

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

TRADITIONAL GREEK SALAD *V, GF 16*

Cherry Tomatoes | Kalamata Olives | Bell Peppers | Red Onions
Feta Cheese | Fresh Herbs | Lemon | Olive Oil

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

DAYLENE'S SUPPER CLUB

DINNER

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*

Enhancements

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

NEW YORK STRIP* *14oz 62*

STEAK FRITES* *45*

6oz Filet Mignon | Brandy-Peppercorn Sauce
Hand-Cut French Fries

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

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

SCALLOP* & CRISPY PORK BELLY *39*

Carrot Puree | Spiced Braised Pork Belly
Butter-Seared Diver Scallops | Frisée | Chili Garlic Oil

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

BROILED TWIN LOBSTER

TAILS *8oz GF MP*

Served with Garlic Citrus Butter | Grilled Asparagus
Choice of Side

FISH DAYLENE *40*

Crispy Beer Battered Haddock | Sauce Gribiche
Brown Butter | Arugula | Red Onions | Confit Lemon

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 | 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.

BY THE GLASS

RED WINES

	5 oz	8 oz	Bottle
SEA SUN <i>PINOT NOIR</i>	10	15	38
HESS “SHIRTAIL RANCHES” <i>PINOT NOIR</i>	12	17	45
J. LOHR <i>MERLOT</i>	10	15	38
BONANZA BY CAYMUS <i>CABERNET SAUVIGNON</i>	10	15	38
DECOY <i>CABERNET SAUVIGNON</i>	12	17	45
ALEXANDER VALLEY <i>ZINFANDEL</i>	10	15	38
DAOU “PESSIMIST” <i>RED BLEND</i>	10	15	38

WHITE WINES

	5 oz	8 oz	Bottle
CASTELLO BANFI “SAN ANGELO” <i>PINOT GRIGIO</i>	13	18	50
BRUCE JACK <i>SAUVIGNON BLANC</i>	10	15	38
KIM CRAWFORD <i>SAUVIGNON BLANC</i>	12	17	45
JACQUES DUMONT <i>SANCERRE</i>	18	23	72
SONOMA CUTRER “RUSSIAN RIVER RANCHES” <i>CHARDONNAY</i>	14	19	54
SEA SUN <i>CHARDONNAY</i>	10	15	38
LAMBERT ESTATE “1000 WORDS” <i>CHARDONNAY</i>	13	20	55

BUBBLES & ROSÉ

	5 oz	8 oz	Bottle
DAOU VINEYARDS <i>ROSÉ</i>	10	15	38
SCARPETTA <i>PROSECCO</i>	12	17	45
RISATA <i>D’ASTI MOSCATO</i>	12	17	45

ALL WISCONSIN

DRAFT LINE UP 16 OZ

NEW GLARUS SPOTTED COW	8
LAKE LOUIE DARK SIDE OF THE LOON	8
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

12 OZ BOTTLES

BLUE MOON	8	MICHELOB ULTRA	7
COORS LIGHT	7	MILLER LITE	7
CORONA	8	MODELO	8
HEINEKEN	8	YUENGLING	7

12 OZ CANS

BUSCH LIGHT	5
MILLER HIGH LIFE	5
OLD STYLE	5
PABST BLUE RIBBON	5

NON-ALCOHOLIC BEER

ATHLETIC BREWING UPSIDE DAWN GOLDEN, RUN WILD IPA	6
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NON-ALCOHOLIC WINES

TÖST SPARKLING 187ML BOTTLE ORIGINAL	8
FRE 187ML BOTTLE CABERNET SAUVIGNON, CHARDONNAY	7

BY THE BOTTLE

RED WINES

<i>PINOT NOIR</i>	
BÖEN BRIGHT CHERRY, HERBS, VANILLA	46
KEN WRIGHT CELLARS CHERRY, RASPBERRY, TEA	65
BELLE GLOS “CLARK & TELEPHONE” DARK RIPE FRUIT, BAKING SPICES, COCOA, BLUEBERRY	77
FRANK FAMILY VINEYARDS DARK FRUITS, BRAMBLE, EARTHY	99
<i>MERLOT</i>	
OBERON BRIGHT RASPBERRY & BLACK CHERRY	55
DUCKHORN VINEYARDS CHOCOLATE, CASSIS, HERB & SPICE	80
DAOU RESERVE MOCHA, PECAN CRUMBLE, BAKED BERRIES	99
<i>RED BLENDS</i>	
INTERCEPT BERRY COBBLER, SAVORY HERBS, CARAMELIZED SUGAR	48
RED SCHOONER RIPE PLUMS, CHERRIES, FRENCH OAK	55
CAYMUS-SUISUN “THE WALKING FOOL” RASPBERRY, CHERRY, ESPRESSO, SPICE	55
CHAPPELLET, MOUNTAIN CUVÉE DARK BERRIES, PLUM, VANILLA, SPICY OAK	80
BV TAPESTRY RESERVE DARK FRUIT, CHOCOLATE, SPICE	150

CABERNET SAUVIGNON

RODNEY STRONG “KNIGHTS VALLEY” SPICE, CHOCOLATE	52
JUSTIN STRAWBERRY, VANILLA, TOASTED OAK	65
QUILT DARK PLUM, BLACK CHERRY, COCOA, BOYSENBERRY JAM, CLOVE	75
HALL LEATHER, NUTMEG, PLUM, VANILLA	120
LAMBERT ESTATE “SILENT PARTNER” TOBACCO LEAF, RIPE PLUM	125
FAUST BLACK OLIVE, PLUM, LICORICE, TOBACCO, RAW CACAO	130
STAG’S LEAP WINE CELLARS “ARTEMIS” RED & BLACK FRUITS, OAK, SAVORY SPICES	145
CAYMUS VINEYARDS WARM VANILLA, PLUM, BOYSENBERRY, BLACK LICORICE, MOCHA	150
SHAFER, ONE POINT FIVE CIGAR BOX, CEDAR, LEATHER, BAKING SPICES	160
JOSEPH PHELPS BLACKBERRY, CURRANT, BLACK CHERRY, DARK CHOCOLATE	175
SILVER OAK PLUM, BLACK CHERRY, PRUNE	225
CAYMUS VINEYARDS, SPECIAL SELECTION BLACKBERRY, SPICED PLUM, RHUBARB, RED CURRANT	275

SPARKLING & CHAMPAGNE

BOUVET “ROSÉ EXCELLENCE” RASPBERRY, CASSIS	38
CHANDON “LIBRARY DOSAGE” BRUT APPLE, PEAR, CITRUS SPICE, ALMOND, CARAMEL	46
NICOLAS FEUILLATTE APPLE, HONEYSUCKLE, GINGER, BRIOCHE	70
VEUVE CLICQUOT BRUT GOLDEN APPLE, PEACH	125
BILLECART-SALMON BRUT ROSÉ CITRUS, MINERAL, BISCUIT	140

WHITE WINES

<i>SAUVIGNON BLANC/SANCERRE</i>	
RODNEY STRONG “CHARLOTTE’S HOME” GRAPEFRUIT, MEYER LEMON, LIGHT GRASSINESS	40
SONOMA-CUTRER FRESH PINEAPPLE, WHITE FLOWER, BASIL, LEMONGRASS	50
GREYWACKE BLACK CURRANT, NECTARINE, TROPICAL FRUIT	60
FROG’S LEAP CONCRETE AGED FLINTY, CITRUS, STONE FRUIT	125
PASCAL JOLIVET BRIGHT CITRUS, GREEN APPLE, FLINTY MINERALITY	92
<i>PINOT GRIGIO/PINOT GRIS</i>	
MASO CANALI CITRUS, FLORAL, RIPE NECTARINE	40
TYRUS EVAN PINEAPPLE, BOSCH PEAR, WHITE PEACH, GRILLED LEMON, JASMINE, HONEYSUCKLE	42
DOMAINE ZIND-HUMBRECHT FRANCE PEAR, PEACH, MELON, HONEY, NUTS, WARM SPICES, SMOKE	80
<i>CHARDONNAY</i>	
DECOY FUJI APPLE, LEMON ZEST, TANGERINE, VANILLA, BUTTER, OAK SPICE	40
DAOU VINEYARDS PINEAPPLE, PEACH, VANILLA	42
JOEL GOTT PEAR, PEACH, MELON, HONEYSUCKLE	50
FERRARI-CARANO BAKED APPLE, APRICOT, CINNAMON, HAZELNUT	54
BEZEL LEMON ZEST, GRANNY SMITH APPLE, JUICY PEAR	60
FRANK FAMILY VINEYARDS EARTHY, LEMON, BUTTERSCOTCH, TOAST	90
GRGICH HILLS ESTATE CITRUS, TROPICAL FRUIT, HONEY, MINERAL	120
FAR NIENTE CITRUS, MELON, PEAR	140
CHATEAU MONTELENA GREEN APPLE PIE, KIWI	140