

SMALL PLATES

Chardonnay Lobster & Crab Dip

Lobster & Maryland Crab Chardonnay
Spinach Cheese Roasted Red Pepper 13

Brown-Butter Brussels Sprouts

Brussels Sprouts Roasted Corn & Red Pepper Bacon
Parmesan Champagne Vinaigrette 12

*Tuna Tartare

Fresh Tuna Shallots Avocado Sesame Seed Cucumber
Truffle Oil Ponzu Quail Egg 14

Bam Bam Shrimp

Fried Jumbo Shrimp Chipotle Aioli Greens 13

Hand-Breaded Calamari

Served with Poblano Remoulade 12

Moules and Frites

Fresh PEI Mussels Spanish Chorizo Pancetta
Pomodoro Sauce Truffle Fries 16

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 12

Potstickers

Served with Bourbon-Soy Dipping Sauce 10

Charcuterie Artisan Cheese Board

European Aged Meats & Imported Cheeses 19

Jumbo Pretzel

Sea Salt Cheese Sauce IPA Mustard 9

Candied Bacon

Served with Bourbon-Maple Glaze 10

Gastro Wings

Buffalo Bourbon BBQ Thai Peanut
Mango Curry 14

Empanadas Argentinas

Prime Chuck & Spanish Chorizo Cilantro Onion
Chimichurri Sauce Mango Chutney 12



BRICK OVEN PIZZERIA

Lobster Pizza

Lobster Tail Fresh Roasted Corn & Red Pepper
Mozzarella Tomato Greens
Black Truffle Oil Lobster-Crème Sauce 18

Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage
Carrot Peanuts Cilantro 16

Margherita Pizza

Olive Oil Tomato Fresh Mozzarella
Basil Balsamic Glaze 16

Mediterranean Pizza

Pesto Sauce Grilled Chicken Feta Cheese Tomato
Cucumber Red Onion Mediterranean Salad 16

*Notice: The consumption of raw or undercooked eggs,
meat, poultry, seafood or shellfish may increase your
risk of food borne illness

PUB SALADS

Champagne Salad

Greens Grilled Chicken Candied Orange
Poached Pear Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 12

Parmesan Bowl Salad

Baby Spinach Grilled Chicken Red Onion
Seasonal Fruit Candied Walnuts Goat Cheese
Strawberry Vinaigrette 12

Buffalo Chicken Salad

Greens Crispy Buffalo Chicken Red Onion
Celery Bacon Blue Cheese Ranch 12

Soup du Jour Cup 5 Bowl 9

PUB BURGERS

*(Prime Sirloin Patties served with
Truffle Fries, Salad, Soup, or Sweet Potato Fries)*



*Draft Burger

Stout-Caramelized Onion Bacon
Fried Egg Swiss Cheese Dijon Aioli 13

*Whiskey BBQ Burger

WI Cheddar Bacon Greens
Tomato Fried Onion Straws Chipotle Aioli
Pecan-Whiskey BBQ Sauce 13

*Blue Prime Burger

Blue Cheese Bacon Onion Tomato
Greens Chipotle Aioli 13

*Caprese Burger

Bacon Fresh Mozzarella Heirloom Tomato
Greens Basil-Pesto Aioli Balsamic Glaze 13

*Draft Sliders (2)

WI Cheddar Greens Tomato Onion
Chipotle Aioli 12

SANDWICHES & PANINIS

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

*French Dip Sandwich

Iowa Premium Prime Rib Au Jus Swiss Cheese
Caramelized Onion Horseradish Crème 14

*SBLTA

Fresh Salmon Bacon Greens Tomato
Avocado Shishito Remoulade 14

Buffalo Chicken Sandwich

Crispy Chicken Buffalo Sauce Blue Cheese Bacon Greens
Onion Cucumber Chipotle Aioli 13

Thai Chicken & Waffle Sliders (2)

Belgian Waffle Crispy Chicken Cucumber
Cabbage & Carrot Slaw Thai Peanut Sauce 13

Bacon-Caprese Panini

Bacon Fresh Mozzarella Tomato
Avocado Basil Oregano Balsamic Glaze 12

Chicken Pesto Panini

Grilled Chicken Bacon Tomato
Fresh Mozzarella Basil-Pesto Sauce 12

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LARGE PLATES

Bourbon Sea Scallops

Fresh Pan-seared Jumbo Sea Scallops Risotto
Bourbon Glaze Seasonal Vegetable 28

***Black Pepper-Encrusted Tuna**

Fresh Tuna Mango Chutney Risotto
Seasonal Vegetable Seaweed Salad 25

***Spicy Tuna**

Fresh Tuna Thai Sauce Kimchi Risotto
Seasonal Vegetable Seaweed Salad 25

***Poke Bowl**

Fresh Tuna Carrot Seaweed Salad Sprouts Cabbage
Avocado Mango Wasabi Risotto 19

Bourbon Salmon

Fresh Salmon Bourbon Glaze Risotto
Seasonal Vegetable 24

Salmon Caprese

Fresh Salmon Heirloom Tomatoes Mozzarella Basil
Aged Balsamic Pesto Risotto Seasonal Vegetable 24

***Blackened Shrimp or Salmon Tacos (3)**

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

Cabbage-Carrot Slaw Feta Cheese Chipotle Aioli
Mango Chutney Handmade Tortillas 16

***Gastro Tacos (2)**

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

1 Tenderloin: Caramelized Onion Cilantro
Goat Cheese Shishito Aioli

1 Lobster: Cabbage-Carrot Slaw Goat Cheese
Shishito Aioli Handmade Tortillas 14

***Creamy Chicken Pesto Pasta**

Artisan Pasta Grilled Chicken Pistachios
Walnuts Spinach Tomato Mushroom
Pecorino-Romano Cheese 19

Truffle Lobster Mac & Cheese

Cavatappi Pasta Lobster Tail Truffle Oil
White-Cheese & Roasted Red Pepper Sauce 19

Ravioli Toscana

Vegetarian Butternut Squash Ravioli Cranberries
Pistachios Brandy-Apricot Sauce Goat Cheese
Seasonal Vegetable 19

***Bourbon BBQ Chicken**

Airline Chicken Roasted Potato Vegetable
Pecan-Bourbon BBQ Sauce Onion Straws 18

***Thai Chicken**

Airline Chicken Thai Peanut Sauce
Roasted Portabella Cabbage Slaw Cilantro
Pomme de Terre Seasonal Vegetable 18

Pad Thai

Rice Noodles Thai Peanut Sauce Jumbo Shrimp
Green Onion Egg Cabbage Cilantro
Sprouts Peanuts 19

***Brandy-Apricot French Cut Pork Chop**

White Marble Farm™ Natural Pork Chop
Brandy-Apricot Glaze Pistachios Cranberries
Butternut Squash Ravioli Seasonal Vegetable 24

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HAND-CUT PREMIUM STEAKS

Served with one choice of sauce:

- Cabernet-Cremeni Reduction
- Red Wine Demi-Glace
- Horseradish Crème

***Chimichurri Ribeye with Grilled Shrimp**

Iowa Premium Beef Jumbo Tiger Shrimp Chimichurri Sauce
Mango Chutney Pomme de Terre Seasonal Vegetable 39

***Hand-Cut 28-Day Aged Ribeye**

Iowa Premium Beef
Pomme de Terre Seasonal Vegetable 32



***Moody Blue Bourbon Tenderloin**

Moody Blue Cheese Sauce
Onion Straws Pomme de Terre Vegetable 29



***Bacon-Wrapped Filet Mignon**

White Wine Lobster & Crab
Cold-Smoked Applewood Bacon Citrus-Herb Beurre Blanc
Pomme de Terre Seasonal Vegetable 38



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Cabbage-Carrot Slaw
Drawn Butter Jalapeno-Caper Tartar 16

Hand-Breaded Perch

Truffle Fries Cabbage-Carrot Slaw
Jalapeno-Caper Tartar 16

Grilled Honey-Orange Salmon

Fresh Salmon Honey-Orange Glaze
Roasted Brussels Sprouts Bacon Risotto 24

*Ask about our
chef's hand-crafted
specialty features*

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