

The Milwaukee Club
Milwaukee's Premier Business & Social Club
Est. 1882

Starters

Shrimp Cocktail

Lemon & Cocktail Sauce

Soup Du Jour

Cream of Spring Vegetable

Hummus & Pita

With Sumac & Parsley

Grilled Thai Octopus

With Green Papaya Salad, Red Chili & Crispy Shallot

Oysters Rockefeller

With Fresh Lemon Wedge

Milwaukee Club Caesar Salad

Romaine, Grape Tomatoes, Kalamata Olives, White Anchovies,
House Made Caesar Dressing, Croutons & Parmesan Cheese

Milwaukee House Salad

Mixed Greens with Julienne of Carrots, English Cucumber,
Grape Tomatoes & Choice of Dressing

Friday, April 12th, 2024

*RAW OR LIGHTLY COOKED SEAFOOD, POULTRY OR MEAT ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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Wine Committee Selection of the Week:
Louis Jadot, Chablis Blanchot, 2018
Recommended with the Pan Seared Halibut

Entrées

Pan Seared Atlantic Striped Bass

With Artichoke in Barigoule, Orange, Kumquat, Wilted Spinach & Brown Rice

Grilled Lamb Chops

With Creamy Polenta, Fava Beans, Glazed Carrots & Pea Shoots

Grilled Black Angus Filet*

Mashed Potatoes, Mushroom Ragout, Red Wine Beef Reduction & Asparagus

Pan Seared Faroe Island Salmon*

Fava Beans, Morel Mushrooms, Ramps, Lyonnaise Potatoes, Watercress & Apricot Beurre Blanc

Grilled Chicken or Sautéed Shrimp Tikka Masala

Turmeric Rice, Peppers, Cabbage & Snap Peas

Chicken Bánh Mi & Frites

Grilled Chicken Breast, Pickled Vegetables, Cilantro, Sriracha Mayo
& Fresh Jalapeno on a Hoagie Roll with Pommes Frites

Milwaukee Club Burger & Frites*

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

**Can Substitute a Beyond Meat Patty*

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