

MILWAUKEE ATHLETIC CLUB

Taking orders 11am-7pm

Small Plates

Local and Imported Meat and Cheese Board

Served with preserves, calabrese olives, mustard, pickles, crusty bread. *GF 14*

Crispy Salt & Pepper Calamari

Salt and pepper calamari, Asian slaw, shiso peppers, crispy rice paper. *12*

Sweet Italian Sausage Flatbread

Flatbread, fire-roasted tomato sauce, roasted cremini mushrooms, balsamic oregano onions, buffalo mozzarella, pecorino romano cheese, arugula. *12*

Margherita Flatbread

Marinara sauce, Roma tomatoes, fresh basil and fresh mozzarella finished with arugula and balsamic glaze. *V 12*

Wings

Choice of barbeque, Buffalo or sweet chili sauce served with carrots, celery and blue cheese dressing or ranch dressing. *GF 14*

Taquitos

3 crispy taquitos filled with beef brisket topped with lettuce, tomato, onions, cilantro, house made salsa, queso fresco and avocado aioli. *12*

Cheese Curds

Deep fried Wisconsin white cheddar cheese served with marinara sauce or ranch dressing. *V 10*

Soups

Soup Du Jour

Chef's choice of the day | Cup *5* or Bowl *7*

Baked French Onion

Herb Crostini, Gruyere Cheese | Cup *5* or Bowl *7*

Salads

Soup & Salad Bar (Available from 11am to 2pm M-F)

Enjoy this MAC Classic featuring fresh daily assortment of market vegetables, proteins, meats, lettuces, house made dressings, composed salads, soup and rolls. *12*

Norwegian Salmon Salad*

Orange-blossom honey glazed salmon, mixed greens, honey crisp apple, pears, honey roasted almonds, carrots, red onion, edamame, feta cheese, cranberry poppy seed vinaigrette. *GF*
Lunch Portion *9*
Entrée Salad Portion *16*

Southwest Bowl

Pico de gallo, roasted corn, farro, black beans, roasted cauliflower, queso fresco, avocado, salsa, cumin dressing. *V, GF 10*
add Chicken 6 or Salmon 6 or Shrimp 6*

Cobb Salad

Iceberg and romaine lettuce, chopped eggs, tomatoes, avocado, bacon, bleu cheese, rosemary chicken. *GF*
Lunch Portion *9*
Entrée Salad Portion *14*

Classic Caesar Salad

Chopped romaine, grape tomatoes, shaved parmigiano reggiano, croutons, Caesar dressing. *AGF*
Lunch Portion *6*
Entrée Salad Portion *11*
add Chicken 6 or Salmon 6 or Shrimp 6*

Caprese

Fresh mozzarella, roma tomatoes, fresh basil, bed of mixed greens drizzled with balsamic glaze. *V, GF 14*

Side Garden Salad

Classic mixed greens, cucumber, tomato, carrots, red onion, choice of dressing. *GF, V 8*

18% service charge on all food and beverage orders

V - Vegetarian | GF - Gluten Free | AGF - Available Gluten Free

** Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.*

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Hand Helds

Accompanied with a choice of:

Fries, Sweet Potato Fries, Cottage Cheese, or Fresh Fruit

MAC Burger*

8 oz prime burger, choice of cheese, lettuce, tomato, onions, pickle, brioche bun. *14*

Chicken Club Sandwich

Grilled rosemary chicken breast, bacon, lettuce, tomatoes and basil aioli an a ciabatta bun. *13*

Walleye BLT

Pan seared walleye, brown sugar bacon, avocado, arugula, romesco, rosemary aioli, rye bread. *12*

MAC Club

Traditional triple decker on wheat toast, smoked honey glazed ham, hand carved turkey, brown sugar bacon, tomatoes, swiss and aged cheddar cheese, arugula, basil pesto spread, sun-dried tomato aioli. *13*

Sliders*

Three USDA Prime burgers with American cheese, roasted red peppers, lettuce, pickles and special sauce. *15*

Entrees

Pecan crusted walleye

Cauliflower and parsnip puree, fresh herb and tomato, berry salad and maple bacon vinaigrette. GF *26*

Spinach Fettucine Alfredo

Fresh house-made fettucine, spinach, buffalo butter, cow's milk butter, black pepper, parmigiana reggiano, 5 year aged parmigiana. V *19*
add Chicken *6* or Salmon* *6* or Shrimp *6*

Chicken Piccata

Beurre Blanc with capers, spinach linguine with asparagus. *18*

Beef Medallions*

Two 4oz filets, arugula salad drizzled with truffle oil, red and yellow tomatoes, mousseline potatoes and wild mushrooms finished with peppercorn demi glaze. GF *28*

Take and Bake

DINNER PANS

Feeds 10 to 12 people

350° F for 25 min

Lasagna \$40

Chicken Enchiladas (10) \$30

Spaghetti with Marinara Sauce \$25

Chicken Marsala with Whipped Potatoes \$50

FLATBREADS

Bake 425°F 10 min

Italian Sausage Flat Bread \$15

Margarita Flat Bread \$14

Cheese Flat Bread \$13

SALADS

Feeds 6 to 8 people

House Salad with Choice of Dressing \$20

Caesar Salad \$20

Pasta Salad \$25

Fruit Salad \$20

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Wine

Red Wine

2016 Brassfield Cabernet 22
2016 Joel Gott Cabernet 16
2015 Brassfield Pino Noir 22
2015 Toso Malbec 18
2016 DeLoach Merlot-16

White Wine

2017 Kendall Jackson 20
2016 Brassfield Savignon Blanc
18 2017 Sassi Pinot Grigio 18
2017 Belleruche Rosé 16
Freixinet Brut, Cava, Spain 16

Beer

Domestic \$5/ea

Miller Light
MGD
Miller High Life
Budweiser
Bud Light
Pabst
Coors Light
O'Doul's *M*

Import \$6/ea

Guinness
Peroni
Heineken
Corona
Corona Light
Hacker Pschorr Weisse
Modelo
GF Daura Damm Lager

Micro Brew \$6/ea

Lakefront IPA
Lakefront Riverwest Stein
Third Space Brewing
Spotted Cow