

SMALL PLATES

avocado mash	9
sea salt, lime, extra virgin olive oil	
wisconsin beer cheese	7
hook's aged white and yellow cheddar, horseradish, miller high life, polenta bread	
crab and spinach dip	15
bacon, spinach, four cheeses, toasty bread	
buffalo cauliflower	9
Nashville hot sauce, honey, buttermilk dressing	
crispy spanish octopus	18
baby potatoes, celery, arugula, nduja sauce, salsa verde	
smoked salmon brandade	14
house smoked Skuna Bay salmon, yukon gold potatoes, roasted garlic, toasted sourdough	
potato gnocchi	14
sauteed italian sausage, wild mushrooms, peas, parmesan broth	
southern-style fried chicken wings	15
sriracha-soy hot sauce, green onion, cilantro	
lamb meatballs	16
spicy tomato sauce, basil, parmesan	
maryland style crab cake	18
lemon aioli, petite salad	

SALADS & SOUPS

add chicken 3, salmon 5, shrimp 7, or prime rib 7	
spinach salad	13
apples, cranberries, spiced pecans, gorgonzola dolce, apple cider-maple dressing	
beets and blood orange	14
roasted beets, blood orange, pistachios, goat cheese, chardonnay vinaigrette	
caesar salad	12
crisp romaine, creamy caesar dressing, sourdough croutons, aged Wisconsin cheddar	
SideDoor wedge salad	14
baby iceberg, bacon, grape tomatoes, shaved egg, green onion, bleu cheese, classic vintage dressing	
tomato bisque	7
aged cheddar, chives, croutons	
prime rib chili	9
tender pieces of prime rib, sour cream, aged cheddar, fried onions, pickled peppers	

SANDWICHES

SideDoor cheeseburger	14
8oz of the butcher's blend, white american cheese, our key sauce, the fixins, milk bun	
Lawry's prime rib sandwich	21
slow roasted prime rib, au jus, creamy horseradish, french roll	
knife and fork pastrami sandwich	16
house cured and smoked brisket, scottish rarebit, house-made giardiniera, pretzel bun	
crispy chicken sandwich	15
lightly fried chicken breast, jalapeno coleslaw, sriracha aioli, toasted classic bun	

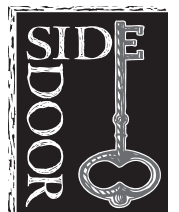
PLATES

twice roasted bbq beef ribs	20
louisville bbq sauces, spicy coleslaw	
angus cap steak	36
scallop potatoes, fried onions, herb butter	
australian lamb chops	29
smoked sweet potato puree, crispy onions, saba	
SideDoor cut of prime rib	39
6 oz, slow roasted to perfection, served with french fries	

fish and chips	15
beer battered haddock, fries, tartar sauce	

SIDES

fried brussels sprouts	9
pomegranate seeds, cotija cheese, sherry dressing	
mac & cheese	11
four cheese sauce, elbow macaroni, garlic streusel add lobster 5	
hand-cut french fries	7
trio of sauces	
charred broccolini	7
sea salt, evoo, chili flake	



mon-sat 3-10pm | sun 3-9pm

ryan wombacher, executive chef

we serve the very best: the Certified Angus Beef @ brand