

DINNER

SHAREABLES

TURF. CHICKEN NACHOS	18
blackened chicken tajin dusted tortilla chips queso blanco pico de gallo guacamole cumin crema candied jalapeño [add-on: smoked brisket +6 chorizo +3 chicken +5]	
WISCONSIN CHEESE CURDS [V]	14
roasted jalapeño ranch	
KOREAN BBQ PORK RIBLETS	17
spicy & tangy bbq sauce scallion toasted sesame	
HOUSE-CRAFTED CHORIQUESO	14
white queso house-roasted chorizo pico de gallo tajin dusted tortilla chips	
FRIED CHICKEN WINGS	16
choice of buffalo, barbecue, sweet thai sauce or dry rub	
COCONUT SHRIMP	16
sweet thai sauce	
ARTICHOKE SPINACH DIP [V]	16
house-made spinach artichoke dip crostini	
WHIPPED HOUSE-CRAFTED RICOTTA [V N]	18
broccolini delicata squash honey roasted hazelnuts crostini	



ENTRÉES

PAPPARDELLE BOLOGNESE	33
ground beef sausage bacon buratta basil	
VEGETABLE LINGUINE [V]	29
butternut squash asparagus broccolini spinach pesto	
BRAISED BEEF SHORT RIB	42
winter vegetable medley butternut purée charred onion jus	
FAROE ISLAND SALMON* [GF]	38
charred asparagus brown butter seared maitake mushrooms tequila glaze	
14oz. NEW YORK STRIP STEAK* [GF]	58
grilled chimichurri sauce truffle frites	
CHICKEN PAILLARD [GF]	32
arugula heirloom tomato caperberries shaved fennel parmesan kalamata olive vinaigrette	

GREENS [add-on: chicken +5 | salmon +16 | steak +18]

WINTER CAESAR	16
romaine kalamata olives cherry tomatoes croutons anchovies parmesan crisp caesar dressing	
FALL HARVEST [V N]	18
mixed greens butternut squash craisins candied walnuts goat cheese apple cider vinaigrette	
BEEF & GOAT CHEESE [V N]	18
mixed greens roasted beets goat cheese candied pecans honey shaved fennel balsamic dressing	
AHI TUNA POKE BOWL*	24
sushi rice wakame cucumber & carrot kimchi avocado pickled onion edamame sesame ponzu	
SOUTHWEST COBB [GF]	15
crisp romaine avocado cherry tomato wisconsin bleu cheese hard boiled egg crisp bacon buttermilk ranch	
HALF SOUP & HALF SALAD	15
choose from our soup of the day or chili & half of any salad	

HANDHELDS

FRENCH DIP SANDWICH	24
shaved prime rib mozzarella cheese horseradish cream au jus baguette fries [add-on: giardiniera +1]	
AMERICAN SMASH BURGER* [GF]	18
8oz. ground angus beef caramelized vidalia onions american cheese roasted garlic aioli dijon mustard bread & butter pickles brioche bun	
B.A.L.T	16
bacon avocado lettuce non-smoked turkey tomato garlic aioli toasted whole grain bread french fries	
NASHVILLE HOT CHICKEN	18
buttermilk fried chicken breast chipotle hot sauce creamy coleslaw bread & butter pickles toasted brioche bun french fries	
ON THE SIDE	
FRIED BRUSSELS SPROUTS [N]	12
maple balsamic glaze crisp bacon candied pecan parmesan	
BAKED MAC & CHEESE [V]	10
herbed panko topping	
TRUFFLE FRIES [V]	10
grated parmesan fresh parsley truffle oil	
SAUTÉED BROCCOLINI [V GF N]	11
shallot garlic oil hazelnut	
BAKED POTATO [V]	6
[loaded: bacon cheddar green onions +3]	

COCKTAILS

Barrel-Aged Old Fashioned 16
journeyman last feather rye whiskey | maraschino liqueur

PomTini 14
tito's vodka | orange liqueur | pomegranate

Ginger & Pear Affair 16
tequila ocho blanco | pear | lime | ginger

Spiced Fairway Shandy 14
bullet bourbon | lemon | maple syrup | oktoberfest lager

Pumpkin Spice Pick Me Up 15
rush creek coffee vodka | kahlua | wandering bear pumpkin cold brew

The Crisp Spritz 15
aperol | journeyman apple cider liqueur | prosecco

WINE BY THE GLASS

Michelle Chiarlo Moscato d'Asti Piedmont, Italy 2021	12	48
Boen 'Tri Appelation', Chardonnay Tri-County, California 2021	12	48
Terlato Family Vineyards, Pinot Grigio Friuli-Venezia Giulia, Italy 2022	12	48
Kim Crawford, Sauvignon Blanc Marlborough, New Zealand 2021	12	56
DAOU Rosé Paso Robles, California 2023	13	52
The Infamous Goose, Sauvignon Blanc Marlborough, New Zealand 2021	14	52
Chat. Buena Vista Chardonnay Carneros, California 2021	14	52
Chandon Brut Rose Napa Valley, California	18	72

RED WINE	GLASS	BOTTLE
Montes Classic, Merlot Colchagua, Chile	11	44
J. Lohr, Cabernet Sauvignon Paso Robles, California 2020	12	48
Daou "Pessimist" Red Blend Paso Robles, California 2021	12	48
Boen 'Tri Appelation' Pinot Noir Tri-County, California 2019	14	52
Red Schooner #11, Malbec Mendoza, Argentina	17	68
Oberon, Cabernet Sauvignon Napa Valley, California, 2022	17	68
En Route, Pinot Noir Russian River Valley, California	20	80

CRAFT BEER

New Glarus Moon Man No coast pale ale. Bright bold blend of five hops that flirt obligingly with the smooth malty backside.	8.50
Angry Orchard Bright, crisp apple flavor, just like biting into a fresh apple.	7.50
Kona Big Wave Lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking, and refreshing.	8.50
Whole Hog Casper White Stout Gold in color, melding the creamy mouthfeel and coffee hints of a stout with the unexpected flavors of Pilsner malt, white chocolate, and vanilla.	9.50
Modelo Especial Well-balanced taste and light hop character with crisp clean finish, defined by orange blossom honey aroma with a hint of herb.	8.00
Three Floyd's Zombie Dust Intensely hoppy American Pale Ale with a well-rounded bitterness.	9.50
Robert The Bruce A full-bodied Scottish-style Ale with a well-rounded malty profile and roasted biscuit-like notes.	9.50
Lagunitas Lil Sumpin' Featuring a strong hop finish on a silky body, it's a hoppy pale wheat ale that is great for IPA fans, but so smooth that hefeweizen fans dig it, too.	8.50



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Parties of six (6) or more will have an automatic 20% gratuity added and may only split the check two ways.

House-made chips and French fries are made in a fryer shared with wheat products.

*Notice: 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.

GF = gluten free option available V = vegetarian N = contains nuts