

DINNER

FOR THE TABLE

TATTERSALL

GF Gluten Free Friendly

V Vegetarian

Menu items feature Tattersall spirits

WI CHARCUTERIE BOARD

local artisan meats & cheeses, seasonal accoutrements 18

TRUFFLE FRIES GF, V

white truffle, shaved parmesan, parsley, garlic aioli 11

STEAK BITES*

onion, mushroom, bleu cream, rye whiskey glaze 19

add | spicy cajun rub

WALLEYE FINGERS

hand-battered walleye, lemon caper tartar 19

MILWAUKEE GIANT PRETZEL V

brie fonduta, raspberry jam 19

SPINACH ARTICHOKE DIP V

cream cheese, onions, garlic, caspian bread 17

CHEESE CURDS GF, V

ellsworth hand-battered white cheddar, ranch or marinara 13

ROASTED BRUSSELS SPROUTS

maple-whipped cranberry chevre, toasted pepitas, Neuske's lardon, balsamic reduction 15

ARTISAN FLATBREADS

Substitute cauliflower pizza crust (GF) +3

MARGHERITA V

red sauce, fresh mozzarella & parmesan cheese blend, heirloom cherry tomatoes, fresh basil 17

add pepperoni +2

PESTO CHICKEN

mozzarella, basil pesto, pulled chicken, balsamic glaze, red onion 17

SAUSAGE & MUSHROOM

whipped honey boursin, mozzarella & provolone cheese blend, italian sausage, roasted crimini mushrooms, caramelized onion, chive oil 19

MAINS

ROASTED RED PEPPER & TOMATO BISQUE V

cup 7 | crock 9

TROUT BISQUE GF

lobster stock, apple brandy, smoked trout | cup 8 | crock 11

TATTERSALL HOUSE SALAD GF, V

greens, cucumber, tomato, aquavit pickled onion, citrus-herb vinaigrette 7

CAESAR SALAD V

romaine hearts, parmigiano reggiano, caesar dressing, herbed croutons 7

ROASTED BEET SALAD

smoked chevre, toasted hazelnuts, mixed greens, honey cider gastrique 9

SOUP & STARTER SALADS

FRIED CHICKEN

hand-breaded boneless tenderloins, buttermilk ranch, house-made coleslaw, fries 19

WILD MUSHROOM PAPPARDELLE V

wild mushroom pappardelle, baby spinach, madeira cream sauce 18

chicken +4 | italian sausage +4

FISH & CHIPS

hand-battered walleye, lemon caper tartar, lemon, house-made coleslaw, fries 21

MISO GLAZE CHICKEN

marinated chicken breast, fried rice, bell pepper miso glaze, grilled bok choy 23

MAPLE BRINED PORK CHOP

toasted barley, roasted brussels sprouts, peppered apple relish 26

RIBEYE STEAK

14 oz ribeye, cheesy potatoes 36

GRILLED BABY BACK RIBS

wisconsin cherry barbecue sauce, garlic mashed potatoes half rack 20 | full rack 29

SHORT RIB RIGATONI

braised beef short rib, mozzarella, parmesan, sugo pomodoro ragout 26



SMASHBURGER SLIDERS

american cheese, lettuce, pickled onions, garlic aioli 17

BRAISED PORK SLIDERS

arugula, aquavit pickled onion, chili-garlic aioli, cilantro 17

HOT HONEY CHICKEN SLIDERS

buttermilk brined chicken, hot honey sauce, pickles 17

WALLEYE SLIDERS

hand-battered walleye, lemon caper remoulade, lettuce, red onion 19



SLIDERS

BURGERS

Choice of kettle chips or fries. Sub cup of roasted red pepper or trout bisque, starter mixed green salad with choice of dressing or gluten free bun. +2

BLACKBERRY TURKEY MELT

roasted turkey, swiss, smoked bacon, poblano-blackberry jam, grilled sourdough 19

SCONNIE BURGER*

cheddar, swiss, or ghost pepper jack with lettuce, tomato, red onion & garlic aioli, grilled pub bun 17

add sautéed mushrooms & onions +1

onion strings +1 | smoked bacon +2

WHISKEY BURGER*

rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aioli, grilled pub bun 19

BLUE JAY BURGER*

arugula,whipped deer creek juniper blue cheese,smoked bacon, balsamic glaze 19

ENTREE SALADS

add to any salad:

chicken +4 | salmon +10 | steak +10

TATTERSALL HOUSE SALAD GF

seasonal greens, cucumber, tomato, aquavit pickled onion, citrus- herb vinaigrette 11

CAESAR SALAD V

romaine hearts, parmigiano reggiano, caesar dressing, herbed croutons 13

GRILLED PEACH SALAD GF

greens, grilled peach, blueberries, blackberries, feta cheese, candied pecan, white balsamic vinaigrette 13

dressing: buttermilk ranch, blue cheese, caesar, toasted coconut aquavit herb-citrus vinaigrette

CONSUMER ADVISORY: *Items are served raw, undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note that we are not always able to avoid cross-contamination. A 20% Service Charge will automatically be added to all parties of 13 or more.