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STARTERS

THAI CHICKEN LETTUCE WRAPS 12
ginger / jicama slaw / avocado
sesame sauce / chili vinaigrette

LUMP CRAB SLIDERS 14
tomato marmalade / lemon aioli
sourdough

THICK-CUT BACON 9
maple glazed
need we say more?

CHICHARRONES 8
pork rinds
parmigiano reggiano
chili

ACHIOTE PORK NACHOS 13
tortillas / black beans
jalapeño pico / wisconsin cheddar
habanero vinaigrette

MUSHROOMS 10
herbed cream cheese / panko
parmigiano reggiano

HAND CUT FRIES 10
ham powder
beer cheese fondue
smoked tomato aioli

LOBSTER BITES 13
mango sweet & sour
green apple slaw / mostarda aioli

CHIPOTLE FIRECRACKER SHRIMP 12
limed onions / tomato
napa cabbage / evoo / jalapeño

SOUPS & SALADS

SOUPS

BAKED POTATO 7
bacon / wi cheddar
spring onions

FRENCH ONION 8
house croutons
gruyère

CHEF'S mkt
made from scratch
daily

SALADS

WEDGE 6
maytag blue / bacon
cherry tomatoes / palette
dressing

CAESAR 6
romaine / parmigiano reggiano
caesar dressing* / house
croutons

OVER THE RAINBOW 6
greens / bacon / corn
tomatoes / garlic croutons
lemon honey vinaigrette

CHEF'S MASTERPIECES

SLOW ROASTED CHICKEN 21
mirepoix / smoked gouda hash cake / madeira jus

SICILIAN CHICKEN PARMIGIANA 18
house-made marinara / fettucini
crostinis / roasted garlic cream

GRILLED SALMON* 21
house seasoning / wild mushrooms
wilted spinach / grilled orange / citrus beurre blanc

SEARED SCALLOPS* 20
basil pesto risotto / braised lentils / bacon lardons
sweet potato strings

STEAK WEDGE* 18
grilled top sirloin / maytag blue / bacon / onions
cucumber / tomatoes / roasted beets / sweet pecans
palette dressing

CHEF'S SPECIAL mkt
ask your server what the
chefs are cooking up today!

ESPETADAS* 43
chicken thigh / ribeye / crispy brussels sprouts
garlic butter / avocado salsa verde
street corn / cotija cheese / chili aioli
lime / chile / cilantro
for two people

BRAISED BONE-IN SHORT RIB 22
parsnip potato purée / grilled broccolini

ST. LOUIS STYLE BBQ RIBS 20
street corn / cotija cheese / chili aioli / lime / chile
cilantro

FLAT IRON* 25
basil & paprika marinade / beefsteak tomatoes
gorgonzola / baby arugula / red chimichurri
crispy shallots

PALETTE BURGER* 19
clasen's bakery brioche bun / house beef patty
wisconsin cheddar / thick-cut bacon
baby arugula / beefsteak tomato / grilled onions
hand cut fries

BUTCHER'S BLOCK

21-day aged 100% black angus beef
served with your choice of chef's or baked potato soup or salad and your choice of entourage item

LAND

TOP SIRLOIN*
6oz 20 | 9oz 24

NY STRIP*
14oz 34

TENDERLOIN*
6oz 34

RIBEYE*
12oz 35

COMPLEMENTS

onion & mushroom demi 3
red wine garlic butter
veal demi glaze 2

ENTOURAGE

MASHED BABY REDS
reggiano / chives
BRUSSELS SPROUTS
brown sugar / black pepper

CREAMED SPINACH
roasted garlic

MARKET VEGETABLES
local seasonal variety

BAKED & LOADED
wisconsin cheddar
sour cream / butter / scallions
crispy pancetta

STREET CORN
cotija cheese / chile
chili aioli / lime / cilantro

LOBSTER MAC & CHEESE
cavatappi / pangritata

* Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

