

APPETIZERS

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| BLUE CRAB CAKE Lump blue crab with tarragon aioli. | 10.95 |
| ASIAN-FRIED CALAMARI Flash-fried and tossed with a sweet & spicy chili sauce and crushed peanuts. | half order 8.95 / 13.95 |
| CAPITOL SHRIMP COCKTAIL Served with our house-made traditional cocktail sauce. | 11.95 |
| BACON-WRAPPED SCALLOPS Fresh sea scallops wrapped in smoked bacon served with a butterscotch mustard and fingerling chips. | 12.95 |
| WHITE WINE-BRAISED MUSSELS Prince Edward Island mussels simmered in a broth with saffron, curry paste, onions, garlic, and herb butter. | ½ lb 9.95 / 1 lb 11.95 |
| AHI TUNA TARTAR * Sushi grade tuna diced and mixed with chives, shallots, and pine nuts. | 9.95 |
| OYSTERS ON THE HALF SHELL* A half dozen raw oysters served with a citrus ponzu sauce and horseradish. | market |
| OYSTERS DELMONICO * A half dozen oysters broiled with fresh spinach and smoked bacon. | 13.95 |

HOUSE SALADS

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| STEAKHOUSE Iceberg wedge with grilled onions, scallions, tomatoes, and smoked bacon. Served with your choice of French or blue cheese dressing. | 5.95 |
| MIXED GREENS Organic mixed greens, fresh herbs, pine nuts, and shaved goat cheese. Served with a balsamic vinaigrette. | 5.95 |
| CAESAR** Romaine hearts topped with shaved Parmesan cheese, and house-made croutons. Tossed in a classic Caesar dressing. | 5.95 |
| BABY SPINACH Fresh baby spinach topped with smoked bacon, blue cheese, grilled onions, candied walnuts, and pear. Tossed with a bacon vinaigrette. | 6.95 |

SOUPS

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| SOUP OF THE DAY | 5.95 |
| FRENCH ONION Gruyere cheese and toasted baguette. | 5.95 |

PRIVATE ROOM

Available for meetings, luncheons, rehearsal dinners, private parties or any special occasion.

Please contact Courtney Madigan;
courtney@foodfightinc.com, (608) 257-8325

STEAKS*

We serve only Certified Angus Beef®, which has been aged for 14-21 days. Includes your choice of french fries, steakhouse style hash browns, baked potato, creamy mashed potatoes or garlic mashed potatoes.

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| 6 oz. PETITE TENDERLOIN | 28.95 |
| 8 oz. TENDERLOIN | 35.95 |
| 10 oz. TENDERLOIN | 41.95 |
| 10 oz. NEW YORK STRIP | 28.95 |
| 14 oz. NEW YORK STRIP | 34.95 |
| 16 oz. RIBEYE | 31.95 |
| 12 oz. TOP SIRLOIN | 21.95 |
| TENDERLOIN DIANA 6 oz. tenderloin pan-seared with a traditional Diana sauce of pan jus and mustard. | 31.95 |
| SURF & TURF Any of our steaks can be served with cold water lobster or Alaskan king crab. | market |

STEAK ENHANCEMENTS

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| OSCAR STYLE Topped with Alaskan king crab meat, fresh asparagus, and hollandaise sauce. | 4.95 | SAUCES, RUBS & EXTRAS Bordelaise, hollandaise, béarnaise, au poivre or blue cheese crusted. | 3.95 |
| BACON WRAPPED Wrapped in smoked bacon. | 2.95 | BLACKENED | 1.95 |

TASTE OF DELMONICO'S 32.95

MIXED GREENS SALAD
Organic mixed greens, fresh herbs, and shaved goat cheese. Served with a balsamic vinaigrette.

ENTRÉE

Certified Angus Beef 7 oz. New York Strip* served with a jumbo prawn, whipped potatoes, and bordelaise sauce.

CREME BRÛLÉE

Custard dessert with a caramelized sugar crust.

SIDES

All sides are portioned for sharing. 5.95

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| TWICE BAKED POTATO | WISCONSIN MAC N' CHEESE |
| STEAMED BROCCOLI | SAUTÉED WILD MUSHROOMS |
| GRILLED ASPARAGUS | CREAMED CORN GRATIN |
| CREAMED SPINACH | |

SEAFOOD

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| ALASKAN HALIBUT Served Veracruz style in a sauce of garlic, onions, olives, capers, and chipotle peppers with sautéed spinach. | 24.95 |
| HOUSE-SMOKED STEELHEAD TROUT Served with steamed broccolini, roasted fingerling potatoes, and garnished with a caper-egg aioli. | 19.95 |
| CRISPY SKIN ATLANTIC COD Pan-seared cod filet served with wild mushrooms, fennel, and a carrot ginger purée in a mushroom broth. | 19.95 |
| SHICHIMI TOGARASHI-CRUSTED AHI TUNA* Lightly seared ahi tuna crusted with red chili spices and served with Asian noodles, dashi broth, and a shredded vegetable salad. | 23.95 |
| OVEN-ROASTED JUMBO PRAWNS Served with crawfish, English peas, orecchiette pasta, and tossed in truffle butter. | 19.95 |
| SEARED DAY BOAT SCALLOPS Served with sautéed brussels sprouts, pancetta, parsnip purée, and an apple cider beurre blanc. | 21.95 |
| ALASKAN KING CRAB | market |
| MAINE LOBSTER | market |

ENTRÉES

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| HERB & GOAT CHEESE STUFFED BREAST OF CHICKEN Lange Farms 8 oz. organic chicken breast stuffed with herbs and goat cheese. Served with summer squash, roasted pearl onions, fingerling potatoes, and a garlic jus. | 19.95 |
| PORT WINE-BRAISED SHORT RIBS * Served with sautéed mushrooms, creamy polenta, and braising liquid. | 21.95 |
| BONELESS PORK LOIN * Roasted pork loin served with a celeriac purée, sweet potatoes, cranberries, pancetta salad, and a bourbon sauce. | 23.95 |
| SPICE-CRUSTED LAMB CHOP * Roasted and served with baby fennel, baby carrots, yam purée, and a sauce of lamb jus. | 25.95 |
| SEAFOOD PASTA Pasta alla chitarra tossed in a basil cream sauce. | 17.95 |

**Meats and tuna that are served rare or medium-rare may be undercooked and will only be served upon the consumers' request. 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*

*** Contains coddled non-pasteurized eggs.*

An 18% gratuity will be added to parties of six or more.

*Craig Madigan, General Manager and Proprietor
Eric Benedict, Executive Chef
Courtney Madigan, Event Coordinator and Proprietor*