

FRONTIER

RESTAURANT

DINNER

SMALL PLATES

Buffalo Shrimp Flat Bread rock gulf shrimp, Chef's own buffalo sauce, house-made bleu cheese aioli | 11

Batter Platter ale battered shrimp, mushrooms, jumbo onion rings, Wisconsin cheese curds, Maker's Mark ketchup | 11

Stockyard Bull Bites Angus beef bite-size New York sirloin, house-pickled serrano peppers & onions, diablo tequila tarragon aioli | 9

Winter Squash Croquettes acorn, butternut, pumpkin squash, gluten free breadcrumbs, deep fried, arugula, lemon evoo, honey crisp bourbon butter | 8

New Orleans Style BBQ Shrimp Pinot Grigio Worcestershire Creole butter sauce, garlic French baguette | 13

SOUPS, SALADS

Three Onion Gratin Soup sweet yellow, bermuda, and white onions, Bristol crème sherry, beef, chicken stock, garlic crostini, gruyere cheese | 8

Lake View Escarole House Salad escarole, granny smith apple, Bermuda onion, shaved pecorino cheese, capers, horseradish vinaigrette | 7
add Chicken | 11, Shrimp | 15

Caesar Micro Red Romaine baby red & green romaine, oat croutons, pecorino cheese, buttermilk Caesar dressing | 8
add Chicken | 11, Shrimp | 15

DAILY CHEF SPECIALS

New appetizer and/or entrée specials offered daily!
Ask your server about today's daily specials!

SEASONAL & SPECIALTY DRINKS

Looking for a change from the classic cocktail?
Try one of the unique seasonal or specialty drinks mixed up at the Frontier Bar!
Drinks, Wine and Beer on the back!

AFTER FIVE

Seared Chili Maple Salmon brussels sprout bacon salad, rutabaga sweet potato maple mash, chili lemon curd maple drizzle, herb-infused evoo | 31

Duroc Double Cut Pork Chop sweet beer-braised baby carrots, grilled asparagus, rutabaga sweet potato maple mash, honeycrisp apple butter, sweet potato curls, infused red pepper evoo | 35

Frontier Rib Roll Cholula leek frits, sweet beer-braised baby carrots, grilled asparagus, leek cauliflower potato mash, Pinot Grigio Worcestershire Creole butter sauce | 48

Wagyu Burger cured bacon, sharp cheddar cheese, fried egg, arugula salad, fries | 22

Scallop & Crab Cake herb evoo, seared, angel hair, creole pepper infused truffle cream, asiago cookie | 33

Grilled Stone Fruit Chicken wing bone chicken breast, seared, nectarine, smoked salt, grilled, chutney, braised baby carrots, grilled asparagus, leek cauliflower potato mash | 32

Roasted Vegetable Lasagna roasted portabella mushroom, artichoke, zucchini, onions, red pepper, kalamata olive, pinot noir plum tomato sauce | 28

Southern Yard Bird buttermilk-style pickle brine marinated breast of Bell & Evans chicken, cauliflower leek potato mash, grilled broccolini, smoked paprika chili paste | 28

Angus Filet sweet beer-braised baby carrots, grilled asparagus, leek cauliflower potato mash, Starbucks espresso demi | 49

DESSERTS

• *Chef Billings' National Dairy Board Winning Dessert* •

Mud Pie whipped vanilla Häagen-Dazs, Baileys Irish Cream & Kahlúa poured into an Oreo cookie crust, creamy chocolate ganache | 10

Honeycrisp Apple Crisp buttery streusel crust, vanilla Häagen-Dazs | 10

Crème Brulee sweet vanilla bean, sugar crust, white chocolate mousse, berries | 9

Xango vanilla cheesecake, cinnamon crusted tortilla, irish cream ganache, white chocolate mousse, berries | 11

SATURDAY NIGHT PRIME RIB SPECIAL

Join us for Chef Billings' hand cut Prime Rib!

Start with a House Salad or Caesar Salad served from our kitchen. Enjoy 'all you can eat' carved Prime rib of beef, au jus, horseradish cream, loaded baked potato, and grilled asparagus served at the Frontier Restaurant Chef's Station.

Available Saturdays from 5pm - 9pm.

"All You Can Eat" Prime Rib | 36

SEASONAL DRINKS

Winter Berry Fizz Chambord Raspberry Liqueur, ginger beer, champagne | 9

Chocolate Mint Martini Godiva Chocolate Liqueur, crème de cacao, peppermint schnapps, mini candy cane | 9

Cranberry Polar Fizz Tito's Handmade Vodka, cranberry juice, champagne, fresh mint, cranberries | 10

Winter Wonderland Tito's Handmade Vodka, door county raw honey, ginger beer, simple syrup, fresh limes, mint, rosemary, cranberries | 9

SPECIALTY DRINKS

Tito's Mule Tito's Handmade Vodka, lime juice, ginger beer, fresh lime | 10

Gin Splash Hendrick's Gin, St. Germaine Elderflower Liqueur, house made simple syrup, lime, club soda, Sierra Mist | 11

Cherry Limeade Door County Cherry Vodka, cherry juice, fresh lime juice, lime soda | 9

Mabie's Old Fashioned House made Demerara simple syrup, Korbel Brandy, Filthy cherries, fresh orange slice, splash lime soda | 10

Cucumber Mule Driftless Glen Cucumber Vodka, house made simple syrup, fresh cucumber, lime, ginger beer | 10

BOTTLED BEER

Bud Light St. Louis, MO | 4.75

Coors Light Golden, CO | 4.75

Michelob Ultra St. Louis, MO | 5.25

Miller 64 Milwaukee, WI | 4.75

Miller Lite Milwaukee, WI | 4.75

Pabst Blue Ribbon Milwaukee, WI | 4.75

Karben4 Fantasy Factory IPA Madison, WI | 5.50

Lakefront Eastside Dark Milwaukee, WI | 5.50

New Glarus Moon Man New Glarus, WI | 5.50

New Glarus Spotted Cow New Glarus, WI | 5.50

Angry Orchard Crisp Apple Walden, NY | 4.75

Buckler N/A Amsterdam, Holland | 5.50

White Claw Chicago, IL | 5.50

Corona Mexico | 5.50

Guinness Dublin, Ireland | 6.00

Stella Artois Leuven, Belgium | 6.00

Modelo Especial Mexico City, Mexico | 5.50

WINE OF THE MOMENT

Brady Vineyard - Cabernet Sauvignon - Paso Robles - '17

Aromas of blackberry, black currant and cassis with subtle notes of roasted vanilla and spice. Silky texture and juicy berry and bramble flavors with a hint of oak that lengthens the finish.

Glass | 12 Bottle | 47

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
Laurent Perrier Brut France	18	
Francois Montand Brut France	12	
Francois Montand Brut Rosé France	12	
Wycliff California	8	31
Mumm Cuvee Napa Valley		54
Moet et Chandon, Imperial France		118
Veuve Clicquot 'Yellow Label' France		126
Ruffino Prosecco - Italy		47

CHARDONNAY

Domino California	8	31
Josh Cellars 'Craftman's Collection' California - '18		39
Chateau Ste Michelle 'Indian Wells' Columbia Valley - '17		38
La Crema California - '18		47
Neyers Carneros District - '14		79
Chateau Montelena Napa Valley - '17		99
Black Stallion Napa Valley - '15		48

SAUVIGNON BLANC

Jules Taylor Marlborough - '19		39
Kim Crawford Marlborough - '18		42
Kendall Jackson 'Vintner's Reserve' California - '18	8	31
Groth Napa Valley - '18		45

PINOT GRIGIO

Domino California - '18	8	31
Barone Italy - '18		39
Kendall Jackson 'Vintner's Reserve' California - '17		46

INTERESTING WHITES

Domino Moscato - California - '18	8	31
Kiona Riesling - Washington - '17		31
Cantina Terlano "Terlaner Classico" White Blend - Italy - '15		61
Aime Roquesante Rose - France - '18		39

PINOT NOIR

Coastal Ridge California - '16	8	31
Parker Station California - '18		39
Josh Cellars 'Craftman's Collection' Central Coast - '17		39
Joel Gott California - '17		46
Kendall Jackson 'Vintner's Reserve' California - '16		47
Kendall Jackson 'Jackson Estate' Anderson Valley - '17		49
Hartford Court Russian River Valley - '17		60

CABERNET SAUVIGNON

Domino California - '14	8	31
Josh Cellars 'Craftman's Collection' California - '17		39
Chateau Ste Michelle Columbia Valley - '17		39
Kendall Jackson 'Vintner's Reserve' Sonoma County - '16		46
Folie a Deux California - '16		60
Trinchero "Mario's" Napa Valley - '14		77
Freemark Abbey Napa Valley - '16		90
Jordan Alexander Valley - '14		119
Silver Oak Alexander Valley - '15		130

RED BLEND

Arcanum il Fauno Italy - '15		48
Taken Napa Valley - '16		79
Big Easy California - '17		68
Orin Swift '8 Years in the Desert' Napa Valley - '18		99
Orin Swift Palermo Napa Valley - '17		105

MERLOT

Domino California	8	31
Angeline Reserve California - '18		35
Charles Smith "The Velvet Devil" Washington - '16		33
Kendall Jackson 'Vintner's Reserve' California - '15		47
Northstar Columbia Valley - '13		75
Twomey Napa Valley - '14		119

UNIQUE REDS

Tilia Malbec - Argentina - '19		31
Coppola Claret - California - '17		43
Clayhouse Old Vines Petite Sirah - California - '14		60

