



UNCOMMON CALIFORNIA ITALIAN

# Monday Steak Night

Wine Special | \$11 /Glass or \$38 /Bottle

PAIR YOUR STEAK WITH OUR DELICIOUS WINE FEATURE. ASK YOUR SERVER FOR THIS WEEK'S WINE SPECIAL.

Small Plates

**Crispy Crab Cakes | \$18**

*Drizzled with a Old Bay Tzatziki sauce*

**Fried Calamari | \$15**

*Steak cut, house marinara*

**Roasted Cauliflower Dip | \$15**

*Crumbled cauliflower, fontina cheese, cream cheese, roasted garlic, fresh herbs, garlic crostinis and carrot chips.*

**Arancini | \$15**

*Risotto, fontina cheese, panko breading, fried golden brown, house marinara, prosciutto, parmesan*

**Olive Patties | \$14**

*Black & Kalamata olives, walnuts, house marinara, parmesan cheese, pinko bread crumbs*

**Zucchini Ravioli | \$16**

*Italian sausage, ricotta, mozzarella & parmesan, zucchini wrapped ravioli, house marinara*

**Meatballs | \$16**

*Parmesan, Calabrian chilies, roasted garlic, housemade red sauce, shaved Parmesan*

**Shrimp Tempura | \$19**

*Served with honey lime aioli & candied walnuts*

**Fried Zucchini | \$15**

*Parmesan-panko breaded, house marinara*

**Crispy Brussel Sprouts | \$15**

*House Fennel Sausage, Parmesan cheese*

**Steak & Chips | \$24**

*Grilled beef tenderloin, crispy sliced rosemary potatoes, basil-chimichurri sauce, bleu cheese*

**Bruschetta Platter | \$13**

*Garlic crostinis -classic tomato & basil-*

**Ahi Tuna | \$24**

*Sesame encrusted, seared rare, seaweed salad, soy sauce, wasabi*

**Chicken Bacon**

**Avocado Spring Rolls | \$17**

*Grilled chicken, bacon, avocado, Monterey Jack cheese, Won-Ton wrapper, Avocado aioli*

**Crispy Cauliflower | \$15**

*Roasted Cauliflower, Thai Chili sauce*

Steak Special

**8 OZ. TENDERLOIN FILET | \$20.95**

*SERVED WITH FONTINA MASHED POTATOES AND A BLEND OF HOUSE VEGETABLES*

**12 OZ. RIBEYE | \$21.95**

*SERVED WITH FONTINA MASHED POTATOES AND A BLEND OF HOUSE VEGETABLES*

ADD ON'S

6 SAUTÉED SHRIMP \$14.00

DEMI-GLACE \$2.00

ROSEMARY POTATOES \$9.00

6 SAUTÉED SCALLOPS \$18.00

SAUTÉED ONIONS \$4.00

BRUSSEL SPROUTS WITH PARMESAN CHEESE \$10.00

SAUTÉED MUSHROOMS \$7.00

BLEU CHEESE \$3.00

Desserts

**Affogato | \$9**

*Valentine Espresso over vanilla gelato*

**Key Lime Pie | \$8**

*Tart Key Lime base, graham cracker crust*

**Chocolate Lasagna | \$9**

*Chocolate pasta, Mascarpone, chocolate syrup*

**Housemade Tiramisu | \$10**

*Cocoa, Mascarpone, Ladyfingers*

**Flourless Chocolate Cake | \$10**

*Fudge Chocolate Cake, Chocolate Ganache*

**Death by Chocolate | \$12**

*Rich, Decadent layers of chocolate cake & chocolate ganache*

**Seasonal Crème Brûlée | \$8**

*Seasonal Chef Selection*

**Seasonal Gelato | \$6**

**Seasonal Sorbet | \$6**

*\*Wisconsin Food Safety Agencies Advise That Eating Raw Or Undercooked Meat, Poultry, Eggs, Or Seafood May Pose Health Risks To Everyone, But Especially To The Elderly, Young Children Under Age 4, Pregnant Women, And Other Highly Susceptible Individuals With Compromised Immune Systems*

**ONE DISCOUNT MEAL PER PERSON. DINE IN ONLY. NO SUBSTITUTIONS. VALID ONLY ON MONDAY 4PM TO CLOSE. SELECTIONS MAY CHANGE AT ANY TIME AND SUBJECT TO AVAILABILITY. NOT VALID WITH ANY OTHER PROMOTION, SPECIAL, DISCOUNTS, OR ON HOLIDAY. PROMOTION SUBJECT TO END AT ANY TIME.**