

MILWAUKEE ATHLETIC CLUB

Dinner Menu

5PM - 9PM

Small Plates

- 🌱 **Jalapeño Bacon Cheddar Cornbread Muffins**
Butternut Squash Orange Preserves | \$9
- Local & Imported Meat & Cheese Board**
Served with Preserves, Calabrese Olives, Mustard, Pickles, Crusted Bread | AGF | \$13
- 🍷 **Chorizo Stuffed Bacon Wrapped Dates**
Calabrian Tomato Sauce, Black Pepper Whipped Ricotta Cheese, Basil, Crusted Bread | AGF | \$12
- Crispy Chipotle Calamari**
Fritto Misto, Crispy Calamari, Sautéed Shishito Peppers, Sweet Chili Sauce | \$12
- 🍷 **Grilled Asparagus**
Romesco, Jalapeño Cilantro Chimichurri, Almond Dust, Shaved Parmesan, Apple Balsamic | GF | NA | \$11 | add Egg | \$1

Tapas

- Southern Comfort Braised Short Ribs**
Chipotle Mashed Potatoes, Dried Cranberries, Brussel Sprouts, Soco Demi Glace, Fried Leeks | GF | \$13
- Lacquered Duck Confit**
Delicata Squash Puree, Cracked Green Olive & Armagnac Medjool Date Relish, Parsley Sauce Verte | GF | \$16
- Kentucky Goat Cheese Gnocchi**
Smoked Wild Mushrooms, Tasso Ham, Medjool Dates, Tasso Cream Sauce, Everything Crumbs, Parmigiano Reggiano Cheese | \$12
- Roasted Quail and Lentil Stew**
Brown Sugar Bacon, Lentils, Pomegranate Walnut Stew, Sherry Gastrique | \$14

Salads

Add Chicken \$4 or Salmon \$6

- 🌱 **Apple Cranberry Pecan Salad**
🍷 Mixed Greens, Baby Spinach, Apple, Dried Cranberries, Pecans, Edamame, Feta Cheese, Roasted Pear Vinaigrette | GF & V | \$12
- Classic Caesar Salad**
Chopped Romaine, Shaved Parmesan-Reggiano, Croutons, Caesar Dressing | \$10

- 🍷 **Smoked Salmon Power House Salad**
Arugula, Mixed Greens, Quinoa, Confit Shallots, Oven Roasted Tomatoes, Red Grapes, Shiitake Bacon, Romesco, Apple Balsamic Vinaigrette | NA | \$14
- 🍷 **Honey Crisp Apple & Cherry Walnut Salad**
Mixed Greens, Maple Roasted Walnuts, Goat Cheese Dried Cherries, Wild Cherry Balsamic Vinaigrette GF | NA | V | \$11

Large Plates

- Bistecca Di Salmone**
Pan-Seared Atlantic Salmon, Roasted Fingerling Potatoes and Harvest Vegetable Fricassée, Imported Olive Oil, Mediterranean Sea Salt | GF | \$28
- Pepper Crusted 16oz N.Y. Steak Strip**
Lobster Tarragon Mashers, Grilled Asparagus, Roasted Shallot Demi Glace | GF | \$42
- Seared Marinated Flat Iron Steak**
Sorrel Pesto, Crushed New Potato Herb Salad, Savory Tomato Confiture Au Chili, Port Wine Demi Glace | GF | \$28

Hand Helds

All hand helds come with a choice of:
Fries, Sweet Potato Fries, Cottage Cheese, or Fresh Fruit

- 🍷 **Caprese Chicken Sandwich**
Grilled Basil Pesto Chicken Breast, Tomato Jam, Buffalo Mozzarella, Arugula, Olive Oil. Cherry Balsamic Glaze on Ciabatta Bread | NA | \$12
- Firecracker Shrimp Po Boy**
Rosemary Aioli, Heirloom Tomatoes, Shredded Lettuce, Firecracker Shrimp, Blue Cheese, New England Roll | \$12
- 🍷 **MAC Burger ***
8oz Prime Burger, Choice of Cheese, Lettuce, Tomato, Onion, Pickle, Brioche Bun | AGF | NA | \$12
- Sweet & Spicy Sriracha Salmon Club**
Honey Glazed Salmon, Brown Sugar Bacon, Arugula, Tomato, Jalapeño Guacamole, Sriracha, Aioli, Sour Dough | \$13

V - Vegetarian | GF - Gluten Free | AGF - Available Gluten Free | 🌱 - Light Menu Item | 🍷 - NA - Nut Allergies Beware

* 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.