

## SMALL PLATES

<b>avocado mash</b>	9
sea salt, lime, extra virgin olive oil	
<b>wisconsin beer cheese</b>	7
hook's aged white and yellow cheddar, horseradish, miller high life, polenta bread	
<b>crab and spinach dip</b>	15
bacon, spinach, four cheeses, toasty sourdough	
<b>buffalo cauliflower</b>	9
Nashville hot sauce, honey, buttermilk dressing, celery	
<b>southern-style fried chicken wings</b>	15
sriracha-soy hot sauce, green onion, cilantro, sesame	
<b>maryland style crab cake</b>	18
lemon aioli, petite salad	

## SALADS & SOUPS

add chicken 3, salmon 5, shrimp 7, or prime rib 7	
<b>spinach salad</b>	13
apples, cranberries, spiced pecans, gorgonzola dolce, apple cider-maple dressing	
<b>beets and blood orange</b>	14
roasted beets, blood orange, pistachios, goat cheese, chardonnay vinaigrette	
<b>cobb salad</b>	17
house greens, red onion, avocado, grape tomato egg, cucumber, nueske's bacon, grilled chicken, blue cheese. house vinaigrette	
<b>caesar salad</b>	12
crisp romaine, creamy caesar dressing, sourdough croutons, aged Wisconsin cheddar	
<b>SideDoor wedge salad</b>	14
baby iceberg, bacon, grape tomatoes, shaved egg, green onion, bleu cheese, classic vintage dressing	
<b>house smoked Skuna Bay salmon salad</b>	17
house greens, fennel, red onion, cucumber creamy horseradish-dill dressing	
<b>tomato bisque</b>	7
aged cheddar, chives, croutons	
<b>soup of the day</b>	4/7
ask you server for today's selection	
<b>prime rib chili</b>	9
tender pieces of prime rib, sour cream, aged cheddar, fried onions, pickled peppers	



## LUNCH MENU

7 days a week 11:30-3:00

ryan wombacher, executive chef

we serve the very best: the Certified Angus Beef ®

## SANDWICHES AND PLATES

add a side salad, cup of soup or cole slaw	2
<b>SideDoor cheeseburger</b>	14
8oz of the butcher's blend, white american cheese, our key sauce, the fixins, milk bun	
<b>Lawry's prime rib sandwich</b>	21
slow roasted prime rib, au jus, creamy horseradish, french roll	
<b>prime rib blt</b>	18
slow roasted prime rib, avocado, lettuce, tomato, bacon, mayo, multi-grain	
<b>knife and fork pastrami sandwich</b>	16
house cured and smoked brisket, scottish rarebit, house-made giardiniera, pretzel bun	
<b>crispy chicken sandwich</b>	15
lightly fried chicken breast, jalapeno coleslaw, siracha aioli, buttered classic bun	
<b>roasted nueske's turkey club</b>	16
bacon, lemon aioli, avocado, fontina, multi-grain	
<b>fish and chips</b>	15
beer battered haddock, fries, tartar sauce	

## BRUNCH

<b>horse shoe</b>	18
prime rib, fries, four cheese sauce, pickled jalapenos, fried eggs	
<b>omelette</b>	16
cremcotta ham, wisconsin cheddar, potatoes	
<b>veggie omelette</b>	15
wild mushrooms, spinach, fontina, potatoes	
<b>french toast sticks</b>	14
brioche, chocolate, caramel, berries, whipped cream	
<b>biscuits &amp; gravy</b>	18
cheddar biscuits, prime rib gravy, two eggs	

## SIDES

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