

The Milwaukee Club

Est. 1882

Starters

Soup Du Jour*

Soup of the Day

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House Salad*^{GF-V}

Mixed Greens, Julienne Carrot,
Sliced Cucumber & Tomato
with Choice of Dressing

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Milwaukee Club Caesar Salad*

Romaine, Grape Tomatoes, Kalamata
Olives, White Anchovies, House-Made
Caesar Dressing, Croutons
& Parmesan Cheese

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Green Seeded Salad*^{GF-V}

Mixed Greens, English Peas, Sunflower
Seeds, Chia Seeds, Flax Seeds, Hemp
Hearts, French Beans & Avocado
Tossed in Herb Vinaigrette

Shrimp Cocktail*^{GF}

Lemon & Cocktail Sauce

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Lobster Rangoon*

Sweet & Sour Sauce

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Oysters Rockefeller*

Fresh Lemon Wedge

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Fried Vegetable Spring Roll*^V

Sweet Chili & Cilantro

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Jumbo Chicken Wings*^{GF}

Buffalo, BBQ Sauce or
Sweet Chili Sauce & Served with
Celery, Carrot & Ranch

Monday, June 15th, 2026

* - RAW OR LIGHTLY COOKED SEAFOOD, POULTRY OR MEAT ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GF - Gluten Free V - Vegetarian

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Entrées

Tempura Fries Soft Shell Crab*

Coconut Rice, Pineapple Salsa, Citrus
Segments & Sauteed Bok Choy

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6_{oz} Grilled Filet of Angus Beef*^{GF}

Mashed Potatoes, Asparagus
& Red Wine Demi Glaze

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Cowgirl Ribeye*

Lyonnais Potatoes, Sauteed Green
Beans & Rye Whiskey Demi Glaze

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Grilled Salmon*^{GF}

English Peas, Brown Rice, Carrot,
Candied Kumquat & Balsamic Glaze

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Shrimp Ramen*

Shrimp, Sou Vide Egg, Miso
Dashi, Kombu, Mushrooms,
Radish & Bok Choy

Beef Bourguignon*

Roasted Potatoes & Green Beans

Sandwiches

Grilled Chicken Bánh Mi*

Grilled Chicken Breast, Pickled
Vegetables, Cucumber, Cilantro,
Sriracha Mayo & Fresh Jalapeño
on a Hoagie Roll

Served with Pommes Frites

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Milwaukee Club Burger*

Black Angus Burger on a Toasted
Brioche Bun with Cheddar Cheese,
Lettuce, Tomato & Red Onion

Served with Pommes Frites

Can Substitute Beyond Meat Patty^V

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