

Five O' Clock Favorites

Artisanal Wisconsin Cheese Plate 18

LeClare Fresh Chevre, Belgioioso Sharp Provolone, Widmer's 10 yr. Cheddar
Hook's Little Boy Blue w/ Preserves, Grapes, Crostini, Mustard, Almonds & Walnuts

Pairing: Atamisque Malbec - Argentina 58

Seared Scallops 38

W/ Butternut Squash Risotto, Mushroom Medley, Roasted Butternut Squash Seeds

Pairing: Trinchero "MARY'S" Sauvignon Blanc - Napa 13 / 45

12 OZ USDA Prime Delmonico Steak 50

W/ Mushroom Brandy Cream Sauce, Grilled Asparagus & Parmesan Au Gratin Potato

Pairing: Brancaia "TRE" - Toscana, Italy 12 / 44

Tomahawk Steak 86

32 oz Bone in Ribeye Served w/ Steak Fries & Roasted Garlic Aioli

Pairing: "TAKEN" Red Blend by Trinchero - Napa 17 / 58

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

CRAN - RASMOPOLITAN 12

Citrus Infused Wheatley Vodka, Stoli Raspberry Vodka,
Cranberry Juice, Raspberry Liqueur, Simple Syrup, Cranberry Garnish

PEACH SANGRIA 10

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

PRIVATE DINING AVAILABLE

www.FIVEOCLOCKSTEAKHOUSE.com