

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	
cold crab salad	17
red crab, black beans, tomatoes, avocado, potato chips	
buffalo cauliflower	9
Nashville hot sauce, honey, buttermilk dressing	
crispy Spanish octopus	18
baby potatoes, celery, arugula, nduja sauce, salsa verde	
scampi	18
Hawaiian prawns, garlic, charred heirloom tomatoes, chili de arbol, herbs, cheddar grits	
sausage plate	15
big fork's bacon-cheddar sausage, giardiniera, house-made cherry mustard, pickles	
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, fava beans, parmesan broth	
crispy smoked chicken wings	15
sriracha-soy hot sauce, green onion, cilantro	
pork belly	16
smoked and roasted pork belly, soy demi, watercress, cilantro, breakfast radish	
Maryland style crab cake	18
lemon aioli, petite salad	

SALADS & SOUPS

add chicken 3, salmon 5, shrimp 7, or prime rib 7	
burrata	18
english peas, pea shoots, arugula, lemon dressing, crispy bread	
roasted baby beets	15
avocado, grapefruit, candied pistachios, goat cheese, baby spinach, chardonnay dressing	
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

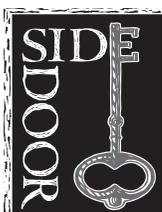
twice roasted bbq beef ribs	20
Louisville bbq sauces, spicy coleslaw	
angus cap steak	36
scallop potatoes, fried onions, herb butter	
Australian lamb chops	29
charred white and green asparagus, mint chimichurri, saba	
SideDoor cut of prime rib	39
6 oz, slow roasted to perfection, served with french fries	
southern fried chicken	21
brined and fried chicken thighs, Nashville hot sauce, honey, coleslaw, pickles	
fish and chips	17
beer battered Icelandic cod, fries, tartar sauce	

SIDES

charred asparagus	12
white and green asparagus, gremolata	
mac & cheese	11
four cheese sauce, elbow macaroni, garlic streusel add lobster 7	
hand-cut french fries	7
key sauce	
white cheddar grits	8
charred broccolini	9
chili flake, evoo, sea salt, parmesan	

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
tcho 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