

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	
salt cod brandade	14
house cured atlantic cod, yukon gold potatoes, roasted garlic, toasted sourdough	
sausage plate	15
big forks bacon and cheddar sausage, dijon, dried fruit chutney, house made sauerkraut	
poutine	18
duck confit, foie gras gravy, fried egg, Wisconsin cheddar cheese curds, pickled fresnos	
country ham and cheese	17
aged country ham, hook's cheddar pimento cheese, house made bread & butter pickles, sourdough	
seared potato gnocchi	15
duck confit, wild mushrooms, brussels sprouts, parmesan demi	
crispy smoked chicken wings	15
sriracha-soy hot sauce, green onion, cilantro	
pork and veal Thai spiced meatballs	16
coconut red curry infused tomato sauce, thai herbs	
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
6oz 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, jalapeño coleslaw, sriracha aioli, toasted classic bun	

PLATES

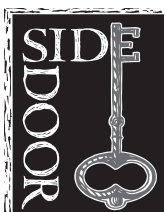
twice roasted bbq beef ribs	20
Louisville bbq sauces, spicy coleslaw	
angus cap steak	36
scallop potatoes, fried onions, herb butter	
Australian lamb chops	29
sweet potato puree, crispy onions, saba	
SideDoor cut of prime rib	39
6 oz, slow roasted to perfection, served with french fries	
Korean fried chicken	21
soy marinated chicken thighs, napa slaw, gochujang hot sauce	
fish and chips	17
beer battered Icelandic cod, fries, tartar sauce	

SIDES

fried brussels sprouts	9
parmesan cheese, sherry dressing	
mac & cheese	11
four cheese sauce, elbow macaroni, garlic streusel add lobster 7	
hand-cut french fries	7
key sauce	
charred broccolini	7
sea salt, evoo, chili flake	

DESSERTS

sticky toffee pudding	9
date sponge cake, creme anglaise, toffee sauce	
c.c. brown's hot fudge sundae	9
hollywood classic since 1906-palazzolo vanilla gelato, toasted almonds, whipped cream	
creme brulee	9
vanilla bean custard, caramelized sugar crust	
vanilla cheesecake	9
graham cracker crust, raspberry sauce	
old-fashioned double chocolate layer cake	9
dark chocolate cake, chocolate ganache a la mode	2



mon-sat 3-10pm | sun 3-9pm
ryan wombacher, executive chef

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