



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 | \$17.50

Drizzled with a Old Bay Tzatziki sauce

Fried Calamari | \$15

Steak cut, house marinara

Roasted Cauliflower Dip | \$14

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 | \$13.50

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 | \$18

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 | \$20

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

Bruschetta Platter | \$13

Garlic crostinis -classic tomato & basil-

Ahi Tuna | \$21

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

Chicken Bacon

Avocado Spring Rolls | \$14

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 \$12.00

DEMI-GLACE \$2.00

ROSEMARY POTATOES \$6.00

6 SAUTÉED SCALLOPS \$18.00

SAUTÉED ONIONS \$4.00

BRUSSEL SPROUTS WITH PARMESAN CHEESE \$9.00

SAUTÉED MUSHROOMS \$5.00

BLEU CHEESE \$3.00

Desserts

Affogato | \$7

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 | \$9

Cocoa, Mascarpone, Ladyfingers

Flourless Chocolate Cake | \$10

Fudge Chocolate Cake, Chocolate Ganache

Death by Chocolate | \$10

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.