

The Milwaukee Club
Est. 1882

Starters

Soup Du Jour*

Shrimp Cocktail* GF
Lemon & Cocktail Sauce

Oysters Rockefeller*
Fresh Lemon Wedge

Green Seeded Salad* GF-V
Mixed Greens, English Peas, Sunflower Seeds,
Chia Seeds, Flax Seeds, Hemp Hearts, French Beans
& Avocado Tossed in Herb Vinaigrette

Milwaukee Club Caesar Salad*
Romaine, Grape Tomatoes, Kalamata Olives,
White Anchovies, House-Made Caesar Dressing,
Croutons & Parmesan Cheese

Fried Vegetable Spring Roll* V
Sweet Chili & Cilantro

Jumbo Chicken Wings*
with Buffalo, BBQ Sauce, or Sweet Chili Sauce
With Celery, Carrot & Ranch

Friday, January 30th, 2026

* - RAW OR LIGHTLY COOKED SEAFOOD, POULTRY OR MEAT ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
GF - Gluten Free V - Vegetarian

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Entrées

Lobster Green Curry* GF

Lobster Simmered in a Coconut Curry with Snap Peas,
Bok Choy, Red Pepper, Bamboo Shoots & Chilis
Served with Sticky White Rice

Grilled Filet of Angus Beef* GF

Twice Baked Potato, Broccolini & Red Wine Demi Glaze

Grilled Salmon* GF

Toasted Quinoa, Sweet Potato, Brussels Sprouts,
Pomegranate & Balsamic Glaze

Shrimp Pho* GF

Rice Noodle, Cabbage, Carrot, Scallion,
Peppers, Jalapeno, Basil, Mint & Cilantro

Chicken Tika Masala* GF

Cauliflower, Cabbage, Peppers, Onion, Green Beans
& Turmeric Rice with House-Made Tika Masala

Grilled Rack of New Zealand Lamb* GF

Polenta, Carrots,
Green Beans & Lamb Demi Glaze

Milwaukee Club Burger & Frites*

Black Angus Burger on a Toasted Brioche Bun
with Cheddar Cheese, Lettuce, Tomato & Red Onion
Served with Pommes Frites

**Can Substitute Beyond Meat Patty* V*

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