



Buckatabon

Starters

BOUJEE CHARCUTERIE

Prosciutto, capicola, Genoa salami, garlic whipped cheese, aged cheddar, deviled eggs, pickled vegetables, roasted nuts, fruit, honey dijon, Milwaukee pretzel sticks and herb crostini

19.95

MUSH CARGO

Baked jumbo mushrooms stuffed with Italian sausage, thyme, parmesan, garlic-whipped cheese, and topped with pistachio crumble and herb aioli

11.95

SHRIMP COCKTAIL

Gremolata marinated jumbo shrimp cocktail with a duo of spicy cocktail sauce and Louie's sauce

14.95

BURRATA MARINARA

Local BelGioioso burrata cheese, aleppo ragu, herb parmesan sprinkle, crispy prosciutto, pesto crostini, charred lemon

14.95

SUPPER CLUB NACHOS

Fresh corn chips topped with triple cheese sauce, fontina and cheddar cheeses, poblano corn relish, hot pepper salsa, horseradish-smoked sour cream, charred scallions

SPICY CHORIZO small 10.95 large 15.95

PRIME RIB* small 14.95 large 19.95

Deviled Eggs

LARRY'S CLASSIC

Yellow mustard, shallot, dill, smoked sea salt, pickled red onion, Milwaukee's dill pickle

8.95

CRABBY LIL' DEVILS

Backfin crab filling, topped with smoked trout caviar*, chives, black sea salt

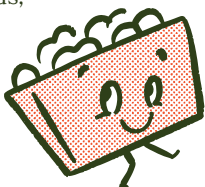
9.95

Buckatabon Curds

Local Decatur Dairy Muenster cheese curds, breaded and fried, with herbed ranch

1/2 POUND - 11.95

FULL POUND - 18.95



Salads

add seared chicken breast for 3.95,
seared shrimp for 5.95, or salmon for 6.95

SUPPER CLUB WEDGE FOR ONE

Roasted tomato, egg, bacon, Wisconsin blue cheese, charred scallion, and sourdough house croutons with a trio of blue cheese, sweet garlic vinaigrette, and French dressings

10.95

SPRING GREENS

Spring mix, cucumber coils, smoked beets, orange and red bell peppers, shaved parmesan, golden beet relish, marjoram, house croutons, sherry vinaigrette

11.95

GOLDEN HARVEST SALAD

Arugula and wild rice salad with roasted butternut, feta cheese, candied pecans, golden raisins, pickled onion, mandarin oranges, and sweet drop peppers with citrus ginger vinaigrette

13.95

Soup

WILD RICE CLAM CHOWDER

CUP 4.95 / BOWL 7.95

ASK ABOUT THE SOUP OF THE DAY!

Burgers and Sandwiches

SERVED WITH STEAK FRIES
SUB A SIDE SALAD OR CUP OF SOUP FOR +2

THE TAVERN BURGER*

Two ¼ lb. smashed patties with cheddar, caramelized onions, and pickles on a toasted rye bun

SUB VEGETARIAN IMPOSSIBLE PATTY FOR +3

14.95

ORDER IT "BUCK NAKED" 12.95

THE BUCKATANO

Thinly-sliced salami, prosciutto & capicola, with burrata, green tomato chow chow, pickled red onions, and lightly dressed arugula on a soft everything-spiced hoagie

16.95

BUFFALO CHICKEN

Pickle-brined, herb-breaded fried chicken with buffalo sauce and blue cheese dressing, provolone cheese, cucumber and celery salad on a toasted brioche bun

15.95

TURKEY PESTO CROISSANT

Sliced roasted turkey breast, pesto aioli, tomato, radicchio arugula blend, muenster cheese on a toasted croissant

14.95

Supper Club Experience

"WORLD FAMOUS" PRIME RIB*

Our slow-roasted, herb-rubbed prime rib au jus with classic Yorkshire pudding, horseradish-smoked sour cream, and a baked potato

UPGRADE TO A TWICE BAKED POTATO +3

| | | |
|--------------------------------|--------------------------------|--------------------------------|
| QUEEN CUT 12oz 37 | KING CUT 16 oz 42 | BUCK CUT 24 oz 52 |
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BUCKATABON BBQ RIBS

A half rack's worth of Heritage Berkshire pork ribs served with Buckatabon BBQ, mustard BBQ, smoked bacon cornbread, buttermilk coleslaw, and steak fries

HALF ORDER 23 FULL ORDER 36

BACON-WRAPPED FILET MIGNON

A seared, herb-garlic crusted 6 oz filet mignon* wrapped in bacon, served with horseradish mashed potatoes, herb mushrooms & asparagus

LARRY STRONGLY ENCOURAGES MEDIUM-RARE
42

THE RED EYE STRIP

16 oz bone-in NY strip steak rubbed in a coffee chili blend, with horseradish mashed potatoes, crispy Brussels sprout petals and house steak sauce

ADD BROILED BLUE CHEESE BUTTER \$2
47

(NOT A)

GARDEN-VARIETY STEAK

vegan! Herb crusted cauliflower steak with wild mushroom demi-glace, a loaded vegan twice baked potato, and smoked pecan green beans

22

Start off with a fresh **Small Green Salad!**

3.00

Meal Enhancers

Add one (or several!) of these sides to your entree and amplify your Supper Club experience

Steak Fries
4.95

Twice-Baked Potato
5.95

Cornbread
3.95

Horseradish Mashed Potatoes with Brussels Petals
5.95

"FRIDAY FISH FRY" EVERY DAY

Central Waters Mudpuppy Porter beer-battered fish served with potato pancakes, apple sauce, tartar sauce, buttermilk coleslaw, rye bread, and charred lemon

HADDOCK 16
PERCH 17
PAN FRIED WALLEYE 25

ASK ABOUT OUR FRIDAY FISH SPECIAL

WINNER WINNER CHICKEN DINNER

Beer can barbecue glazed half chicken, crispy cottage fries, and brown butter green beans
25

PAN SEARED SALMON

Coriander crusted salmon filet with cauliflower wild rice pilaf, charred asparagus, feta cream, fennel beet relish, grilled lemon, and Brussels sprout chips
28

LARRY'S LINGUINE

Linguine pasta tossed with littleneck clams, shrimp, roasted tomatoes, feta cheese, capers, and herb wine sauce, served with toasted garlic crostini
22

PEPPERED BLEUYAH BURGER

Black pepper-crusted burger* stuffed with bleu cheese, sherried onions, and crispy bacon on a toasted brioche bun with a side of bleu cheese dressing
19

Desserts

8.95

TAKE ONE TO GO!

WHOLE CAKES - \$30
REQUIRES 24 HOURS
ADVANCE NOTICE,
THANK YOU!

GOOSE'S EAU CLAIRE CAKE SLICE

Vanilla pudding, chocolate crunch, graham crackers, chocolate sauce, vanilla whipped cream, and macerated strawberries

CHOCOLATE SILK CAKE

Flourless chocolate cake topped with a thick layer of chocolate mousse, served with salted butter pecan caramel and vanilla whipped cream

ENJOY A PIZZA AT THE BAR

Emil's Frozen Pizzas

SAUSAGE & MUSHROOM

PEPPERONI

DELUXE

\$10 ea.

GARLIC CHEESE BREAD \$6



* May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase risk of foodborne illness