

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

Starters

**Shrimp Cocktail**

Lemon & Cocktail Sauce

**Soup Du Jour**

Chicken Noodle

**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

*Wednesday April 17<sup>th</sup>, 2024*

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

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

*Wine Committee Selection of the Week:*  
Louis Jadot, Chablis Blanchot, 2018

Entrées

**Pan Seared Atlantic Striped Bass**

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

**Grilled Lamb Chops**

With Lyonnaise Potato, Fava Beans, Glazed Carrots & Pea Shoots

**Grilled Black Angus Filet\***

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

**Grilled Chicken or Sautéed Shrimp Tikka Masala**

Turmeric Rice, Peppers, Cabbage & Snap Peas

**Chicken Bánh Mì & 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*

***Pan Seared Diver Scallop***

Roasted Poblano Pepper, Citrus, Grilled Scallion, Cilantro, Watercress and Sweet Corn Polenta

*Wednesday April 17<sup>th</sup>, 2024*

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