



HONEY WHOLE WHEAT YEAST RISEN ROLLS 7  
*whipped butter, crunchy salt*

OPENERS

WILD GULF SHRIMP <i>sauteed, white wine-parsley butter sauce, swiss chard, pickled chard stems, grilled bread</i>	23	CRAB CAKE <i>more crab than cake, classic tartar sauce</i>	24
HOUSE-GRIND BEEF MEATBALLS <i>three each. strip &amp; rib loin, American Place steak sauce</i>	13	JUMBO SHRIMP COCKTAIL <i>wild gulf shrimp, Wisconsin "old fashioned" cocktail sauce</i>	22
FRIED CALAMARI <i>rye breading, sweet &amp; spicy peppers, spiced Spotted Cow mayo</i>	19	LOBSTER ROLLS <i>fresh maine lobster; creamy dressing, toasted brioche</i>	25

SALADS & SOUPS

CAESAR-ISH <i>little gem romaine, creamy wisconsin gouda dressing, charred parkerhouse croutons crispy fried great lakes smelt, marigolds</i>	16	LOBSTER BISQUE <i>lobster meat, rich, creamy, dreamy</i>	20
WINTER GREENS <i>little gem romaine, radicchio, watermelon radish, blood orange vinaigrette &amp; toasted pumpkin seeds</i>	15	SOUP OF YESTERDAY <i>"come on, you know it's better the next day!"</i>	12
		WEDGE <i>iceberg, smoked bacon, cherry tomatoes, crumbled blue cheese, ranch, fried onion rings</i>	16

COCKTAILS

HIBISCUS HAZE 16 <i>Aviation Gin, Pomegranate, Lemon, Hibiscus, Clove, Nutmeg</i>	SPICED PEAR MAI TAI 15 <i>Myer's Dark Rum, Orgeat, Lime, Spiced Pear Liqueur, Angostura Bitters Float</i>	ANTE UP 16 <i>Hendricks Gin, Cointreau, Lillet Blanc, Lychee, citrus, orange</i>	THYME AFTER THYME 16 <i>Wheatley Vodka, Raspberry, Lemon, Prosecco, Thyme</i>
TIKI THREAUXTDOWN 16 <i>Diplomatico barrel aged Rum, Domaine de Canton ginger liqueur, Giffard's Banane, caramelized pineapple, lime rocks</i>	FULL HOUSE OLD FASHIONED 15 <i>George Dickel Rye, spiced orange syrup, Tobacco bitters, rock</i>	NORTHWOODS NEGRONI 15 <i>Applejack Brandy, Campari, Carpano Antica, Luxardo, orange, hickory, rock</i>	NORTHSHORE SOUR 16 <i>Sazerac Rye Whiskey, Apple, Fresh Sour, Red Wine Float</i>
			CINNABERRY MARGARITA 15 <i>Maestro Doebel, Cinnamon, Blueberry, Lime</i>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity for parties of 6 or more.

## PRIME STEAK

*Butchered and hand-trimmed in-house.  
Grilled to order.*

NEW YORK STRIP (14OZ)	60
RIBEYE (16OZ)	75
BONE-IN RIBEYE (24OZ)	79
TENDERLOIN OF BEEF (8OZ)	51
TENDERLOIN OF BEEF (12OZ)	67
STEAK FRITES <i>8oz prime sirloin, truffle fries, béarnaise sauce</i>	37
MEDALLIONS OF BEEF TENDERLOIN <i>twin 3oz medallions, local mushroom-grainy mustard cream sauce</i>	39
<i>Surf Your Turf</i>	
PETITE SOUTH AFRICAN LOBSTER TAIL	45
BERING SEA KING CRAB LEG	70 PER 1/2 LB

*Please add to your steak with our compliment:  
3-peppercorn crust, American Place steak sauce*

*Wisconsin blue cheese crust, sauce béarnaise,  
parmigiano-panko-parsley crust 6*

## SEAFOOD

LOCAL SALMON FILET <i>wisconsin farmed superior salmon, slow roasted then pan-crispy, charred leek aioli, honey butter &amp; crisp leeks</i>	38
WILD LAKE SUPERIOR LAKE TROUT <i>pan-roasted, brown butter, roasted baby carrots</i>	32
JUMBO SOUTH AFRICAN LOBSTER TAIL <i>lemon butter</i>	98
DAY BOAT SEA SCALLOPS <i>white wine-aromatic pan sauce</i>	53
CRABMEAT STUFFED FILET OF SOLE <i>sauce choron</i>	49
BERING SEA KING CRAB LEG <i>cold or hot, lemon butter or creamy mustard sauce</i>	135 PER 1 LB

## VEGETARIAN

CAST IRON ROASTED PURPLE CAULIFLOWER <i>NSSS "steak rub" cilantro chimichurri, crispy cauliflower</i>	25	LION'S MANE MUSHROOMS <i>oven-roasted mushrooms, sauteed spinach, baby beets, wheat berries &amp; a honey-basil vinaigrette</i>	21
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## SIDES 13 EA.

ASPARAGUS <i>brown butter</i>	BROCCOLI <i>pan-roasted, chili, parmesan</i>	MASHED POTATOES <i>roasted garlic</i>	STEAK MUSHROOMS <i>red wine and thyme</i>	AU GRATIN POTATOES <i>white cheddar</i>	HAND-CUT FRIES <i>truffle cheese</i>
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