

Five O' Clock Favorites

Artisanal Wisconsin Cheese Plate 18

Le Clare Fresh Chevre, Belgioioso Sharp Provolone, Widmer's 8 yr. Cheddar
Hook's Little Boy Blue w/ Preserves, Grapes, Crostini, Mustard, Almonds & Walnuts

Pairing: Atamisque Malbec - Argentina 58

Cajun Shrimp & Grits 38

Jumbo Cajun Shrimp Cooked in White Wine Butter Sauce
w/ Creamy Stone Ground Grits, Topped w/ Crispy Cherry Peppers & Pepperoncinis

Pairing: Caymus "Conundrum" White Blend - Napa 10 / 42

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

Rack Of Lamb 48

16 oz Roasted Domestic Lamb, Served w/ Crispy Potatoes & Sautéed Green Beans

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

Maker's Maple Sour Smash 12

Makers Mark Bourbon, Pure Maple Syrup, Fresh Lemon Juice, Lemon Twist

CRAN - RASMOPOLITAN 12

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

PRIVATE DINING AVAILABLE

www.FIVEO'CLOCKSTEAKHOUSE.com