

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

Starters

Shrimp Cocktail* GF
Lemon & Cocktail Sauce

Soup Du Jour
Mediterranean Vegetable Soup GF-V

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

Fried Vegetable Spring Roll V
Sweet Chili & Cilantro

Chicken & Vegetable Gyoza
Smoked Shoyu & Asian Slaw

Friday, March 28th, 2025

*- 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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Wine Committee Selection of the Week:

Ashes & Diamonds, Sauvignon Blanc N°5, Nappa Valley 2019
Recommended with the Walleye Beef Special

Entrées

Baked Canadian Walleye*

Potato Pancakes, Sautéed Mixed Vegetables
& Champagne Caper Butter Sauce

Grilled 6oz. Filet Mignon of Angus Beef* GF

Asparagus, Mushroom Ragout, Potato Purée & Red Wine Demi Glaze

Organic Wisconsin Salmon* GF

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

Pan Seared Duck Breast* GF

Brown Rice, Roasted Carrots, Grilled Asparagus,
Celery Root Purée & Cherry Syrup

Braised Beef Short Rib* GF

Mashed Potatoes, Asparagus & Natural Sauce

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* V*

Milwaukee Club Fish Fry*

Beer Battered Cod with Potato Pancakes, Coleslaw, Tartar Sauce,
Apple Sauce, Rye Bread & Lemon Wedge

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