

SOUP + SALAD

PETTIBONE ONION SOUP 15

Caramelized Onion, Braised Beef Shank, Rye Crostini, Gruyere, Pecorino, Herb

SOUP DU JOUR 9

Seasonal, Rotating

HOUSE SALAD 13 GF

Bibb Lettuce, French Feta, Cucumber, Pickled Onion, Avocado, Herb + Lemon Vinaigrette
▪ Side Salad 10

CAESAR SALAD 16

Baby Romaine, Classic Dressing, Pecorino, Garlic Breadcrumb, Cracked Black Pepper
▪ Side Salad 12

BRUSSELS SPROUT SALAD 17 GF

Egg, Pine Nut, Golden Raisin, Red Onion, Parmigiano Reggiano, Citrus Honey Vinaigrette

RAW

EAST COAST OYSTERS 1/2 DOZEN 22 GF

Raw With Classic Mignonette, House Spicy Cocktail, Lemon

OYSTERS ROCKEFELLER 1/2 DOZEN 24

Baked with Spinach, Breadcrumbs, Herbs, Bacon, Cream, Pecorino, Pernod

HAMACHI CRUDO 20 GF

Fried Caper, Calabrian Chili, Pine Nut, Lemon, Shallot, Olive Oil, Sea Salt, Honey, Basil

STEAK TARTARE 20 GF

Prime Beef Tenderloin, Classic Dressing, Egg Yolk, Pecorino, House Fried Salt + Pepper Chips

FIRSTS

GREEK SPICED SWEET ROLLS 10

Warm, Butter Basted, Greek Spice, Sesame, Whipped Feta Butter

HOUSE TRUFFLE FRIES 13 GF

Roasted Garlic Mayo, Truffle Zest, Parsley, pecorino

CAMPARI + ORANGE STICKY RIBS 25

1/2 Slab Crispy Fried St. Louis Ribs, Scallion, Sesame, Orange Slices

EGGPLANT CHIPS 15

Thinly Sliced, Panko Breaded, Pecorino, Marinara

CORNMEAL DUSTED + FRIED CALAMARI 18 GF

Arrabbiata, Lemon Vinaigrette, Caper, Parsley

CHARCUTERIE 27

Rotating Curation of Cured Meats, Nuts, Jam, Dried Fruit + Cheese

SHRIMP COCKTAIL 21 GF

Five Colossal Shrimp, House Cocktail Sauce

PRINCIPALS

HERB CRUSTED WALLEYE 36

Toasted Farro, Grilled Eggplant Caponata, Scallion Lemon Butter Sauce

ROASTED ORANGE SALMON 36 GF

Winter Bean, Roasted Mushrooms, Braised Rapini, Italian Salsa Verde

CHICKEN KATSU CURRY 29

Crispy Panko Chicken, Jasmine Rice, Japanese Curry, Potato, Carrot

VEGAN PAD THAI 26 GF V

Marinated Tofu, Rice Noodles, Mushroom, Bean Sprouts, Scallion, Peanut

RIGATONI WITH SAUSAGE + TRUFFLE 29

House-Made Italian Sausage, Palomino Sauce, Black Truffle, Pecorino

GRILLED DOUBLE BONE PORK CHOP 39

Naturally Raised, Whole Grain Mustard Spaetzle, Mushroom Jus, Fig Mostarda

Choice of Horseradish Cream or Chimichurri

NEW YORK FRITES 59 GF

14 oz. New York Strip, House Fries,

8OZ TENDERLOIN FILET 58 GF

Seasonal Vegetables, Fingerling Potatoes, Roasted Garlic +Herb Compound Butter

MARINATED LAMB CHOPS (3) 49 GF

Asparagus, Fingerling Potatoes
▪ ADDITIONAL Lamb Chop 12 each

Chop Sauce 5
Sauteéd Mushrooms 6
Sauteéd Onions 4
Au Poivre Any Steak 7
Truffle Your Fries 5

PETTIBONE BURGER 22

Pettibone Special Beef Blend, Double 4 oz. Patty, American Cheese, Roasted Garlic Mayo, Pickle Chips, Shaved Iceberg, Sesame Bun, House Fries
▪ ADD: Nueske's Bacon, Fried Egg, Roasted Mushroom, or Caramelized Onion 3

WILD GAME MEATLOAF 31

Venison, Buffalo, Beef, Olive Oil & Garlic Smashed Yukon Gold, Seasonal Vegetables, Tomato Ammoglio, Pecorino, Crispy Onions

SIDES

House Fries, Roasted Garlic Mayo 7 GF

Crispy Fingerling Potatoes 8 GF

Seasonal Vegetables 8 GF V