



WELCOME TO RED CIRCLE INN,
A TRUE WISCONSIN ORIGINAL.
(EST. 1848)

Grab a drink and settle in for a
fresh take on Wisconsin supper
club favorites at Red Circle Inn.

Indulge your senses as you enjoy thoughtfully
crafted dishes, Wisconsin Brandy Old Fashioneds,
and top-notch service – all with the perfect touch
of Lake Country nostalgia.

Each of the dishes on our menu is approachable
and original. *Just like Red Circle Inn.*



Starters

Big Onion Rings 12
*horseradish sauce, R.C.I. steak sauce,
parsley mustard salad*

Corn & Zucchini Fritters 13
goat cheese fondue, smoked chili honey, pickled corn

Shrimp Cocktail *small 15 / large 28*
served with Col. Pabst cocktail sauce, dijon mayo

Oyster Rockefeller Toast 5 ea
*spinach artichoke bechamel,
bacon breadcrumbs, garlic toast*

Escargot en Croute 16
roasted garlic herb butter, puff pastry

Crab Cakes 19
*petite frisée & grapefruit salad,
pancetta crisps, remoulade*

Snow Crab Claws 28
*poached in white wine garlic butter,
grilled ciabatta, lemon*

Fried Duck Ravioli 18
*goat cheese fondue, huckleberry
mostarda, toasted hazelnuts*

Wisco Meatballs 17
*concord grape glaze, black garlic
breadcrumbs, celery root mashers*



Soup & Salad

French Onion Soup 11/16
*dark rye bread, roth grand cru,
pleasant ridge reserve cheese*

Caesar 9/16
*fried ciabatta croutons, parmesan
crisps, white anchovies*

Wedge 10/18
*hook's blue cheese dressing, summer sausage,
cherry tomato, radish, warm bacon molasses
sherry vinaigrette*



Weekly Specials

FRIED CHICKEN TUESDAY
half chicken 28 / whole chicken 48
served with sides for the table

PRIME RIB THURSDAY
12oz 38 / 16oz 48
served with mashed potatoes and au jus

Meat & Potatoes

finished with R.C.I. butter, choose one potato & one sauce, elevate with enhancements

Beef Tenderloin

6oz USDA Black Angus 43
8oz USDA Black Angus 52

Potato

Buttered Mashers
Beef Fat Hash Browns
Fried Jo Jo's

New York Strip

14oz USDA Black Angus 45

Sauce

Brandy Peppercorn
R.C.I. Steak Sauce
Béarnaise
Port Demi

Ribeye

16oz USDA Black Angus 54

Enhancements

Bourbon Bacon Short Rib Jam 7
Chimichurri Butter 4
Crab Butter 11
Blue Cheese 2



Entrées



Pan Seared Walleye 27
*beef fat hashbrowns, apple fennel
slaw, red pepper gribiche*

Grilled Wild Salmon 36
*wilted spinach, bacon,
seasonal spätzle & kraut*

Brown Butter Scallops 38
*sunchoke puree, roasted cauliflower,
golden raisin-pine nut tapenade*

Untraditional Beef Stroganoff 29
*braised short rib, maitake & porcini
mushrooms cream, herb crème
fraiche, smoked beef jus*

Maple Creek Farms Pork Chop 29
*buttered mashers, grilled broccolini,
red onion chutney, port demi*

MacFarlane Pheasant Breast 32
*creamy mushroom & spinach risotto,
bacon roasted asparagus, foie gras butter*

Duck Confit and
Roasted Carrots 38
*roasted carrots & braised lentils, smoked
date & caramelized shallot purée,
green peppercorn sauce*

Fish of the Day *ask us about it!*

Sides

Roasted Carrots 12

Grilled Broccolini 12

Seasonal Vegetable 16

Parmesan Creamed Spinach 13

Baked & Loaded Potato 13

Grilled Asparagus 16
brandy old fashioned braised ham, hollandaise

Roasted Mushrooms 16
oyster, cremini, shiitake, hen of the woods



A Place for Celebration

Our reimagined event spaces make great gathering places for groups large and small, and our dedicated events team will work with you to create a customized catering menu that's perfect for the occasion.

You invite the guests, and
we'll take care of the rest.

WAR ROOM
6 to 14 Guests

THE CELLAR
13 to 21 Guests

PROVIMI SALON
40 to 96 Guests

PABST PARLOR
100 to 200 Guests

Red Circle Inn