

Dinner Hours
Sunday – Thursday: 4pm to 9pm
Friday – Saturday: 4pm to 10pm

HUNT CLUB

steakhouse

Happy Hour
Sunday – Thursday: 4pm to 6pm
Bar Only

MARTINI

- Cosmo 15**
citroen vodka, orange liqueur, cranberry
- Vesper 16**
roku gin, tito's vodka, lillet blanc
- French 15**
grey goose, chambord, pineapple
- Espresso 17**
rush creek vodka, kahlua, espresso
- Sidecar 16**
courvoisier cognac, orange liqueur

OLD FASHIONED

- Ralph's Wisconsin 15**
korbel brandy, bitters, orange, cherry pressed
- Classic 15**
bulleit bourbon, bitters, orange peel
- Oaxacan 16**
cimarron reposado, mezcal, agave, bitters
- Maple - Rum 16**
plantation 5-year aged rum, maple syrup, bitters
- Pumpkin Old Fashioned 15**
maker's mark, pumpkin spice, bitters

HIGHBALL

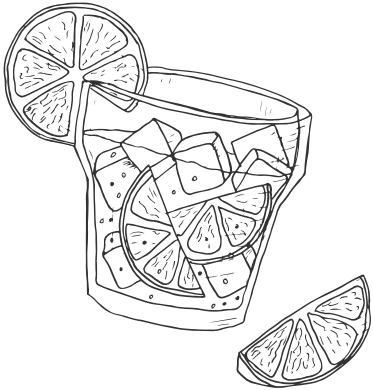
- Moscow Mule 13**
tito's vodka, ginger beer, lime
- Dark & Stormy 13**
goslings rum, ginger beer, lime
- Southside 13**
mount gay rum, lemon, mint
- Paloma 15**
tequila ocho tequila, grapefruit

RESERVE

- Manhattan 32**
10yr. whistlepig rye, vermouth
- "Market Price" Old Fashioned**
ask your server for details
- Clase Azul Signature 35**
clase azul reposado, lime, agave

Seasonal

- Olive Oil Martini 18**
olive oil & rosemary infused ketel one vodka, dry vermouth
- Winter Citrus Gimlet 14**
sipsmith gin, blood orange liqueur, lime
- Fireside Flip 16**
whistle pig, coffee liqueur, creme de cacao, egg, nutmeg
- Black Forest Manhattan 16**
michter's rye, cherry heering, dolin sweet vermouth, chocolate bitters
- Smoked Chili Margarita 18**
tequila ocho, cointreau, lime, jalapeño
- Orchard Spice Sour 15**
door county apple brandy, allspice, lemon, honey



WINE BY THE GLASS

Champagne & Sparkling

- Riondo, **Prosecco NV**, Veneto, Italy, 375mL **12**
- Goldeneye **Brut Rosé** by Duckhorn, North Coast, California **20/80**
- J Vineyards, "**Cuvee 20**" **Brut**, Russian River Valley, California **24/96**

White & Rosé

- Vietti, **Moscato d'Asti**, Piemonte, Italy, 2023 **13/52**
- Terlato, **Pinot Grigio**, Friuli-Venezia Giulia, Italy, 2022 **13/52**
- Austin Hope, **Chardonnay**, Paso Robles, California, NV **13/52**
- Loimer "Lois", **Grüner Veltliner**, Kamptel, Austria, 2021 **14/56**
- La Nerthe 'Les Cassagnes', **Rosé**, Cotes-du-Rhone, France 2024 **14/56**
- Craggy Range, **Sauvignon Blanc**, New Zealand, 2023 **15/60**
- Long Meadow Ranch, **Sauvignon Blanc**, Rutherford, California, 2023 **16/64**
- Frank Family, **Chardonnay**, Carneros, California, 2022 **19/76**
- Far Niente, **Chardonnay**, Napa Valley, California, 2022 **25/100**

Red

- Matchbook 'The Herdsman', **Cabernet Sauvignon**, Central Valley, CA **15/60**
- Faustino Reserva V, **Rioja**, Spain, 2018 **15/60**
- Au Bon Climat, **Pinot Noir**, Santa Barbara County, California, 2023 **16/64**
- Finca Ambrosia 'Luna Llena', **Malbec**, Argentina 2021 **17/68**
- Damilano 'Marghe', **Nebbiolo**, Piedmont, Italy, 2022 **17/68**
- Belle Glos "Balade", **Pinot Noir**, Sta. Rita Hills, California, 2022 **20/80**
- Penfolds 'Bin 389', Cabernet Shiraz, Australia, 2020 **20/80**
- Post & Beam, Cabernet Sauvignon, Napa Valley, California, 2021 **25/100**

ZERO PROOF COCKTAILS

- Strawberry Daiquiri Spritz 12**
lemonade, strawberry, lime
- Sparkling Blueberry Ginger 12**
n/a sparkling wine, blueberry, ginger

BEER

Bottled & Can

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|-------------------------------|-------------------------------|
| Corona Extra 7 | Miller Lite 6 |
| Coors Light 6 | Guinness 16oz. 9 |
| Heineken 6 | Matilda 9 |
| Heineken 0.0 6 | Founders All Day IPA 8 |
| Michelob Ultra Light 6 | Stella Artois 7 |

RESERVE BY THE GLASS WINE LIST

White

- Domaine Vocoret, **Chablis**, France, 2023 **25/100**

Red

- Sanford, **Pinot Noir**, Sta. Rita Hills, California, 2022 **28/112**
- Rutherford Hill, **Merlot**, Napa Valley, California, 2022 **30/120**
- Kosta Browne, **Pinot Noir**, Sta. Rita Hills, California, 2022 **40/160**
- Chimney Rock, **Cabernet**, Napa Valley, California, 2022 **45/180**

STARTERS

- Duck Fat Parker House Rolls 16

whipped local maple butter, sea salt
- Local Apples & Crescenza 21 N V

soft-ripened wisconsin cow milk cheese, baby beets, baby arugula, roasted hazelnut, hazelnut vinaigrette
- Jumbo Lump Crab Cake 29

pickled habanero aioli, endive & herb salad, champagne vinaigrette
- Gouda & Ale Fondue 24 V

holland farms truffle gouda & local ale, caramelized onion, pear, grilled country sourdough
- Thick Cut Applewood Smoked Bacon 24 N

dried cherries in port wine, roasted walnuts, black pepper, bourbon flambe

RAW & CHILLED BAR

- Yellowfin Tuna Carpaccio* 26 N

shaved fennel, dried apricot, sicilian olives, pickled shallot, calabrian chili aioli, toasted pine nuts
- Chilled Colossal Shrimp Cocktail 29

calabrian chili cocktail sauce, lemon
- Wagyu Steak Tartare* 45

japanese A5 ribeye, pickled shallot, fresno, chive, parsley, quail egg, black garlic aioli, waygu beef fat crostini
- Oysters On The Half Shell* MP

daily selection of east & west coast oysters, champagne mignonette, lemon
- Iced Seafood Platter* 55/110

lobster tail, snow crab, colossal shrimp, oysters, mussels, clams, habanero aioli, calabrian chili cocktail sauce, lemon

FROM THE GARDEN & KETTLE

- Caesar Wedge 17

baby romaine, spanish white anchovies, parmesan, house-crafted caesar dressing, parmesan crostini
- Roasted Autumn Squash 22 N V

laclare creamery chevre, frisee, red chili, pine nut, cider agro-dolce, baby tarragon
- Steakhouse Chopped 19

baby gem lettuce, applewood smoked bacon, pickled shallot, marinated heirloom tomato, roth buttermilk bleu, buttermilk basil dressing
- Hunters Onion Soup 18

caramelized onion, duck confit, roasted duck broth, sherry, dark rye, aged gruyère

Butcher's Block

char broil crusted prime, dry age and wagyu beef
confit cipollini, tuscan olive oil, coarse english sea salt

Enhancements enhance any steak truffle butter +9 fresh horseradish cream +6 chimichurri +6 béarnaise sauce +6 burgundy demi-glace +6 wisconsin bleu cheese +6 hunt club original steak sauce +6	PRIME 8oz. Tenderloin 56 12oz. New York Strip* 67 16oz. Ribeye* 89 DRY-AGED 16oz. Bone-In New York Strip 89 18oz. Bone-In Ribeye 110 20oz. Bone-In Porterhouse 120 WAGYU Mishima Farms 24oz. Cowboy Ribeye 225 United States Rangers Valley 18oz. New York Strip 165 Australia Kagoshima Farms 5oz. A5 Ribeye 105 Japan	Add-ons add-on to any steak lobster tail +36 two scallops +25 crab a la oscar +29
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THE OTHER MEAT

FROM THE SEA

- Seared Diver Sea Scallops* 52

sunchoke, quince, treviso, pancetta crudo, brown butter, aged balsamic, capers, fine herbs
- Pan Roasted Walleye 42

roasted apples & salsify, chanterelle mushrooms, rosemary-apple brown butter, celery sprouts, reisling reduction
- Almond Crusted Arctic Salmon 44 N

marcona almond, marinated baby beets, parsnip puree, lingonberry aquavit, watercress, tarragon, ice wine-crème fraîche skumma

- Honey Glazed Pan Roasted Half Chicken 38 N

champagne-ginger poached pear, confit pearl onions, red currants, walnut soubise
- 10oz. Steakhouse Char-Grilled Prime Burger* 26

pleasant ridge alpine cheese, HC original steak sauce, caramelized onion-apple cider-bacon jam, arugula, toasted brioche roll, house-made mayonnaise
- Maple Grilled Berkshire Pork Tenderloin* 38

red wine braised red cabbage, rye spaetzle in taleggio cheese sauce, cardamom, apple-fennel-hazelnut brunoise, saba

NO MEAT

- Chef's Seasonal Risotto MP V

roasted butternut squash, confit pearl onions, toasted pine nut, herbed brown butter-champagne sauce, radicchio
- House-made Potato Gnocchi 36 V N

add fresh black truffle +39

SIDES TO SHARE

- Whipped Yukon Gold Potatoes 14 V

sweet cream, sweet cream butter, chives
- Wagyu Beef Fat French Fries 14

sea salt, fine herbs, house-made cranberry ketchup
- Crispy Brussels Sprouts 15 N

applewood smoked bacon, brown sugar-chili crunch, toasted almonds
- Truffle Mac & Cheese 17 V

truffle cheddar sauce, parmesan breadcrumbs

add lobster +18
- Herb Roasted Heirloom Baby Carrots 16 V

béarnaise sauce, 2-yr aged parmesan
- Steakhouse Wild Mushrooms 18

marsala cream, shallots, roasted garlic

Many items are, or can be made gluten free upon request. N - Contains Nuts | V - Vegetarian

Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.