

MILWAUKEE ATHLETIC CLUB

11am-2pm & 4pm-9pm

Appetizers

Fritto Misto

Crispy fried calamari, shrimp, asparagus, squash, artichokes, carrots, jalapenos, sweet peppers, cauliflower with lemon tabasco aioli and marinara. 16

Chicken Wings

Choice of BBQ, Buffalo or Honey Sriracha, with carrot and celery sticks, bleu cheese or ranch. 14

Wisconsin cheese curds

Fresh local yellow curds beer battered with ranch. 11

Italian Sausage Flatbread

House marinara sauce, balsamic oregano onions, roasted cremini mushrooms, fresh mozzarella, shaved pecorino romana cheese, arugula. 12

Margherita Flatbread

House marinara sauce, roma tomatoes, fresh mozzarella and basil, balsamic glaze. 12

Salads

Norwegian Salmon Salad*

Orange-blossom honey glazed salmon, mixed greens, honey crisp apples, bosc pears, honey roasted almonds, carrots, red onions, edamame, feta cheese, cranberries, poppy seed vinaigrette. GF Lunch 9 | Dinner 16

Southwest Bowl

Pico de Gallo, farro, black beans, roasted cauliflower and corn, avocado, queso fresco, salsa, cumin dressing. V, GF 10

add Chicken, Salmon* or Shrimp 6

Classic Caesar Salad

Chopped romaine, grape tomatoes, shaved pecorino romano, croutons, Caesar dressing. AGF

Lunch 6 | Dinner 11

add Chicken, Salmon* or Shrimp 6

Side Garden Salad

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

Soups

Soup Du Jour

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

Hand Helds

Accompanied with a choice of:

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

Angus Steak Burger*

8oz beef Patty, lettuce, tomato, red onion, pickle on toasted brioche bun and your choice of cheese Cheddar, Swiss, Gouda, Bleu, Pepper-jack. 14

Chicken Club

Grilled rosemary chicken breast, bacon, lettuce, tomato, avocado and basil aioli on a ciabatta bun. 13

MAC Club

Traditional triple decker on wheat toast, Honey ham, turkey, applewood smoked bacon, swiss and cheddar cheese, lettuce, tomato and basil aioli. 13

Entrees

Blackened Salmon*

Meyer lemon compound butter, crab potato hash, sautéed spinach, red pepper coulis. GF 24

Braised Short Ribs

Port wine braised beef short ribs, chive whipped potatoes, asparagus and grilled vine ripe tomatoes. GF 28

Please ask your server for daily soup and special features

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.