

SMALL PLATES

avocado toast	14
red Alaskan crab, charred corn, pickled fresno chilis, heirloom tomatoes, cilantro, toasted sour dough bread	
ham & cheese	16
house made hook's cheddar beer cheese, country ham, bread and butter pickles, rustic Italian bread	
buffalo cauliflower	9
house made buffalo sauce, honey, buttermilk dressing	
crispy Spanish octopus	18
chili-soy glaze, green beans, radish, cilantro, watercress, green onion	
Hawaiian prawns	17
scampi butter, nduja sauce, celery, arugula, pickled fennel, charred tomatoes, parsley	
poutine	18
duck confit, foie gras gravy, fried egg, Wisconsin cheddar cheese curds, pickled fresnos	
ahi tuna tartare	16
watermelon, avocado, heirloom tomatoes, mint, sriracha-soy glaze, crispy wontons	
potato gnocchi	15
duck confit, wild mushrooms, bing cherries, parmesan broth	
crispy pork ribs	14
pineapple bbq sauce, cilantro, green onion, sesame	
cevaps	16
house made lamb sausage, peppadew sauce, red onion, cucumber, heirloom tomatoes, romaine	
chicken wings	14
nashville hot sauce, honey, pickled jalapeno bread and butter pickles, buttermilk ranch	

SALADS & SOUPS

add chicken 3, salmon 5, shrimp 7, or prime rib 7	
heirloom tomato & watermelon	17
local heirloom tomatoes, watermelon, togarashi, basil, arugula, burrata, balsamic syrup	
caesar salad	12
lil gem lettuce, aged Wisconsin cheddar, sour dough croutons, creamy Caesar dressing	
SideDoor wedge salad	14
baby iceberg, bacon, grape tomatoes, shaved egg, green onion, gorgonzola, bleu cheese dressing	
summer salad	15
michigan peaches, bing cherries, charred sweet corn, watercress, goat cheese, saba, olive oil	
prime rib chili	9
tender pieces of prime rib, sour cream, aged cheddar, fried onions, pickled peppers	

LARGE PLATES

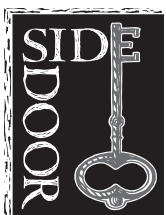
SideDoor cheeseburger	14
6oz of the butcher's blend, white American cheese, our key sauce, the fixins, milk bun	
Lawry's prime rib sandwich	21
slow roasted prime rib, au jus, creamy horseradish, French roll	
knife and fork pastrami sandwich	16
house cured and smoked brisket, Scottish rarebit, house-made giardiniera, pretzel bun	
crispy chicken sandwich	15
lightly fried chicken breast, jalapeño coleslaw, sriracha aioli, toasted classic bun	
fish and chips	17
beer battered Icelandic cod, fries, tartar sauce	
angus ribeye cap steak	36
summer corn succotash, fried onions, herb butter	
SideDoor cut of prime rib	39
6 oz, slow roasted to perfection, served with french fries	
southern fried chicken	21
brined and fried amish chicken, coleslaw, pickles house hot sauce, honey	
Korean bbq short ribs	20
peaches, sesame, carrot, radish, cilantro, pickled jalapeno, greens, kimchi	

SIDES

charred asparagus	12
mint gremolata	
mac & cheese	11
four cheese sauce, elbow macaroni, garlic streusel add lobster 7	
hand-cut french fries	7
key sauce	
charred broccolini	9
chili flake, evoo, sea salt, parmesan	
corn succotash	9
grilled local sweet corn, heirloom tomatoes, fresno chilis, herbs	

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