

The Milwaukee Club

Milwaukee's Premier Business & Social Club Est. 1882

Starters

Smoky Tomato Soup ^{GF}

Soup Du Jour

Cup - \$5 / Bowl - \$6 / Tureen – \$7.50

Side House Salad – \$4.50 ^{GF-V}

Side Caesar Salad - \$6.50

Shrimp Cocktail - \$15

MC Classic Lunch

Includes ½ sandwich & choice of cup of soup or ½ salad - **\$13**

ϕ Indicates items that are not available for this combo.

Sandwiches

All sandwiches are served with choice of french fries, fruit, kettle chips or house made herb vinaigrette tossed house greens.
~Soup may be substituted for an additional charge

~Sandwiches can be made with gluten free bread at an additional charge

Fried Cod - \$17

Fried Atlantic cod on a toasted hoagie with lettuce, tartar sauce, sliced pickles & American cheese

Grilled Chicken Bánh Mi - \$16

Grilled chicken breast, pickled vegetables, cucumber, cilantro, sriracha mayo & fresh jalapeno on a hoagie

Grilled Cheese Panini - \$16 ^V

Merks, Cheddar, American & Swiss cheeses on grilled panini bread

Hot Ham & Gruyere - \$16

Hot ham with Gruyere cheese, honey mustard & caramelized onions on grilled white bread

Turkey & Pesto Panini - \$16

Mozzarella, shaved turkey, tomato & basil pesto mayo on bread

Tuna Salad Sandwich - \$16

Lettuce, tomato & shaved pickle on wheat bread

Jerk Chicken Wrap **ϕ** - \$16

Green papaya & pineapple salad, roasted pepper mayo, spinach & avocado

Avocado Burger **ϕ** * - \$17

8 oz. Black Angus burger with Pomodoro tomato mayo, avocado, pickled red onion & arugula on a toasted brioche bun

*Substitute a Beyond Meat patty ^V

Salads

Add the following to any of the salads below:

Grilled chicken* - \$6

Grilled salmon* - \$10

Grilled shrimp* - \$12

Cobb Salad - \$16 ^{GF}

Romaine, tomatoes, bacon, avocado, hardboiled eggs, Bleu cheese & scallions with a side of ranch dressing

Milwaukee Club Caesar Salad - \$12

Romaine, grape tomatoes, kalamata olives, house-made Caesar dressing, croutons & parmesan cheese

Green Seeded Salad - \$15 ^{GF-V}

Mixed greens, English peas, sunflower seeds, chia seeds, flax seeds, hemp hearts, french beans & avocado tossed in herb vinaigrette

Mixed Berry Salad –\$16 ^{GF-V}

Mixed greens, strawberries, raspberries, blackberries, blueberries, toasted almond, goat cheese & lemon poppy seed dressing

Citrus Salad - \$16 ^{GF-V}

Romaine, spinach, orange, grapefruit, red peppers, pickled red onion, fried rice paper, togarashi & sesame vinaigrette dressing

Burrata Salad **ϕ** - \$16 ^V

Arugula, tomato, olive oil, Parmesan, croutons & herb vinaigrette dressing

Milwaukee Club Fruit Plate **ϕ** - \$15 ^{GF}

Fresh assortment of fruit & berries with your choice of cottage cheese, tuna salad or chicken salad

Entrees

Protein Bowl **ϕ** - \$18 ^{GF}

Hardboiled egg, quinoa, edamame, avocado, tomato, spinach, pumpkin seed, hemp hearts, sesame seed, sunflower seed, almond, olive oil lemon, lentils & a side of herb vinaigrette

Gochujang Glazed Salmon* - \$26 ^{GF}

Stir fried vegetables, sesame, seaweed salad & sticky rice

Upcoming Events at The Club

Chef's Summer Tasting Dinner

Friday, May 23rd, 2025

Wilson Daniel's Wine Dinner

Thursday, May 29th, 2025