

## CHURCHILL'S CLASSICS

### COFFEE RUBBED FOX HERITAGE PORK LOIN † • 34

Mezcal-guajillo glazed pork belly, bourbon barrel smoked new potatoes, ancho dust, charred spring onion, mole, pickled allium (GF)

### CHEF'S CUT STEAK † • MKT (GF)

#### 6 OZ. FILET OF BEEF AU POIVRE † • 50

Buttered fiddlehead ferns, Dreamfarm chevre whipped potatoes, foraged mushroom demi, garlic scented spinach  
Add loaded baked potato • 6

### ALASKAN HALIBUT † • 52

Brown butter morels, grilled asparagus, grilled ramp espuma, onion flower

### ½ CHICKEN COQ AU VIN • 33

Caramelized pearl onions, foraged mushrooms, glazed root vegetables, fresh herbs, burgundy jus (GF)

### "THE WINSTON" WAGYU BEEF BURGER † • 18

Aged Wisconsin cheddar, bacon, caramelized onion, steak sauce aioli

### STEAK FRITES † • 33

Seasonal compound butter, housemade French fries, confit garlic aioli (GF)

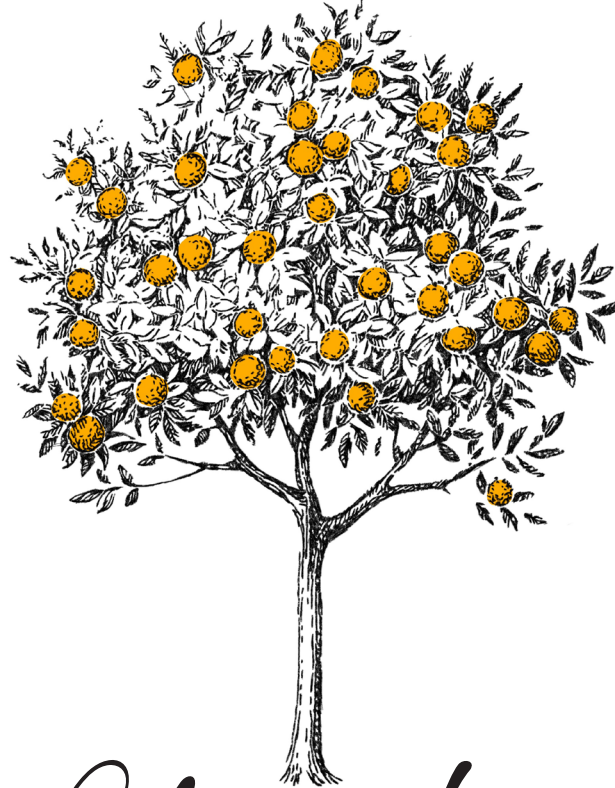
### FRIDAY NIGHT FISH FRY • 16

Beer battered or baked cod, French fries & coleslaw

†Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.



Executive Chef Adam Struebing  
Pastry Chef Judy James



# Clementine

## STARTERS

HAWAIIAN SHRIMP COCKTAIL • 19 (GF/DF)

ARTISAN CHEESE & CHARCUTERIE BOARD • 10 PER PERSON

CAESAR SALAD • 13

WEDGE SALAD • 11 (GF)

VITRUVIAN GREEN SALAD • 9  
Seasonal vinaigrette (GF/DF)

SHE CRAB BISQUE • 11

DAILY SELECTION RAW OYSTERS ½ DOZEN • 26 (GF/DF)

## SEASONAL THOUGHTS

### GRILLED GALICIAN OCTOPUS & PRAWNS WITH LOCAL LETTUces • 36

Foraged ramp kimchi, Driftless Gold maple-gochujang, spring pickles, sesame-chili crisp, sake-forbidden rice (GF)

### ALMOND BROWN BUTTER CRUST STURGEON • 40

Horseradish cream sauce, Meyer lemon scented celery salad, wilted spinach, potato crisp

### CAST IRON SEA SCALLOPS † • 44

Red Sorghum "risotto", sweet potato cream, crispy country ham, piquillo pepper jam, blue corn streusel

### ROAST DUCK BREAST † • 39

Black truffle-sunchoke purée, nettle salmoriglio, crispy artichoke hearts, grilled trumpet mushroom, port wine gastrique

### CAVATELLI PASTA • 33

Braised lamb, watercress pesto, SarVecchio, charred green garlic, pickled ramps, mascarpone, brown butter Marcona crumble

## DESSERTS

### ELMER'S FUDGE SUNDAE • 9

Sassy Cow vanilla ice cream, chocolate fudge, candied pecans, brandied cherries, Chantilly cream (GF)

### PINEAPPLE BAVARIAN • 10

Vanilla chiffon, coconut flakes, guava-ginger puree, strawberries

### SORBET TRIO • 10

Cranberry-concord grape, pineapple-coconut, strawberry (GF/DF)

### ALLSPICE-SUGARED BEIGNETS • 10

Passionfruit curd, pandan crème anglaise

### CHOCOLATE ALMOND TORTE • 11

Dark chocolate mousse terrine, almond gateau, Amaretto Crème, red currant compote

