

# LUNCH 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

### BURRATA CAPRESE

Wisconsin burrata, fresh bruschetta, basil, roasted garlic, balsamic reduction · 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 · 19



### SHRIMP COCKTAIL TOWER

Large poached shrimp, lemon wedges, remoulade and cocktail sauce · 25



### DIMBER-DAMBER DATES

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

## SOUPS & SALADS

### LOADED POTATO SOUP

Bacon, cheddar cheese, scallions · 8

### SOUP DU JOUR

Soup of the day · 9

### HOUSE GREEN SIDE SALAD

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



### MANOR SALAD

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



### WEDGE SALAD

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

### HAIL CAESAR SALAD

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

*Add to any salad:*

Grilled Chicken · 12

Salmon\* · 18

Shrimp · 15

4 oz Filet\* · 25

Falafel · 6

## HANDHELDS

*Choice of French fries, dill potato salad, or sweet potato tots  
Substitute Impossible Burger Patty or Gluten-Free Bun*

### BLT

Smokey thick bacon, heirloom tomatoes, crisp greens, garlic aioli on toasted sourdough · 15

### LOBSTER ROLL

Chilled lobster tossed with mayo, celery, green onions on grilled bun · 25

### CHICKEN MELT

Bacon, ranch, cheddar cheese, pulled chicken breast sandwiched between toasted sourdough with side of ranch dressing · 15

### SHRIMP CLUB

Garlic shrimp, bacon, lettuce, tomato, Swiss cheese, and tomato basil aioli · 19

### PRIME RIB CHEESE STEAK

Shaved prime rib, crispy French fries, melted mozzarella, garlic aioli all smashed into a hoagie roll. Served with au jus · 24



### UPPY BURGER\*

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

### MUSHROOM & SWISS BURGER\*

Local wild mushrooms, Swiss cheese. Choice of lettuce, tomato, or onion · 17

### BACON BBQ BURGER\*

House-made BBQ sauce, thick bacon, Wisconsin cheddar · 17

## LUNCH 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 · 30

### 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 · 35



### 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

### HARPER PASTA

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



SIGNATURE DISH



GLUTEN-FREE

*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

Tattersall Rye Whiskey, Cranberry Liqueur,  
Citrus, Cane Sugar, Maple · 14

#### BIG RIVER

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

#### VODKA PEACH TEA

Tightline Organic Vodka, Iced Tea, Citrus, Peach · 11



#### SPIKED DREAM SODA

Tattersall Spiced Rum, Dawn Manor  
Dream Soda · 11

#### MARGARITA

Agavales Blanco Tequila, Tattersall Orange  
Liqueur, House-Made Lime Sour · 11

#### CLASSIC OLD FASHIONED

Tattersall Rye, Tattersall Sour Cherry, Maple,  
Angostura Bitters · 15



#### BRANDY OLD FASHIONED

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

#### 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 · 11

#### FLEUR GIMLET

Tattersall Gin, Crème de Fleur, Lime,  
Cane Sugar · 12

#### VIEUX CARRE

Tattersall Rye & Apple Brandy, Rosso Vermouth,  
Honey, Rosemary, Bitters · 15

#### BLOODY MARY

Bloody Mary Mix with Your Choice of  
Vodka, Gin, or Tequila · 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 · 7  
Blue Moon · 7  
Sconnie Hazy Hop IPA · 7  
Miller Lite · 6  
Edmund Fitzgerald Porter · 7  
Spotted Cow · 6

#### 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 10 | BTL 38  
Taittinger Brut Champagne, FR · BTL 105

##### CHARDONNAY

Bread & Butter, CA · GL 10 | BTL 38  
Cuvaision, 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  
Dry Creek, CA · BTL 58  
Craggy Range, NZ · BTL 57  
St. Supéry, CA · GL 15 | BTL 58

##### OTHER WHITES & LIGHTS

Wollersheim Prairie Fumé, WI · GL 10 | BTL 38  
Wollersheim Prairie Blush, WI · GL 11 | BTL 40  
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  
Conundrum Blend, CA · BTL 36  
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 12 | BTL 46  
Wines of Coppola, CA · GL 10 | BTL 38  
Cambria, CA · BTL 65  
Belle Glos, CA · BTL 76

##### BLENDS & OTHER REDS

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

##### CABERNET SAUVIGNON

Bonanza, CA · GL 10 | BTL 40  
Double Canyon, WA · GL 12 | BTL 46  
Joseph Phelps, CA · BTL 120  
Dry Creek, CA · BTL 69  
Caymus, CA · BTL 126  
Mt Veeder, CA · BTL 200  
Cakebread, CA · BTL 126



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