

Five O' Clock Favorites

- Artisanal Wisconsin Cheese Plate** **18**
Four Local Cheeses with Preserves, Grapes, Toast Points, Almonds & Walnuts
Pairing: Atamisque Malbec - Argentina 58
- Seared Wester Ross Salmon** **38**
Topped with Whipped Lemon Pepper Mascarpone,
Served with Grilled Asparagus & Cucumber-Red Onion Couscous
Pairing: Trinchero "MARY'S" Sauvignon Blanc - Napa 15 / 48
- Berkshire Organic Pork Chops** **45**
2 - 9oz Organic Berkshire Chops, Grilled with Spiced Apple Butter, Served with
Crispy Brussel Sprouts Cooked in Smoked Bacon, and Twice Baked Potato
Pairing: "TAKEN" Red Blend by Trinchero - Napa 17 / 58
- Ribs & Shrimp Combo** **35**
½ Slab of Hickory Smoked Baby Back Ribs & 3 Tempura Fried Shrimp,
Served with Kale, BBQ & Thai Buffalo Sauce
Pairing: Farm To Table Shiraz - Australia 7 / 28

Featured Sides

Creamed Spinach 8

Mashed Potatoes 6

Sweetness

Triple Chocolate Brownie 12

Served in a Cast Iron Skillet w/ Kopp's Butter Pecan Custard & Homemade Caramel

Refresh

PEACH SANGRIA 10

Peach Nectar, Peach Liqueur, Pinot Grigio, Ginger Ale, Garnished with Fresh Berries

SUMMER CITRUS COOLER 11

Citrus Infused Wheatley Vodka, Simple Syrup, Lime Juice, Cucumber & Mint

PRIVATE DINING AVAILABLE

[www.FIVECLOCKSTEAKHOUSE.com](http://www.fiveoclocksteakhouse.com)