

Lakefront Hazy Rabbit · 7
WBC Badger Club Amber · 7
Miller Lite · 6
New Glarus Spotted Cow · 7
One Barrel Banjo Cat · 6
Rotating Tap · 7

SELTZERS

White Claw · 6
Black Cherry, Mango, Peach

NA SELECTIONS

Lakefront Riverwest Stein · 5
Athletic IPA · 5

BOTTLES

Budweiser · 5
Bud Light · 5
Coors Light · 5
Busch Light · 5
Corona · 7

Woodchuck Apple Cider · 7
Heineken · 7
Three Floyds Zombie Dust · 8
Wisconsin Dells Honey Ale · 7
Hinterland Packerland Pilsner · 7

WINES

GL - GLASS • BTL - BOTTLE

WHITE

SPARKLING

Kylie Minogue Rosé Prosecco, IT · GL 14 | BTL 54
Scarpetta Prosecco, IT · GL 11 | BTL 38
Ricossa Moscato D'Asti, IT · GL 13 | BTL 48
Taittinger Brut Champagne, FR · BTL 105

CHARDONNAY

Bread & Butter, CA · GL 11 | BTL 38
Cuvaion, CA · GL 16 | BTL 62
Kendall-Jackson, CA · GL 12 | BTL 46
Böen, CA · BTL 46
The Calling Dutton Ranch, CA · BTL 76

SAUVIGNON BLANC

Kim Crawford, NZ · GL 12 | BTL 46
Peju Sauvignon Blanc, CA · GL 15 | BTL 58
Dry Creek, CA · BTL 58
Craggy Range, NZ · BTL 66

OTHER WHITES & LIGHTS

Wollersheim Prairie Fumé, WI · GL 10 | BTL 38
Wollersheim Prairie Blush, WI · GL 11 | BTL 42
Hugel Gentil Blend, FR · GL 12 | BTL 46
Santi Pinot Grigio, IT · GL 12 | BTL 42
Studio by Miraval Rosé, FR · GL 12 | BTL 46
Conundrum Blend, CA · BTL 42
Relax Riesling, DE · BTL 38
Michele Chiarlo Nivole Moscato d'Asti, IT · BTL 46
Ferrari-Carano Pinot Grigio, CA · BTL 46

RED

ZINFANDEL

Boneshaker Old Vine, CA · GL 12 | BTL 46
Old Ghost, CA · BTL 87
Folie a Deux, CA · BTL 32

PINOT NOIR

Elouan, CA · GL 13 | BTL 46
Wines of Coppola, CA · GL 10 | BTL 38
Cambria, CA · BTL 65
Belle Glos, CA · BTL 76

BLENDS & OTHER REDS

Raab Red Blend Private Reserve, MI · GL 10 | BTL 38
Columbia Winery Merlot, WA · GL 12 | BTL 46
Catalpa Malbec, AR · GL 13 | BTL 46
VDR (Very Dark Red) Blend, CA · GL 11 | BTL 42
Conundrum Blend, CA · GL 10 | BTL 38
The Prisoner, CA · BTL 79

CABERNET SAUVIGNON

Bonanza, CA · GL 11 | BTL 42
Double Canyon, WA · GL 12 | BTL 46
Joseph Phelps, CA · BTL 140
Dry Creek, CA · BTL 69
Caymus, CA · BTL 126
Mt. Veeder, CA · BTL 200
Cakebread, CA · BTL 126



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CENTURY SOCIAL
PLATFOTRMS

