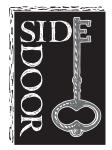
<b>crab dip</b> alaskan red crab, aged Wisconsin cheddar, toasted italian bread	18
<b>salmon tartare</b> sriracha-soy glaze, green onion, cilantro, pickled fresno chilis, cucumbers, lime, crispy wontons	16
edward's country ham & beer cheese housemade hook's cheddar beer cheese, country ham, bread and butter pickles, rustic italian bread	16
<b>buffalo cauliflower</b> housemade buffalo sauce, honey, buttermilk dressing	9
<b>burrata</b> pumpkin seed pesto, balsamic glaze, tomato confit, toasted sour dough	18
<b>crispy spanish octopus</b> chili-soy glaze, green beans, radish, cilantro, watercress, green onion	18
<b>poutine</b> duck confit, foie gras gravy, fried egg, wisconsin cheddar cheese curds, pickled fresno chilis	18
<b>potato gnocchi</b> wild mushrooms, crispy brussels sprouts, duck confit, pear, parmesan broth	15
<b>crispy pork ribs</b> pineapple bbq sauce, cilantro, green onion, sesame	14
housemade lamb sausage blend of lamb, beef and pork, peppadew sauce, red onion, cucumber, romaine, tzatziki dressi	
<b>chicken wings</b> nashville hot sauce, honey, pickled jalapeño bread and butter pickles, buttermilk ranch	14
<b>korean bbq short ribs</b> pears, sesame, carrot, radish, cilantro, pickled jalapeño, greens, kimchi	20

## SALADS & SOUPS

add chicken 3, salmon 5, shrimp 7, prime rib 7 caesar salad 12 lil gem lettuce, aged wisconsin cheddar, sourdough croutons, creamy caesar dressing 14 sidedoor wedge salad baby iceberg, bacon, grape tomatoes, shaved egg, green onion, gorganzola, bleu cheese dressing arugula salad 14 honey crisp apples, frisée, dried cherries, candied walnuts, goat cheese, maple dressing prime rib chili 9 tender pieces of prime rib, sour cream, aged cheddar, fried onions, pickled peppers



## we serve the very best: certified angus beef<sup>®</sup> brand

mon-fri 4-9pm | sat 4-9:30pm | sun 4-8pm
ryan wombacher, executive chef

## LARGE PLATES

<b>sidedoor cheeseburger</b> 6oz of the butcher's blend, white american cheese, our key sauce, the fixins, milk bun	14
<b>lawry's prime rib sandwich</b> slow-roasted prime rib, au jus, creamy horseradish, french roll	21
<pre>knife &amp; fork pastrami sandwich house-cured and smoked brisket, scottish rarebit, housemade giardiniera, pretzel bun</pre>	16
<b>crispy chicken sandwich</b> lightly fried chicken breast, jalapeño coleslaw, sriracha aioli, toasted classic bun	15
<pre>fish &amp; chips     beer battered icelandic cod, hand-cut fries,     tartar sauce</pre>	17
hawaiian prawns scampi butter, nduja sauce, celery, arugula, pickled fennel, charred tomatoes, parsley	21
<b>angus ribeye cap steak</b> smashed red potatoes, fried brussels sprouts, red wine syrup	36
<pre>sidedoor cut of prime rib     6 oz, slow-roasted to perfection,     served with hand-cut fries</pre>	39
<b>southern fried chicken</b> brined and fried amish chicken, coleslaw, pickles, house hot sauce, honey	21
<pre>beef short rib    slow-roasted angus chuck flap,    smashed potatoes, apple, celery,    watercress, natural daube</pre>	26
SIDES	
mac & cheese	11

mac & cheese	11
four cheese sauce, elbow macaroni, garlic streusel <b>add lobster 7</b>	
hand-cut fries key sauce	7
<b>charred broccolini</b> chili flake, evoo, sea salt, parmesan	9
<pre>smashed potatoes red potatoes, buttermilk, sour cream</pre>	8
<pre>fried brussels sprouts    bacon, candied walnuts, pomegranates,    parmesan, sherry dressing</pre>	10

## DESSERTS

a la mode

<b>sticky toffee pudding</b> date sponge cake, creme anglaise, toffee sauce	9
<pre>c.c. brown's hot fudge sundae hollywood classic since 1906 - palazzolo vanilla gelato, toasted almonds, whipped cream</pre>	9
<b>crème brûlée</b> vanilla bean custard, caramelized sugar crust	9
vanilla cheesecake graham cracker crust, raspberry sauce	9
old-fashioned double chocolate layer cake tcho dark chocolate cake, chocolate ganache	9