

DINNER MENU

SHAREABLES

HORSERADISH DEVEILED EGGS

Bold and zesty twist on the classic · 12

CRISPY TRUFFLE FRIES

Parmesan cheese, truffle salt, black garlic · 13

BURRATA CAPRESE

Wisconsin burrata, fresh bruschetta, basil, roasted garlic, balsamic reduction · 16

LOBSTER & SHRIMP COCKTAIL

House-made lobster salad, large poached shrimp with fresh sorrel, lemon wedges and cocktail sauce · 25

BOURSIN DIP

Caramelized onions, roasted garlic, crispy bread · 15

CRISPY BRUSSELS SPROUTS

Sriracha maple, bacon, Wisconsin cranberries · 15

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 · 17

DIMBER-DAMBER DATES

Goat cheese-stuffed, bacon-wrapped dates with balsamic reduction · 15

SOUPS & SALADS

LOADED POTATO SOUP

Bacon, cheddar cheese, scallions · 8

CREAM OF ASPARAGUS SOUP

Truffle oil, asparagus tips · 9

HOUSE GREEN SALAD

Garden blend of radish, carrot, cucumber, red onion, fresh crouton *Choice of dressing* · 6

WEDGE SALAD

Iceberg lettuce, bacon, Gorgonzola cheese, tomatoes and French dressing · 14

MANOR SALAD

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

HAIL CAESAR SALAD

Hearts of romaine, house crouton, parmesan cheese, diced green apples, Gorgonzola cheese, Caesar dressing · 12

Add to any salad:

Grilled Chicken · 9

Shrimp · 15

Salmon* · 18

4 oz Filet* · 25

MAIN ENTRÉES

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 · 28

CHAPPIE CHICKEN

Pan-roasted Amish airline chicken breast, garlic mashed potatoes, asparagus spears, smoked tomato beurre blanc · 32

NEWPORT PORK (LONG BONE)*

Parmesan and leek scalloped potatoes, apple and fennel compote, port wine reduction · 32

LOBSTER BIG KID MAC 'N CHEESE

Tender chunks of sweet cold-water lobster, homemade creamy mac 'n cheese, finished with a golden, buttery breadcrumb crust · 32

CHICKEN POTSDAM PIE

Flaky, buttery crust filled with a rich and creamy mixture of chicken and vegetables · 26

NORWEGIAN SALMON*

Boursin cheese, pistachios, hot honey, wilted rainbow chard and wild rice pilaf · 35

WARBLER'S WALLEYE

Potato-crust fillet of walleye, wild rice pilaf, asparagus spears and pecan Frangelico butter sauce · 35

UPPY BURGER*

¾ pound steak burger, cheddar and Swiss cheese, mayo, crisp lettuce, served with French fries · 22

HARPER PASTA

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

FROM THE GRILL

Choice of wild rice pilaf, garlic mashed potatoes, parmesan and leek scalloped potatoes, baked potato, or French fries

FRANK'S FILET 8 oz*

Grilled, herb butter, finishing salt · 52

RAAB RIBEYE 14 oz*

Grilled, herb butter, finishing salt · 55

PLATE O' MEAT - PRIME RIB*

Herb-crust and slow-roasted, horseradish cream, au jus

Vanderbilt 12 oz • 47	Carnegie 16 oz • 55	Rockefeller 22 oz • 69
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Steak Enhancements:

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

 SIGNATURE DISH  GLUTEN-FREE

*Not all ingredients are listed; alert your server to any allergies.
20% 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, Coke Zero, Diet Coke
Sprite, Mello Yello, Orange Fanta

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

Tattersall Rye Whiskey, Cranberry Liqueur,
Citrus, Cane Sugar, Maple • 12

BIG RIVER

Tattersall Gin, Blueberry, Crème de Fleur,
House-Made Lime Sour • 11

VODKA PEACH TEA

Tightline Vodka, Iced Tea, Citrus, Peach • 10



SPIKED DREAM SODA

Tattersall Spiced Rum, Dawn Manor
Dream Soda • 10

MARGARITA

Blanco Tequila, Tattersall Orange Liqueur,
House-Made Lime Sour • 10

CLASSIC OLD FASHIONED

Tattersall Rye, Tattersall Sour Cherry, Maple,
Angostura Bitters • 13



BRANDY OLD FASHIONED

Tattersall Brandy, Orange, Cherry, Bitters,
Sugar, Your Choice of Sweet or Sour • 11

ESPRESSO MARTINI

Tightline Organic Vodka, Espresso,
Cinnamon, Molasses • 11

PALOMA FRESA

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



MANOR MULE

Tightline Organic Vodka, Tattersall Coconut
Aquavit, Lime, Honey, Ginger Beer • 10

FLEUR GIMLET

Tattersall Gin, Crème de Fleur, Lime,
Cane Sugar • 11

VIEUX CARRE

Tattersall Rye & Apple Brandy, Rosso Vermouth,
Honey, Rosemary, Bitters • 13

BLOODY MARY

Bloody Mary Mix with Your Choice of
Vodka or Aquavit • 12

SPIRIT-FREE COCKTAILS

APPLE O

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

FAUX 75

Rosemary, Ginger, Lemon • 9

DEMURE MULE

Lime Sour, Honey-Rosemary 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

Capital Amber • 6
Blue Moon • 6
Sconnie Hazy Hop IPA • 6
Miller Lite • 6
Edmund Fitzgerald Porter • 6
Spotted Cow • 6

BOTTLES

Budweiser • 5
Bud Light • 5
Coors Light • 5
Corona • 6

Woodchuck Apple Cider • 6
Samuel Adams Lager • 6
Heineken • 6
Three Floyds Zombie Dust • 6
Wisconsin Dells Honey Ale • 6
Sierra Nevada Pale Ale • 6

Kentucky Brewing Bourbon Barrel • 6
3 Sheeps Waterslides IPA • 6
Hinterland Packerland Pilsner • 6

SELTZERS

White Claw • 6
Black Cherry, Mango, Peach

NA SELECTIONS

Lakefront Riverwest Stein • 5
Athletic IPA • 5

WINES

GL - GLASS • BTL - BOTTLE

WHITE

SPARKLING

Kylie Minogue Rosé Prosecco, IT • GL 14 | BTL 54
Scarpetta Prosecco, IT • BTL 38
Taittinger Brut Champagne, FR • BTL 105

CHARDONNAY

Böen, CA • BTL 46
Bread & Butter, CA • GL 8 | BTL 32
The Calling Dutton Ranch, CA • BTL 76
Cuvaision, CA • GL 16 | BTL 62

SAUVIGNON BLANC

Kim Crawford, NZ • GL 12 | BTL 46
Dry Creek, CA • BTL 54
Craggy Range, NZ • BTL 57
St. Supéry, CA • GL 15 | BTL 58

OTHER WHITES & LIGHTS

Conundrum Blend, CA • BTL 36
Wollersheim Prairie Fumé, WI • GL 8 | BTL 32
Wollersheim Prairie Blush, WI • BTL 40
Relax Riesling, DE • BTL 38
Michele Chiarlo Nivole Moscato d'Asti, IT • BTL 46
Ferrari-Carano Pinot Grigio, CA • BTL 46
Hugel Gentil Blend, FR • GL 12 | BTL 46
Santi Pinot Grigio, IT • GL 11 | BTL 42
Studio by Miraval Rosé, FR • GL 12 | BTL 46

RED

ZINFANDEL

Old Ghost, CA • BTL 87
Folie a Deux, CA • BTL 28
Boneshaker Old Vine, CA • GL 12 | BTL 46

PINOT NOIR

Elouan, CA • BTL 46
Cambria, CA • BTL 63
Belle Glos, CA • BTL 76
Wines of Coppola, CA • GL 9 | BTL 34

BLENDS & OTHER REDS

The Prisoner, CA • BTL 79
Columbia Winery Merlot, WA • BTL 46
Catalpa Malbec, AR • GL 12 | BTL 46
VDR (Very Dark Red) Blend, CA • GL 11 | BTL 42

CABERNET SAUVIGNON

Joseph Phelps, CA • BTL 99
Dry Creek, CA • BTL 69
Caymus, CA • BTL 126
Bonanza, CA • GL 10 | BTL 40
Mit Veeder, CA • BTL 91
Double Canyon, WA • GL 12 | BTL 46
Cakebread, CA • BTL 126



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CENTURY SOCIAL
PLATFOTRMS

