

PALETTE

BAR & GRILL

DINNER
served 4:00-9:00pm
(10:00pm fri & sat)

Early Works

- HAND-BREADED CHEESE CURDS 15**
lightly battered wi white cheddar curds served with ranch and tiger sauces
- LOADED STEAKHOUSE FRIES 15**
crispy potato wedges, Nueske's bacon, 1yr aged wi cheddar, chives, garlic butter, sour cream
- RIBEYE CHICHARRONES 22**
crispy beef, guacamole, escabeche, fresh azul tortillas
- MUSHROOM FLATBREAD 18**
smoked shiitake, koji cream, mozzarella, micro-radish, red pepper coulis

- AHI TUNA TOWER* 26**
sesame crusted seared ahi stacked on ahi poke soba noodles with ginger-garlic tamari sauce
- WALLEYE CAKES 24**
great lakes walleye, caper remoulade
- BBQ PORK BELLY SLIDERS 18**
charred pork belly, sweet bbq, horseradish slaw, dill pickles, mini wi pretzel buns

Composed Greens

- BOSTON WEDGE 11**
Nueske's bacon, boston lettuce, tomatoes, gorgonzola, house blue cheese & french dressing
 - KALE CAESAR 12**
tuscan kale, radicchio, buttered croutons, romano, house anchovy caesar dressing
 - HOUSE SALAD 10**
mixed greens, tomatoes, cucumber, crispy garbanzo, boiled egg, parmesan, dijon garlic vinaigrette
- ADD A PROTEIN**
grilled or blackened
chicken breast 10
salmon* 14
hanger steak* 18
2 shrimp skewers 15

Handpainted

- WISCO BURGER* 14**
1/4lb midwest beef, 1yr aged wi cheddar, Nueske's bacon and onion jam, frisee, fresh wi brioche bun
- GRILLED SALMON SANDWICH* 17**
atlantic salmon, remoulade, lettuce, boiled egg, crispy salmon skin, fresh wi brioche bun
- CHILI RELLENO MELT 11**
roasted poblanos, oaxaca cheese, salsa roja, fresh wi sourdough
- KOREAN FRIED CHICKEN SANDWICH 13**
crispy & spicy fried chicken breast, kimchi slaw, spicy mayo, avocado, fresh wi brioche bun
- XXL BRATWURST 11**
1/2lb house-made pork bratwurst, whole grain mustard, sauerkraut, fresh wi pretzel bun

Masterpieces

- PAN-FRIED WALLEYE 26**
10oz fresh Great Lakes walleye, lemon caper butter sauce
- GRILLED CHICKEN ASADO 15**
achiote brined chicken breast, escabeche, chicken birria bone stock
- GRILLED SALMON* 20**
fresh atlantic salmon, roasted garlic peppercorn lemon butter
- PORK BELLY CHAR SIU 23**
two skewers of chinese bbq pork belly, pineapples and peppers, served with sweet ginger scallion dipping sauce
- CARBONARA* 26**
pork guanciale, romano, creamy egg emulsion, bucatini pasta
- BUTTERNUT CACIO E PEPE 22**
creamy pepper roasted butternut squash, romano, bucatini pasta

Soups

- ALE CHEDDAR BISQUE**
1yr aged wi cheddar, new glarus moonman ale, house croutons
- CHEF'S SEASONAL FEATURE**
ask your server for the current selection!
cup 7 / bowl 11

Accents

- COOL COLORS**
- SMALL HOUSE SALAD 5
- SMALL CEASAR SALAD 6
- HORSERADISH SLAW 4
- GINGER SOBA NOODLES 5
- WARM COLORS**
- ROTH SUNSET MAC 7
- POTATO GRATIN 6
- EPAZOTE RISOTTO 7
- FRIES 5
- CHEF'S SEASONAL VEGETABLE mkt

Shades of Red

Choose a preparation:	Midwest USDA Choice Steaks	Finishing Touches:
salt & pepper / garlic / blackened	10oz HANGER* 37	garlic mushrooms 6
Choose a butter pairing:	14oz RIBEYE* 45	hook's blue cheese 5
miso / roasted garlic / peppercorn	8oz CENTER CUT TENDERLOIN* 48	brandy peppercorn cream 6
		2 shrimp skewers 15

Weekend Pop-Ups

Palette Pleasers savor the artistry of our team's creations! unique chef's feature and handcrafted cocktail available every friday and saturday

Friday Fish Fry
COD 18
WALLEYE 24
beer battered and served with horseradish coleslaw, fries, and homemade tartar sauce available only on friday

We are proud to serve local cheeses, meats, produce, baked goods, and honey in a number of our menu items and cocktails!



* 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. Please let your server know if you have any food allergies, sensitivities, or other dietary restrictions.

An automatic 20% gratuity will be applied to parties of 8 or more. We are unable to provide separate checks for parties over 8.