

Five O' Clock Favorites

Artisanal Wisconsin Cheese Plate	18
Four Local Cheeses with Preserves, Grapes, Toast Points, Almonds & Walnuts	
Pairing: Atamisque Malbec – Argentina	15 / 58
Seafood Combination	45
Sea Scallops, Shrimp & Crab Stuffed Mushroom Caps Served with Garlic Butter, Side of Sautéed Zucchini, Carrots & Asparagus	
Pairing: Jackson Estate Chard – Santa Maria	11 / 42
Wild Salmon in Seafood Broth	42
Pan Seared Salmon over Broth, Wild Mushrooms, Leeks, Carrots and Peas	
Pairings: Boutari Moschofilero - Greece	11 / 42
Farmlands Pinot Noir – Willamette Valley	14 / 54
Greek Lollipop Lamb Chops	48
Marinated Greek Style Lamb Chops Served with Roasted Fingerling Potatoes	
Pairing: Rabble “Rebellion” Red – Paso Robles	10 / 38
Tomahawk	75
32 oz. Bone-In Ribeye Served with Red Wine Demi-Glaze & Mushrooms	
Pairing: Lazaridi “Amethystos” Red – Greece	17 / 60
Lamb Osso Bucco	40
Slow Cooked Wisconsin Lamb With Wine, Herbs, Grilled Carrots & Asparagus	
Pairing: Emmolo Merlot by Caymus - Napa	18 / 65

Featured Reserves

Ruffino Riserva Ducale “Oro” Chianti – Italy 2012	80
Rutherford Hill Cabernet Sauvignon – Napa 2014	85
Rombauer “Diamond Selection” Cab - Napa 2014	168
Hour Glass Cabernet Sauvignon - Napa 2014	175
Beringer Private Reserve Cabernet - Napa 2012	235
Stag’s Leap Wine Cellars “FAY” - Napa 2014	265
Justin Isosceles – Paso Robles 2014	130
Opus One - Napa Valley 2014	325
Silver Oak Cabernet – Alexander <u>1.5 Liter</u> 2013	240
Jordan Cabernet – Alexander <u>1.5 Liter</u> 2010	265