


MILWAUKEE ATHLETIC CLUB

— Dinner Menu —

5PM - 9PM

Small Plates

-  **Sonoma Shrimp Cocktail**
Vodka Cocktail Sauce, Avocado, Lemon | GF | \$15

Local & Imported Meat & Cheese Board

Served with Preserves, Mustard, Pickles, Crusty Bread | AGF | \$12

Duck Confit Rilette **NEW**

Whipped Goat Cheese, Blueberry Horseradish, Mostarda Crusty Bread | AGF | \$10

Mediterranean Chicken Flat Bread

Basil Pesto, Roasted Artichokes, Olives, Roasted Peppers, Onions, Sun dried Tomatoes, Feta Cheese, E.V.O, Oregano | \$10

Burrata Caprese **NEW**

Heirloom Tomato Tartar, Burrata Cheese, E.V.O. Basil Pesto, Olive Oil Powder, Prosciutto De Parma, Balsamic Fig Glaze, Grilled Crostini | AGF | \$12

Chorizo Stuffed Bacon Wrapped Dates **NEW**


Calabrian Tomato Sauce, Whipped Ricotta Cheese, Basil, Crusty Bread | \$10


Salads


Add Chicken \$4 or Salmon \$5

Classic Caesar Salad


Chopped Romaine, Shaved Parmesan Reggiano, House-Made Croutons, Caesar Dressing | \$10

 **Norwegian Salmon Salad**

-  Orange Blossom Honey - Glazed Salmon, Baby Greens, Apple, Pear, Candied Almonds, Red Onion, Carrots, Edamame, Feta Cheese, Cranberry Ginger Vinaigrette | GF | \$15

 **Apple Cranberry Pecan Salad**

Mix Greens, Baby Spinach, Apple, Dried Cranberries, Pecans, Edamame, Feta Cheese
GF & V | \$11

 **Scallop Truffle Salad**

Local Field Greens, Walnuts, Fuji Apples, Roasted Fennel, Mandarin Oranges, Sundried Tomatoes, Blue Cheese, Orange Truffle Vinaigrette, Fried Parsnips | GF | \$15

Hand Helds

All hand helds come with a choice of:

French Fries, Sweet Potato Fries, Cottage Cheese, or Fresh Fruit

Filet De Boeuf **NEW**

Coffee-rubbed Bistro Steak, Cambozola Cheese, Caramelized Onion, Pear, Black Pepper Aioli, Baguette | \$13

MAC Burger

8oz Prime Burger, Lettuce, Tomato, Onion, Brioche Bun, Choice of Cheese: American, Cheddar, Pepper Jack, Swiss or Provolone | AGF | \$12

 **Walleye B.L.T.**

Pan Seared Walleye, Candied Bacon, Avocado, Arugula, Romesco Sauce, Rosemary Aioli, Rye Bread | \$12

Smoking Gun Chicken Sandwich

Grilled Chicken Breast, Buffalo Sauce, Smoked Gouda Cheese, Ham, Candied Bacon, Onion Strings, Rosemary Aioli, Brioche Bun | AGF | \$13

Large Plates

Pecan Crusted Walleye **NEW**

Petite Heirloom Tomato Berry Salad, Truffle Vinaigrette, Frangelico Brown Butter | GF | \$28

White Marble Farms Tomahawk Pork Chop **NEW**

Blue and Red Flannel Hash, Petite Arugula Pear Salad, Honey Truffle Vin, Door County Cherry Demi Glaze | GF | \$32

Steak & Frites **NEW**

16oz Prime Delmonico Steak, Wild Mushroom, Porcini Butter, Barolo Demi, Parmesan Herb Fries | GF | \$36

Rosemary Roasted Chicken **NEW**

Moroccan Couscous (Olives, Golden Raisins, Currants, Tasso Ham, Great Northern Beans), Saffron Tomato Sauce, Burnt Baby Carrots, Preserved Lemon Jam, Limoncello Vinaigrette, Pistachio Gremolata | GF | \$24

Root Beer Braised Short Rib

48 Hour Braised Short Ribs, Sweet Potato Puree, Brussel Sprouts, Gremolata, Root Beer Demi | GF | \$22

Niman Ranch Filet

8oz Filet, Braised Short Rib Jam, Roasted Garlic Potato Puree, Shiitake Mushrooms, Petite Green Salad, Port Wine Demi | GF | \$34

V - Vegetarian | GF - Gluten Free | AGF - Available Gluten Free |  - Light Menu Item |  - Nut Allergies

* Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness.

Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.