

HUNT CLUB

steakhouse

"We capture the season's best ingredients,
bring them to your table and let the food speak for itself."
- Ryne Harwick, Culinary Director

EASY BITES

P.E.I. MUSSELS 19

White wine & cream steamed fresh prince edward island mussels, fennel sausage, shaved fennel, oven roasted tomatoes, creamy cannellini beans, grilled baguette

TENDERLOIN TARTARE 21

Classic preparation with aioli, roasted shallot, capers, cured egg yolk, grilled crostini

CRISPY CALAMARI 16

Parmesan, thyme, fresh lemon, fire roasted pomodoro

ROASTED TENDERLOIN SKEWER 15

Roasted garlic soy marinade, cremini mushroom, toasted sesame seed, ginger soy glaze, cilantro

JUMBO CRAB CAKE 24

Roasted asparagus & sweet pea succotash, crisp prosciutto, garden herb salad, beurre blanc

GRILLED PRAWN COCKTAIL 23

Horseradish cocktail sauce, lemon

ROASTED ARTICHOKE & SPINACH DIP 17

Aged wisconsin parmesan, fried pita chips

FROM THE GARDEN

CLASSIC CAESAR SALAD 15

Crisp romaine, aged wisconsin parmesan, garlic & herb croutons, oven dried tomatoes, citrus marinated kalamata olives

STEAKHOUSE WEDGE SALAD 15

Local iceberg, candied bacon, oven roasted cherry tomato, Wisconsin bleu cheese, roasted shallots, parmesan crouton

BURRATA SALAD 15

Heirloom tomato, burrata, basil, crisp baguette, sea salt, extra virgin olive oil, 25 year-old balsamic

TOP IT

top off any salad with the following

- citrus & herb grilled prawn 7.50 each
- 3oz. grilled tenderloin 14
- 4oz. cedar planked salmon 15

FROM THE KETTLE

STEAKHOUSE CHILI 14

Chive sour cream, aged cheddar, candied jalapeños

FRENCH ONION 12

Toasted brioche, melted fontina, aged gruyere

LOBSTER BISQUE 15

Sherry cream, roasted lobster, smoked trout roe

HAND HELDS

SNAKE RIVER FARMS WAGYU BURGER 23

Widmer's 4 year-old cheddar, heirloom tomato, crisp lettuce, grilled brioche bun, truffle fries

BLEU CHEESE CRUSTED TENDERLOIN SLIDERS 24

Cast iron seared porcini & garlic crusted tenderloin medallions, port wine shallot marmalade, new glarus honey mustard, bleu cheese, toasted pretzel bun, truffle fries



WINE SPECTATOR award recipient
for fourteen consecutive years.

MANY ITEMS ARE, OR CAN BE MADE GLUTEN FREE UPON REQUEST.

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

BUTCHER'S BLOCK

Sustainable raised beef from small family farms in northern Wisconsin and southern Iowa.

CENTER CUT 6oz. FILET 44

BARREL CUT 8oz. FILET 52

TOURNEDO SURF & TURF 55

Petit filet, crab cake, roasted asparagus, hollandaise, mâche

16oz. PRIME RIBEYE 55

SNAKE RIVER FARMS WAGYU STRIP STEAK 77

Roasted garlic and porcini crusted, yukon fondant potato, charred asparagus, parsnip purée

32oz. DRY AGED TOMAHAWK RIBEYE 120

Dry aged for 45 days

TRIO OF TENDERLOIN MEDALLIONS 55

Peppercorn, bleu cheese, and candied pecan crust

ENHANCEMENTS

enhance any steak with the following

- wisconsin bleu cheese crusted 5
- au poivre 3
- red wine demi glace 3
- ala oscar 12
- béarnaise sauce 3
- 6oz. lobster tail 32

SIDES FOR THE TABLE

GRILLED ASPARAGUS 11

Parmesan, lemon, hazelnut praline

ROASTED BRUSSELS SPROUTS 9

Candied bacon, pecans, roasted shallots

MARSALA MUSHROOMS 9

GARLIC WHIPPED YUKON & PARSNIPS MASH 9

MACARONI & CHEESE 11

enhancement lobster or crab +30

TRUFFLE FRIES 9

DOWN DEEP

CEDAR PLANKED ORA KING SALMON 38

Chardonnay risotto, roasted asparagus, poached fennel, toasted hazelnut praline, candied lemon peel, charred cipollini onion

TWIN 6oz. MAINE LOBSTER TAILS 72

Fire roasted lobster, garlic whipped yukon potato, charred asparagus, lemon shallot butter

HUDSON CANYON SCALLOPS 42

Riesling & honey compressed peaches, shaved fennel, sea bean, whipped parsnips, crispy maitake mushroom, soy glaze

THE OTHER MEAT

ALDEN HILLS CHICKEN 36

Half roasted, garlic whipped potato, roasted brussels sprout leaves, balsamic glaze, rosemary jus

GRILLED BERKSHIRE TOMAHAWK PORK CHOP 46

Browned butter gnocchi, roasted haricot vert, porcini red wine cream sauce

MOROCCAN SPICED PINN OAK FARMS LAMB 55

Roasted beet purée, honey & orange scented baby beets, lavender & orange blossom goat cheese, thyme demi glace

NO MEAT

TOASTED PUMPKIN RAVIOLI 27

Toasted pine nut, shaved grana padano, sage, pumpkin seed oil, butternut squash

RISOTTO 24

Creamy butternut squash, heirloom carnaroli rice, candied pecans, king trumpet mushroom, thyme & port wine reduction

WILD MUSHROOM RIGATONI 25

Mascarpone cream sauce, wild mushrooms, shaved parmesan, toasted truffle bread crumbs



Our menu features creations from these local farms.

ALDEN HILLS
Walworth, Wisconsin

HIGHFIELD FARM & CREAMERY
Walworth, Wisconsin

PINN OAK RIDGE FARMS
Delavan, Wisconsin

MIDDLEBURY
Havard, Illinois

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