

The Milwaukee Club
Est. 1882

Starters

Soup Du Jour*

Shrimp Cocktail* GF
Lemon & Cocktail Sauce

Oysters Rockefeller*
Fresh Lemon Wedge

Green Seeded Salad* GF-V
Mixed Greens, English Peas, Sunflower Seeds,
Chia Seeds, Flax Seeds, Hemp Hearts, French Beans
& Avocado Tossed in Herb Vinaigrette

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

Fried Vegetable Spring Roll* V
Sweet Chili & Cilantro

Jumbo Chicken Wings*
with Buffalo, BBQ Sauce, or Sweet Chili Sauce
With Celery, Carrot & Ranch

Monday, February 2nd, 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

Chicken Mole Rojo* GF

Roasted Chicken Served with House-Made Red Mole, Pinto Beans, Green Rice, Avocado & Cactus Salad

Lobster Green Curry* GF

Lobster Simmered in a Coconut Curry with Snap Peas, Bok Choy, Red Pepper, Bamboo Shoots & Chilis
Served with Sticky White Rice

Grilled Filet of Angus Beef* GF

Mashed Potato, Broccolini & Red Wine Demi Glaze

Grilled Salmon* GF

Toasted Quinoa, Sweet Potato, Brussels Sprouts, Pomegranate & Balsamic Glaze

Grilled Rack of New Zealand Lamb* GF

Polenta, Carrots, Green Beans & Lamb Demi Glaze

Shrimp Pad Thai* GF

Rice Noodle, Cabbage, Carrot, Scallion, Peppers, Egg & Toasted Peanut
Simmered in a Spicy Tamarind Sauce

Chicken Tika Masala* GF

Cauliflower, Cabbage, Peppers, Onion, Green Beans & Turmeric Rice with House-Made Tika Masala

Milwaukee Club Burger & Frites*

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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