

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

Starters

Shrimp Cocktail* ^{GF}
Lemon & Cocktail Sauce

Soup Du Jour
Loaded Chili
Green Onion, Cheddar & Sour Cream

Oysters Rockefeller*
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

One Dozen Petite Chicken Wings
Carrot, Celery & Bleu Cheese Dressing
Choice of Barbeque, Buffalo & Sweet Chili

Tuesday, May 6th, 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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Beverage Selection of the Week:

Classic Salted Margarita over Rocks

Entrées

Chashu Pork Belly Ramen

Carrot, Scallion, Soft Egg, Ginger, Garlic,
Baby Bok Choy, Miso & Bamboo Shoots

Linguine with Shrimp*

Roasted Red Peppers, Grape Tomatoes, Chives,
Basil, White Wine & Parmesan Cream Sauce

Grilled 90 Day Dry-Aged Prime 8_{oz} Ribeye* ^{GF}

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

Organic Wisconsin Salmon* ^{GF}

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

Braised Beef Cheek

Goat Cheese Polenta, Broccoli, Pickled Onion & 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*

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