

MILWAUKEE ATHLETIC CLUB

Dinner Menu

5PM - 9PM

Small Plates

Local & Imported Meat & Cheese Board

Served with Preserves, Calabrese Olives, Mustard, Pickles, Crusted Bread | AGF | \$15

Crispy Chipotle Calamari

Fritto Misto, Crispy Calamari, Sautéed Shishito Peppers, Sweet Chili Sauce | \$12

Shrimp Toast

Harissa Aioli, Cucumber Slaw | \$14

Prosciutto and Ricotta Flatbread

Basil Pesto, Balsamic Onions, Sweet Garlic, Ricotta Cheese, Parmesan, Oregano, Arugula, Balsamic Glaze | \$13

Caprese Flatbread

Basil Pesto, Tomato Jam, Heirloom Tomatoes, Buffalo Mozzarella, Basil, Balsamic Glaze, Arugula | \$12

Braised Beef Cheek Flatbread

Smoked Potato Puree, Sweet Peppers, Gorgonzola, Chimichurri, Parsley Bacon Salad | \$14

Lacquered Duck Confit

Delicata Squash Puree, Cracked Green Olive & Armagnac Medjool Date Relish, Parsley Sauce Verte | GF | \$16

Braised Beef Cheeks

Smoked Potato Puree, Spiced Carrot Jam, Roasted Shallot Demi, Crispy Potatoes | \$15 | GF

Scallops and Goat Cheese Gnocchi

Smoked Wild Mushrooms, Medjool Dates, Roasted Tomatoes, Tarragon Cream Sauce, Shaved Parmesan, Fennel Scallops | \$18

Shrimp And Grits

Cheesy Shrimp Grits, Tomatillo Salsa, Grilled Shrimp, Smoked Chili Butter, Shrimp Oil, Cilantro | GF | \$18

Salads

Add Chicken \$4 or Salmon \$6

🍷 Strawberry, Blueberry, Salad

Baby Spinach, Frise, Candied Almonds, Pickled Red Onions, Gorgonzola Cheese, Stone Ground Mustard Vinaigrette V | GF | NA | \$13

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan-Reggiano, Croutons, Caesar Dressing | \$11

Southwest Steak Salad

Mixed Greens, Corn and Black Bean Salsa, Cojita Cheese, Flat Iron Steak, Chimichurri, Crispy Tortillas, Cilantro Ranch Dressing GF | \$15

Santa Fe Buffalo Crispers

Mixed Greens, Pico, Avocado, Roasted Corn, Cilantro, Chicken Crispers, Ranch Dressing | \$14

Large Plates

🍷 Flat Iron Steak

Sorrel Pesto, Crushed New Potato Herb Salad, Savory Tomato Jam, Roasted Shallot Demi | GF | NA | \$28

🍷 Bacon Wrapped Stuffed Chicken Leg

Italian Sausage, Pistachios, Spinach, Dirty Rice, Pecans, Chipotle Bourbon Sauce, Sorrel Oil | NA | GF | \$25

Pan Seared Stripped Bass

Pepper Sauce, Lemon Dill Brown Butter, Succotash | GF | \$26

Hand Helds

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

Conard Duck DLT

Crispy Duck Confit, Brown Sugar Pepper Bacon, Arugula, Roasted Tomato Confiture, Tarragon Aioli, Baguette | \$15

Firecracker Shrimp Po Boy

Rosemary Aioli, Heirloom Tomatoes, Shredded Lettuce, Firecracker Shrimp, Bleu Cheese, New England Roll | \$13

MAC Burger *

8oz Prime Burger, Choice of Cheese, Lettuce, Tomato, Onion, Pickle, Brioche Bun | AGF | \$13

Sweet & Spicy Sriracha Salmon Club

Honey Glazed Salmon, Brown Sugar Bacon, Arugula, Tomato, Jalapeño Guacamole, Sriracha Aioli, Brioche Bun | \$13

V - Vegetarian | GF - Gluten Free | AGF - Available Gluten Free | 🍷 -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.