

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 *10*

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

DAYLENE'S SUPPER CLUB

LUNCH

HANDHELDS

Served with a Pickle and Choice of French Fries,
Potato Salad or Coleslaw

Favorite

FRENCH DIP *25*

Shaved Prime Rib | Provolone Cheese | Creamy Horseradish
Au Jus | Toasted Italian Bread | Giardiniera

CRISPY CHICKEN “NASHVILLE HOT” *16*

Dill Pickles | Pub Sauce | House-Made Coleslaw | Toasted Brioche Bun

ULTIMATE REUBEN *18*

Corned Beef | Sauerkraut | Thousand Island Dressing
Gruyère Cheese | Toasted Rye Bread

OPEN-FACED TUNA MELT *16*

Classic Tuna Salad | Tomato
Cheddar | Toasted Country White Bread

FISH TACOS *15*

Breaded Haddock | Cilantro Ranch Coleslaw | Chipotle Aioli
Pico de Gallo | Avocado

FRIED FISH *16*

Battered Haddock | Lettuce | Tomato | Red Onion
House-Made Tartar Sauce | Toasted Brioche Bun

CLASSIC B.L.T. *15*

Crispy Bacon | Lettuce | Tomato | Mayo | Toasted Country White Bread

CALIFORNIA CHICKEN CLUB *18*

Crispy Bacon | Ham | Basil Pesto Aioli | Lettuce | Tomato | Avocado
Toasted Country White Bread

CHICKEN BACON RANCH WRAP *16*

Lettuce | Tomato | Cheddar Cheese | Red Onion
Grilled or Crispy Chicken

Available Buffalo Style

ENTREES

SEARED SALMON* *GF 32*

Miso | Wisconsin Corn Puree | Preserved Tomatoes
Chili Roasted Green Beans | Radish Salad

STEAK FRITES* *45*

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

FISH & CHIPS *25*

Crispy Beer Battered Haddock | Coleslaw | Tartar Sauce | Hand-Cut French Fries

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

CHICKEN MILANESE *25*

Pan-Fried Chicken Breast | Arugula | Avocado | Tomato | Pine Nuts
Fresh Lemon | Brown Butter

BUCATINI CARBONARA *28*

Pancetta | Onion | Egg Yolk | Garden Peas | Parmigiano Reggiano

Add Chicken +8 Add Shrimp +10 Add Salmon +15 Add Steak +30

SIGNATURE BURGERS

Burgers are Served with a Pickle and
Choice of French Fries, Potato Salad or Coleslaw

DAYLENE'S STYLE* *20*

American Cheese | Dill Pickles | Crispy Bacon | Pub Sauce | Lettuce
Tomato | Red Onion | Toasted Brioche Bun

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

BACON & EGG BURGER* *19*

Cheddar | Bacon | Sunny-Side-Up Egg | Tabasco® Aioli

HOUSE-MADE YOUR WAY BURGER* *16*

We're Happy To Create Something Just For You!

Hamburger or Cheeseburger with Lettuce | Tomato | Red Onion

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, BOSC 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