

Five O' Clock Favorites

Artisanal Wisconsin Cheese Plate 18

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

Pairing: Atamisque Malbec - Argentina 58

Seared Scallops 44

Walnut Pesto, Angel Hair Pasta with White Wine Garlic Butter, Red Onion
Grape Tomatoes & Mesclun Greens

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

Filet Medallions 50

On Mashed Potato w/ a Port Wine, Porcini, Crimini & Shiitake Mushroom Sauce

Pairing: Castle Rock Pinot Noir - Mendocino 9 / 34

Spinalis "Ribeye Cap" Steak 64

(Linz Heritage Reserve Angus - Calved In Pardeeville WI.)

Hickory Smoked Salt, Nueske's Applewood Smoked Pork Belly, Asparagus Tempura

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

Featured Sides

Mashed Potatoes 6

Creamed Spinach 8

Sweetness

CHERRIES JUBILEE 12

Kopp's Vanilla Custard Topped w/ Dark Cherries, Brown Sugar, Cinnamon,
Citrus Peels, & Brandy (Flambéed)

Refresh

SWEET & SPICY BOURBON COCKTAIL 12

Makers Mark, Pure Maple Syrup, Jalapeno, Key Lime Juice, Splash of Sprite

GOOD LAND SUNRISE 14

Cazadores Silver Tequila, Orange Juice, Good Land Cherry liqueur, Cherry Garnish