DAYLENE'S SUPPER CLUB

DINNER

APPETIZERS

CHILI CRISP BURRATA & BREAD *V 16*
Calabrian Chili | Burrata | Capers | Oven Roasted Heirloom Tomatoes | Olive Oil Grilled Bread

SPICY GARLIC SHRIMP *18*
Crispy Garlic | Hot Sauce | Grilled Dipping Bread

BEER BATTERED FRIED CHEESE CURDS *V 13*
Carr Valley Cheddar | House-Made Ranch

PESTO HUMMUS *VE 14*
Mushroom & Roasted Olive Tapenade
Cauliflower | Cucumber | Radish | Pita

PARMESAN TRUFFLE FRIES *V 12*
Hand-Cut | Fresh Herbs | Truffle Aioli
Plain Hand-Cut Fries Available *9*

FRENCHED DRUMETTES *16*
Breaded & Fried | Spicy Buffalo Sauce
Blue Cheese | House-Made Ranch

FRIED CALAMARI *15*
Calamari | Rock Shrimp | Giardiniera
Lemon Aioli | House-Made Marinara

COQUILLE SAINT-JACQUES *20*
Bay Scallops | Shrimp | White Wine Cream Sauce
Broiled Mashed Potatoes

BEEF TIPS* *GF 19*
Blackened | Blue Cheese

CHEESESTEAK EGG ROLLS *16*
Cheese Sauce

WHITEFISH RILLETTE *14*
Arugula | Pickled Onion | Dill | Trout Roe
Olive Oil Grilled Bread

SAUERKRAUT BALLS *12*
Pork Sausage | Creamy Mustard Sauce

LOBSTER & SHRIMP "CARGOT" *21*
Garlic-Herb Butter | Puff Pastry

BOWL OF SOUP

PRIME RIB & VEGETABLE *GF 10*
Beef Stock | Seasonal Vegetables
Parker House Roll

NEW ENGLAND CLAM CHOWDER *10*
Littleneck Clams | Potatoes | Scallions
Applewood Smoked Bacon | Parker House Roll

BAKED FRENCH ONION *12*
Bone Broth | Sweet Onions | Sourdough Crouton | Gruyère Cheese

SUPER FRESH SALADS

Enhance Your Salad With Chicken for +8, Shrimp for +10, Salmon for +15 or Steak for +30
All Dressings are House-Made

ICEBERG WEDGE B.L.T. *GF 14*
Blue Cheese | Crispy Bacon | Egg | Cherry Tomatoes
Red Wine Vinaigrette | Red Onions | Chives
Blue Cheese Dressing

BABY GEM CAESAR* *15*
Brown Butter Croutons | Parmigiano Reggiano
Cured Egg Yolk | Soft Boiled Egg
Chives | Lemon Garlic Dressing

BERRY & BURRATA *V 16*
Fresh Herbs | Mixed Greens | Burrata
Seasonal Berries | Mixed Berry Vinaigrette
Balsamic | Sesame & Almond Crumble

HOUSE SALAD *V 9*
Mixed Greens | Carrots | Red Onions
Cherry Tomatoes | Cucumber
House-Made Croutons

TRADITIONAL GREEK SALAD *V, GF 16*
Cherry Tomatoes | Kalamata Olives | Bell Peppers | Red Onions
Feta Cheese | Fresh Herbs | Lemon | Olive Oil

SIGNATURE STEAKS

Served with House Salad or Cup of Soup. Choice of One Side (unless noted otherwise)
French Onion +4 or Specialty Salad +5
Our Steaks are Seasoned with our Signature Spice Blend and Finished with Herb Butter & Grilled Asparagus

FILET MIGNON* 8oz *60*

RIBEYE* 16oz *65*

PORTERHOUSE* 24oz *72*

NEW YORK STRIP* 14oz *62*

STEAK FRITES* *45*
6oz Filet Mignon | Brandy-Peppercorn Sauce
Hand-Cut French Fries

Enhancements
Blue Cheese Crust +5
Mushroom Cognac Sauce +8
Brandy-Peppercorn Sauce +5
Shrimp Scampi +15
8oz Broiled Lobster Tail +MP

Sides
Roasted Garlic Mashed Potatoes | Baked Potato
Dauphinoise Potato | French Fries | Hashbrowns
Rice Pilaf *VE* | Steamed Broccoli | Grilled Asparagus
Crisp Fried Brussels Sprouts | Creamed Corn
Mashed Butternut Squash with Toasted Pecan Pie Butter

SLOW ROASTED PRIME RIB*

Served with House Salad or Cup of Soup. Choice of One Side
French Onion +4 or Specialty Salad +5
Served with Horseradish Cream Sauce, Au Jus, Yorkshire Pudding & Grilled Asparagus

12oz *50* **16oz** *56* **24oz** *78* **28oz** *89*

SEAFOOD

Served with House Salad or Cup of Soup
French Onion +4 or Specialty Salad +5

SEARED SALMON* *GF 38*
Miso | Wisconsin Corn Puree | Preserved Tomatoes
Chili Roasted Green Beans | Radish Salad

PAN-FRIED WALLEYE *38*
Butter Crumb Crust | Lemon-Caper Sauce
Rice Pilaf | Grilled Asparagus

FISH & CHIPS *25*
Crispy Beer Battered Haddock | Tartar Sauce
Coleslaw | Hand-Cut French Fries

JUMBO SHRIMP *33*
Beer Battered & Breaded | Grilled Asparagus
Tartar Sauce | Coleslaw | Choice of Side

FISH DAYLENE *40*
Crispy Beer Battered Haddock | Sauce Gribiche
Brown Butter | Arugula | Red Onions | Confit Lemon

SCALLOP* & CRISPY PORK BELLY *39*
Carrot Puree | Spiced Braised Pork Belly
Butter-Seared Diver Scallops | Frisée | Chili Garlic Oil

BROILED TWIN LOBSTER TAILS 8oz *GF MP*
Served with Garlic Citrus Butter
Grilled Asparagus | Choice of Side

ENTREES

Served with House Salad or Cup of Soup
French Onion +4 or Specialty Salad +5

PORK CHOP DIANE* *38*
Breaded & Pan-Fried | Roasted Garlic Mashed Potatoes | Mushrooms
Cognac | Stone Ground Mustard | Chives

24-HOUR SHORT RIB POT ROAST *38*
Red Wine Braised | Crispy Shallot | Roasted Root Vegetables
Beef Gravy | Roasted Garlic Mashed Potatoes

BRICK CHICKEN *GF 35*
Dry-Brined Hen | Garlic Herb Sauce | Roasted Garlic Mashed Potatoes | Bacon | Roasted Brussels

BUCATINI CARBONARA *32*
Pancetta | Egg Yolk | Garden Peas | Parmigiano Reggiano | Onion
Add Chicken +8 Add Shrimp +10 Add Salmon +15 Add Steak +30

SIGNATURE BURGERS & LIGHTER FARE

Burgers are Served with French Fries and a Pickle

TRUFFLE & GRUYÈRE BURGER* *23*
Truffle Aioli | Soy-Mushroom Conserva | Toasted Brioche Bun

MCINTYRE FARM'S BISON BURGER* *25*
Locally Raised in Lodi | We Recommend Medium Rare/Medium
Truffle Aioli | Cheddar Cheese | Lettuce | Tomato | Red Onion

HOUSE-MADE YOUR WAY BURGER* *18*
We're Happy to Create Something Just For You!
Hamburger or Cheeseburger with Lettuce | Tomato | Red Onion

CHICKEN MILANESE *28*
Pan-Fried Chicken Breast | Arugula | Avocado | Tomato | Pine Nuts
Lemon | Brown Butter

HARVEST BOWL *VE, GF 22*
Asparagus | Wood-Fired Mushrooms | Avocado | Tomato
Brussels Sprouts | Spicy Chickpeas | Rice Blend | Miso-Tahini Sauce
Add Chicken +8 Add Shrimp +10 Add Salmon +15 Add Steak +30

V Vegetarian VE Vegan GF Gluten-Friendly

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We accept Cash, Visa, Mastercard, Discover, American Express, Apple Pay, Google Pay, & Gift Cards.
20% gratuity added to parties of 8 people or more.

101426

BY THE GLASS

AROMATIC WHITES, ROSE & BUBBLES

	5 oz	8 oz	Bottle
TÖST *SPARKLING NON-ALCOHOLIC, VERMONT*			8 SPL
BISOL 'JEIO' PROSECCO SUPERIORE DOCG BRUT *VENETO, ITALY*	10	15	45
NICOLAS FEUILLATE BRUT *CHAMPAGNE, FRANCE*			34 SPL
RICOSSA MOSCATO D'ASTI *PIEDMONT, ITALY*	12	17	45
FESS PARKER RIESLING *SANTA BARBARA COUNTY, CALIFORNIA*	10	15	38
PEYRASSOL 'LA CROIX' ROSÉ *PROVENCE, FRANCE*	13	18	50

CRISP, BRIGHT WHITES

	5 oz	8 oz	Bottle
TE MATA ESTATE SAUVIGNON BLANC *HAWKES BAY, NEW ZEALAND*	13	18	55
DOMAINE DE SALVARD CHEVERNY *LOIRE VALLEY, FRANCE*	10	14	37
SANTA CRISTINA PINOT GRIGIO *DELLE VENEZIE DOC, ITALY*	10	15	38
FRE *NON-ALCOHOLIC, CHARDONNAY, CALIFORNIA*			7 SPL
DECOY CHARDONNAY *CALIFORNIA*	10	15	46
FRANK FAMILY VINEYARDS CHARDONNAY *CARNEROS, CALIFORNIA*	16	21	70

SMOOTH, SOULFUL REDS

	5 oz	8 oz	Bottle
CARMEL ROAD PINOT NOIR *MONTEREY, CALIFORNIA*	11	16	42
DOMAINE DE BEURENARD RASTEAU *RHONE VALLEY, FRANCE*	16	24	72
CLOS LA COUTALE, CAHORS MALBEC *SOUTHWEST FRANCE*	11	16	46

BOLD, SAVORY & ICONIC REDS

	5 oz	8 oz	Bottle
FRE *NON-ALCOHOLIC, CABERNET SAUVIGNON, CALIFORNIA*			7 SPL
GREENWING CABERNET SAUVIGNON *COLUMBIA VALLEY, WA*	10	15	38
BONANZA CABERNET SAUVIGNON *CALIFORNIA*	11	16	40
ZENATO 'RIPASSA' VALPOLICELLA RIPASSO SUPERIORE *VENETO, ITALY*	18	26	82

16 OZ DRAFT LINE UP

NEW GLARUS *SPOTTED COW*	8
MILLER BREWING *MILLER LITE*	7
CENTRAL WATERS *HONEY BLONDE ALE*	8
BADGER STATE *ON WISCONSIN RED ALE*	8
MILWAUKEE BREWING *OUTBOARD CREAM*	8
LAKEFRONT BREWING *HAZY RABBIT*	8

SELTZERS & SUCH

ANGRY ORCHARD	7
TWISTED TEA	7
WHITE CLAW Black Cherry | Mango	7
TRULY Wild Berry	7
HIGH NOON Peach | Pineapple	8
CARBLISS Black Raspberry | Pineapple | Cranberry	7
SUN CRUISER Pink Lemonade	7

BY THE BOTTLE

RESERVE CHAMPAGNE & BUBBLES

FRENCH BLOOM *NON-ALCOHOLIC, LANGUEDOC, FRANCE* 54
Elegant organic sparkling, with beautiful crisp mineral notes

L. ALBRECHT CRÉMANT D'ALSACE *ROSÉ, ALSACE, FRANCE* 48
Vibrant & refreshing, wild strawberry & crisp stone fruit

BILLECART-SALMON *BRUT ROSÉ, CHAMPAGNE, FRANCE* 95 HF
Legendary luxury pink Champagne, with laser-sharp red fruit

VEUVE CLICQUOT "YELLOW LABEL" *BRUT, CHAMPAGNE FRANCE* 125
Iconic hallmark of luxury, crisp golden structure

CHABLIS & WHITE

PASCAL JOLIVET *LOIRE VALLEY, FRANCE* 92
Vibrant, intensely mineral-driven Sauvignon Blanc

DOMAINE LAROCHE 'SAINT MARTIN' *BURGUNDY, FRANCE* 88
Un-oaked French Chardonnay, incredible clean purity, flint & white chalk

KNIGHTS TEMPLAR MONTAGNY 1ER CRU *BURGUNDY, FRANCE* 67
Prestigious, beautifully rounded Chardonnay, rich lemon & soft

SONOMA-CUTRER 'LES PIERRES' *SONOMA COAST, CALIFORNIA* 65
Premier-cru-level California Chardonnay, intense stony minerally & rich citrus

ELEGANT & OLD WORLD REDS

KEN WRIGHT *PINOT NOIR, WILLAMETTE VALLEY, OREGON* 60
Earthy & expressive, savory ripe red currant & forest floor complexity

BREWER-CLIFTON *PINOT NOIR, STA., RITA HILLS, CALIFORNIA* 70
Coastal California showcasing pomegranate, dark tea leaves & structured minerality

DOMAINE SERENE *PINOT NOIR, WILLAMETTE VALLEY, OREGON* 125
Layered complex dark baking spices, silky textures & fluid grace

FROG'S LEAP *MERLOT, RUTHERFORD, CALIFORNIA* 98
Earthy, organic, smooth with dark plum, herbal notes & plush berry fruit

LES CADRANS DE LASSÉGUE *SAINT-ÉMILION, FRANCE* 72
Classic, velvety, right-bank merlot based bordeaux with plum, dried tobacco leaves & soft harmonious tannins

RESERVE CABERNET & BLENDS

RODNEY STRONG KNIGHTS VALLEY 53
SONOMA, CALIFORNIA
Robust, deep black currant, structured herbal sage, & a firm, muscular grip

JUSTIN *PASO ROBLES, CALIFORNIA* 62
Rich & crowd-pleasing Central Coast style, toasted American oak & warm dark fruit

TURNBULL *OAKVILLE, NAPA VALLEY* 115
Incredible Napa Cabernet, packed with dark cassis, roasted cocoa & dusty rich tannins

HALL *NAPA VALLEY, CALIFORNIA* 95
Deeply concentrated, layered in dark bittersweet chocolate, espresso & black cherry

FAUST *COOMBSVILLE, NAPA VALLEY* 98
Modern Napa style, purity of blue fruit, dark graphite & polished lines

STAG'S LEAP 'ARTEMIS' *STAG'S LEAP, CALIFORNIA* 135
Legendary Napa staple, blending velvety smooth vanilla with rich dark cherry

QUILT *NAPA VALLEY, CALIFORNIA* 66
Deep & luscious style with thick layers of blackberry pie, sweet cocoa & smooth oak

THE PRISONER RED BLEND *NAPA VALLEY, CALIFORNIA* 74
Bold, juicy & jammy, packed with dark fruit, vanilla & sweet woodsmoke

BOOTLEG *NAPA VALLEY, CALIFORNIA* 59
Richly concentrated, brimming with ripe blackberry, mocha, baking spice & velvety smooth

SILVER OAK *ALEXANDER VALLEY, SONOMA COUNTY* 225
Quintessential American oak luxury, seamlessly smooth, plush & smoky

JOSEPH PHELPS *NAPA VALLEY, CALIFORNIA* 165
Historical benchmark of luxury richness, impeccable structural depth

CAYMUS VINEYARDS 1L *RUTHERFORD, NAPA VALLEY* 150
Luxury Napa powerhouse overflowing with rich, velvety vanilla & dark fruit

SHAFER 'ONE POINT FIVE' *STAG'S LEAP, NAPA VALLEY* 175
Deeply opulent, seamlessly integrated, flagship luxury Stags Leap Cabernet

MT. BRAVE *MOUNT VEEDER, NAPA VALLEY* 185
High-altitude Cabernet displaying intense ink-dark fruits, wild mountain thyme

CAYMUS 'SPECIAL SELECTION' 215
RUTHERFORD, NAPA VALLEY
Ultimate crowd-pleasing icon; decadently rich, ultra dense, layered with sweet oak extraction

OVERTURE BY OPUS ONE *OAKVILLE, NAPA VALLEY* 285
A luxurious, multi-layered Bordeaux-style blend delivering vibrant aromas of bright cherry, cassis & cocoa

12 OZ BOTTLES / CANS

BLUE MOON	8	**MILLER LITE**	7	**OLD STYLE**	5
COORS LIGHT	7	**MODELO**	8	**PABST BLUE RIBBON**	5
CORONA	8	**YUENGLING**	7	**ATHLETIC BREWING** NON-ALCOHOLIC Upside dawn golden, run wild IPA	6
HEINEKEN	8	**BUSCH LIGHT**	5		
MICHELOB ULTRA	7	**MILLER HIGH LIFE**	5		