

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

Starters

Shrimp Cocktail  
Lemon & Cocktail Sauce

Soup Du Jour  
Chicken Noodle

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

Fried Vegetable Spring Roll  
Sweet Chili & Cilantro

One Dozen Chicken Wings  
Tossed in Buffalo, Barbeque or Sweet Chili Sauce  
With Carrot, Celery & Bleu Cheese Dip

*Thursday, February 20<sup>th</sup>, 2025*

\*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:

Michele Chiarlo, Barbaresco, 2016/2018  
*Recommended pairing with the Duck Special*

Entrées

**Pan Seared Duck Breast\***

Red Wine Poached Pears, Cauliflower, Wild Rice Blend  
& Grilled Asparagus

**Grilled 6oz Filet Mignon of Angus Beef\***

Broccolini, Mushroom Ragout, Potato Puree & Red Wine Demi Glaze

**Grilled Organic Wisconsin Salmon\***

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

**Grilled Veal Tomahawk\***

Roasted Garlic Mashed Potatoes, Vegetable Medley,  
Brandy Peppercorn Sauce & Fried Shallot

**Braised Beef Short Rib**

Mashed Potatoes, Asparagus & Natural Sauce

**Green Curry Shrimp\***

Sticky Rice, Lemongrass, Galangal, Lime Leaf & Thai Chili

**Milwaukee Club Burger & Frites\***

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

*\*Can Substitute Beyond Meat Patty\**

*Thursday, February 20<sup>th</sup>, 2025*

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