

MILWAUKEE ATHLETIC CLUB

Dinner Menu

5PM - 9PM

Small Plates

Heirloom Tomatoes

Crushed Olives, Parsley, Quinoa, Olive Oil, Peppercorn Ranch | GF | \$10

Local & Imported Meat & Cheese Board

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

Prosciutto & Pear Flat Bread

Billy Blue Goat Cheese, Pears, Prosciutto, Pine Nuts, Arugula, Orange Blossom Honey | \$12

Crispy Chipotle Calamari

Fritto Misto, Crispy Calamari, Sautéed Shishito Peppers, Sweet Chili Sauce | \$10

Grilled Asparagus

Romesco, Jalapeño Cilantro Chimichurri, Almond Dust, Shaved Parmesan, Apple Balsamic | GF | NA | \$10 | add Egg | \$1


Salads

Add Chicken \$4 or Salmon \$6

Chicken Berry Salad

Farm to Table Greens, Strawberries, Blueberries, Raspberries, Blackberries, Mandarin Oranges, Candied Almonds, Dulce Blue Cheese, Poppyseed Dressing GF | NA | \$15

Apple Cranberry Pecan Salad

 Mixed Greens, Baby Spinach, Apple, Dried Cranberries, Pecans, Edamame, Feta Cheese, Roasted Pear Vinaigrette | GF & V | \$11

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan, Reggiano, Croutons, Caesar Dressing | AGF | \$10

Caribbean Jerk Salmon Salad

Mixed Greens Chopped Romaine, Pineapple, Scallions, Mandarin Oranges, Cranberries, Black Beans, Red Grape Tomatoes, Toasted Coconut, Chop Cilantro, Tomatillo Cilantro, Lime Vinaigrette | \$15

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 Pepper Crushed Burger, Munster Cheese, Short Rib Jam, Candied Bacon, Romesco Sauce, Rosemary Aioli, Brioche Bun | AGF | NA | \$12

NY Strip Steak Sandwich

Thin Slices Roasted NY Strip Steak, Caramelized Onions, Cambozola Cheese, Rosemary Aioli, Heirloom Tomato, Arugula, Chimichurri on a Brioche Bun | \$14

Large Plates

Pan Roasted Atlantic Cod

Pumpnickel, Parsnip Pomes Puree, Mango and Papaya Salad, Citrus Syrup, Walnut, Parsley Pistou | NA | \$25

Pepper Crusted Hanger Steak

Date Labneh, Pickled Cauliflower, Blackberries, Pine Nut and Cacao Nib Crumble, Basil Blackberry Port Reduction
GF | NA | \$25

Crisp Haddock Chow Chow

Cornflake Crusted Haddock Creole Tartar, Mango and Cabbage Chow Chow | \$23

Seared Marinated Flat Iron Steak

Tomato Chili Confiture Sorrel Pesto, Crushed New Potato Herb Salad with Bacon, Pink Peppercorn, Roasted Garlic and Fresh Herbs | GF | \$26

Tuna Steak Aux Poivre

Pineapple Chili Sambal Salsa, Coconut Peanut Salad, Coconut Aux Poivre Sauce | NA | GF | \$34

Strawberry Rhubarb Chicken Supreme

Parsnip Pomes Puree, Spaghetti Squash Succotash, Oven Roasted Tomatoes, Wild Mushrooms, Kale, Pine Nuts, Strawberry Rhubarb Sauce | GF | NA | \$25

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