

APPETIZERS, SOUPS & SALADS

SHRIMP COCKTAIL 23 Black Pepper Cocktail Sauce, Lemon, Horseradish	ARTICHOKE DIP 19 Roasted Peppers, Herbs, Parmesan, White Cheddar, Brioche Toast	WEDGE SALAD 16 Iceberg, Blue Cheese, Grape Tomato, Bacon, Egg, Pickled Red Onion, and Breadcrumbs
*RAW ON THE HALF SHELL 25 Six Oysters Served with Black Pepper Cocktail Sauce, Lemon, Mignonette, and Saltines	SLICED TOMATO & FRESH MOZZARELLA 15 Heirloom Tomato, Ciliegine Mozzarella, Saba, Spanish Olive Oil, Smoked Sea Salt, and Basil	CAESAR SALAD 19 Romaine, Lemon, Fried Anchovy and Garlic Toast
PRIME RIB BITES 23 Blackening Spice, Blue Cheese Dressing, Pickled Red Onion	ANTIPASTO SALAD 17 Romaine, Radicchio, Tomato, Provolone, Pepperoni, Soppressata, Peperoncini, Artichoke, Parsley, and Lemon Vinaigrette	LOBSTER BISQUE 10/18 Lobster Claw Meat, Sherry, Cream, and Tarragon Oil
APOSTLE WINGS 19 Dry Rubbed Parmesan or Buffalo		CHARRED TEXAS TOAST BASKET . . 12 Brioche, High Fat Butter, and Smoked Sea Salt

STEAKS & CHOPS

Sourced from Midwest Family Farms

8 OZ. SAINT PAUL STRIP STEAK 22	16 OZ. DOUBLE BONE PORK CHOP 40 Lemon Brined Duroc Pork
8 OZ. FILET MIGNON 65 Peterson Farms Limousin Beef	LAMB CHOPS 42 Pistachio Crusted Half Rack
12 OZ. PRIME RIB 42 Herb Rub, Horseradish Cream Sauce, and Beef Jus	NEW YORK STEAK SANDWICH 26 8 oz. Strip Steak, Hoagie Roll, Fried Shallots, Steak Sauce and Aioli Served with Fries
18 OZ. PRIME RIB 61 Herb Rub, Horseradish Cream Sauce, and Beef Jus	PRIME RIB DIP 28 Thin Sliced 48 Hour Prime Rib, Red Bell Pepper, Onions, American Cheese, Hoagie Roll, Beef Jus Served with Fries
14 OZ. RIBEYE 68	DOUBLE STACK SMASH BURGER 22 Wagyu, Butter, Brioche Bun, American Cheese, Caramelized Onions, Iceberg Lettuce, Pickles and Apostle Sauce Served with Fries
12 OZ. DRY AGED NY STRIP 70 Peterson Farms Limousin Beef	
8 OZ. BAVETTE 26 Peterson Farms Limousin Beef	

ENHANCEMENTS

Add Sauces for Steaks & Chops and Proteins for Salads

AU POIVRE 7 Black Pepper Crusted, Cognac and Cream	DEMI GLACE 7	GRILLED SHRIMP 19 Three Garlic Butter Butterflied Prawns
HOLLANDAISE 5	HOUSE STEAK SAUCE 4	ROASTED CHICKEN 12 Chicken Thigh with Fresh Herbs and Butter
	BLUE CHEESE CRUSTED 5	

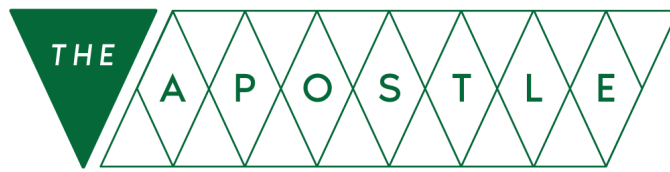
SURF & ROAST

GIANT FRIED PRAWNS 30 Lemon and Garlic Butter and Truffle	SHRIMP SCAMPI 30 Bucatini, Garlic, Wine, Fresno Chili, Cream, and Crunchy Garlic Gremolata	CRISPY CHICKEN THIGHS 21 Garlic, Shallot, Grape Tomato, White Wine, Tarragon, and Butter
ROASTED LOBSTER TAIL 44 6 oz. Lobster Tail, Drawn butter, Lemon	LOBSTER MAC & CHEESE 40 Claw meat, Shells, Cheese Sauce, and Herbed Breadcrumbs	SMOKED DUCK 35 Duck Breast, Tart Cherry, Cognac, Demi, Butter, and Sage
FISH & CHIPS 30 Beer Battered Cod, and Tartar Sauce Served with Fries		

GIANT SIDES

LOADED MASHED POTATO 20 Bacon, Cheese Sauce, Shredded Cheddar, Sour Cream, Butter, and Chive	ROASTED BROCCOLI & HOLLANDAISE 16	ROASTED ASPARAGUS & HOLLANDAISE 20
LOADED BAKED POTATO 17 Bacon, Cheese Sauce, Shredded Cheddar, Sour Cream, Butter, and Chive	CREAMED CORN 15 Sour Cream, Black Pepper, and Parmesan	CRINKLE CUT FRIES 17 Truffle, Garlic, Parsley
MACARONI & CHEESE 17 Herbed Breadcrumbs	CREAMED SPINACH 17 Bourbon, Caramelized Onions and Garlic	ROASTED MUSHROOMS 20 Crimini, Red Wine Vinegar, and Soy

20% GRATUITY WILL BE ADDED TO TABLES OF SIX OR MORE.
NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN, OR MAY CONTAIN, RAW OR UNDERCOOKED INGREDIENTS.



SUPPER CLUB COCKTAILS

INGRAM OLD FASHIONED.	14
Chef Brian's Signature Stranahan's Select Bourbon, Demerara Sugar, Aromatic Bitters	
WISCONSIN OL' FASHIONED.	14
E&J Brandy, Cherry, Orange, Cane Sugar, Aromatic Bitters	
SAZERAC.	15
Knob Creek Rye, Lemongrass Vanilla Demerara, Peychaud's Bitters, Absinthe	
LEMONGRASS REVIVER.	14
Gin, Orange Liqueur, Lillet Blanc, Lemongrass, Egg White*, Absinthe, Citrus	
DARK AND DIRTY.	16
Stoli Vanilla, Du Nord Coffee Liqueur, Cold Press, Licor 43	
CATCH FLIGHTS, NOT FEELINGS.	14
Gin, Luxardo, Crème de Violette, Lavender, Lemon, Orange Bitters	
SEASONAL SPRITZ.	12
Ask your server	
FRENCH 75.	12
Gin, Lemon Juice, Cane Sugar, House Bubbles	
007 MARTINI.	16
Ketel One Vodka "Shaken, Not Stirred," Garnished with Tangerine, and Chili-infused Olives	
THREE HOUR TOUR.	14
Clearified, Coconut-infused Tequila, Cinnamon Demerara Syrup, Fresh Lime, Orange Liqueur	

SPIRIT-FREE DRINKS

PROHIBITION OLD FASHIONED.	12
Kentucky 74, Demerara Syrup	
DEALER'S CHOICE.	10
Bartender's Delight	

EASY DRINKERS

SODA, ETC.	3
Pepsi, Diet Pepsi, Starry, Mug Root Beer, Mountain Dew, Iced Tea, Lemonade, Ginger Beer, Tonic	
OTHER.	5
San Pellegrino, Acqua Panna, Red Bull, Sugar-Free Red Bull, Watermelon Red Bull, Tropical Red Bull	

HOT SIPS

COFFEE.	4
Regular or Decaf	
HOT TEA.	5
House Selection	
LATTE.	6
Regular Milk	

BEER & HARD SELTZER

TOPPLING GOLIATH PSEUDO SUE PALE ALE.	7
BENT PADDLE BENT HOP GOLDEN IPA.	7
MICHELOB GOLDEN LIGHT.	7
BUSCH LIGHT.	7
BUD LIGHT.	7
SURLY FURIOUS.	7
HIGH NOON VODKA SELTZER.	8
Black Cherry, Peach, Pineapple	
BENT PADDLE HEIGHTENED.	12
10mg Delta 9 THC, Choice of Mary Jane Mule or Paloma Rita	
PRYES MIRACULUM.	7

TAP BEER & CIDER

SUMMIT EPA.	9
KONA BIG WAVE GOLDEN ALE.	9
SEASONAL ROTATING BEER.	9

TIKI COCKTAILS

FALSE EYEDOLL GOALIE GLASS.	15
Souvenir Glass Only (With Drink \$25)	
PAINKILLER.	13
House Rum Blend, Pineapple, Orange, Coconut Cream	
FALSE EYEDOLL.	13
House Rum Blend, Peach Schnapps, Lychee, Mango, Ginger Nectar	
MAI TAI.	14
House Rum Blend, Orange Liqueur, Orgeat, Dark Rum Float	

HOST YOUR EVENT AT
THE APOSTLE SUPPER CLUB



SCAN TO LEARN MORE
apostlesupperclub.com/private-events