

STARTERS

**WISCONSIN CHEESE
& BRAT BOARD**
FULL \$35 | HALF \$21

TOASTED CROSTINI | \$16
*whipped ricotta, garlic chili crisp,
hot honey*

WISCONSIN BREAD CHEESE | \$16
*wild berry compote,
smoked marcona almonds*

PULLED PORK PASTOR NACHOS
FULL \$24 | HALF \$18
*cholula cheese sauce , guacamole,
house pico de gallo, hand-cut tortilla chips*

STICKY CHICKEN WINGS | \$21
*scallions, honey-garlic chili sauce,
sesame seeds, fresno chili slaw,
honey-butter potato chips*



*We are committed to
Wisconsin sensibilities,
sustainability and
the local bounties of
our surroundings.*

SALADS

ADD: ATLANTIC SALMON + \$12 | GRILLED CHICKEN + \$8 | GRILLED SHRIMP + \$12

**ROASTED SWEET
POTATO SALAD | \$16**
*baby rainbow swiss chard, dried door
county cherries, hot honey dressing*

GRILLED ROMAINE SALAD | \$16
*roasted seasonal vegetables,
watermelon radish, lemon tahini dressing*

LACINATO KALE SALAD | \$15
*local goat cheese, cranberries,
almonds, ginger vinaigrette*

SOUPS

**CORN SAUSAGE
CHOWDER | \$10**

SOUP OF THE DAY | \$8

ENTREES

ELK LOIN | \$46
*sweet potato gratin, brussels sprouts,
door county cherries,
preserved wild berry gastrique*

**KOHLER HONEY-GARLIC
KING SALMON | \$39**
*wild rice blend, broccolini,
roasted tomatoes*

DELMONICO STEAK | \$55
*barbecue coffee rubbed, tri-color
cauliflower, potato beet gratin,
compound butter*

**WILD MUSHROOM
STUFFED RAVIOLIS | \$29**
*sage brown butter sauce,
ricotta cheese, parmesan cheese*

**CHIPOTLE-HONEY GLAZED
SMOKED PORK CHOP | \$48**
*kohler honey, caramelized apples,
blue cheese, pistachios, whipped
potatoes, grilled asparagus*

**BISON TENDERLOIN
AU POIVRE | \$55**
*carrots, succotash,
peppercorn cream demi glace*

STATLER CHICKEN | \$32
*roasted red skin potatoes,
green beans, orange-ginger reduction*

HANDCUT RIBEYE | \$60
*truffle parmesan fries,
caramelized onions & mushrooms*

FRIDAY & SATURDAY

**BLACKWOLF RUN
PRIME RIB | \$60**
*baked potato,
bi-colored carrots,
horseradish crème fraiche*