

# Red Circle Inn



*Welcome to Red Circle Inn. Grab a drink and settle in; you are about to experience Wisconsin's oldest restaurant.*

## Starters

**Fried Oyster P.B.L.T. Slider** 8 ea.  
*Maple-glazed grilled pork belly,  
lettuce, chili tomato mayo*

**Onion Rings** 12  
*Horseradish sauce, RCI steak sauce,  
parsley mustard salad*

**Wisconsin Meatballs** 18  
*Concord grape glaze, black garlic  
breadcrumbs, celery root buttered mashers*

**Potato Croquettes** 14  
*Crème fraîche, bacon, aged cheddar, chives*

**Cannibal Sandwiches** 21  
*Highland spring farm beef, dark rye toast,  
anchovy aioli, pickled ramp relish*

**Grilled & Chilled Shrimp Cocktail**  
**½ Dozen** 15 | **Baker's Dozen** 28  
*Served with Col. Pabst cocktail sauce,  
dijon aioli, lemon herb sauce*

**Escargot En Croute** 15  
*Roasted garlic herb butter, puff pastry*

**Crab Cakes** 22  
*Petite frisée salad, pancetta crisps, rémoulade*

**Wisconsin Cheese Plate** 22  
*Sea salt crackers, seasonal preserves, apples*

**Stick of Landjäger & Beer Chaser** 5 ea.

## Sampler Platter

**Relish Platter for Two** 19  
*Cheddar cheese beer dip & dark rye canapes,  
smoked white fish mousse on seeded cracker,  
fried olives, tear drop peppers & cornichons,  
grilled summer sausage, fried deviled egg*



## Soup

**French Onion Soup** 11  
*Dark rye brown butter crouton, Roth Grand  
Cru & pleasant ridge reserve cheese*



## Salads

**Caesar** 8/16  
*fried focaccia, parmesan*

**Wedge** 8/16  
*Hook's blue cheese dressing,  
summer sausage, cherry tomato, radish,  
bacon molasses sherry vinaigrette*

## Time-Honored Classics

### Skate Schnitzel <sup>25</sup>

*Fennel-citrus slaw, gribiche, beef fat hash browns*

### Pan Seared Walleye <sup>27</sup>

*Wilted spinach, bacon, lemon brown butter sauce, seasonal spaetzle & kraut*

### Beef Stroganoff <sup>28</sup>

*Caramelized onion braised short rib, maitake & porcini mushrooms, herb crème fraîche, smoked beef jus*

### Roasted Half Chicken <sup>31</sup>

*Parmesan mustard potatoes, soft poached egg, sautéed Swiss chard, herb chicken jus*

## Meat & Potatoes

*Finished with RCI butter, choose one potato & one sauce, elevate with enhancements*

### Beef Tenderloin

6oz USDA Black Angus <sup>43</sup> | 8oz USDA Black Angus <sup>52</sup>

### New York Strip

14oz USDA Black Angus <sup>45</sup>

### Ribeye

16oz USDA Black Angus <sup>54</sup>

### Pork Chop

12oz Bone-in Maple Creek Farm <sup>32</sup>

### Potato

Buttered Mashers  
Beef Fat Hash Browns  
Fried Jo Jo's

### Sauce

Brandy Peppercorn  
Béarnaise  
Port Demi  
RCI Steak Sauce

### Enhancements

Béarnaise Crab Butter <sup>11</sup>  
Foie Gras Butter <sup>10</sup>  
Sherry Onions <sup>4</sup>  
Blue Cheese <sup>2</sup>



## Accompaniments

Yukon Gold Buttered Mashers <sup>10</sup>

Jo Jo's Fried Potatoes <sup>11</sup>

Beef Fat Hash Browns <sup>12</sup>

Chili Garlic Broccolini <sup>12</sup>

Sunchoke Creamed Spinach <sup>16</sup>

Roasted Mushrooms <sup>16</sup>



*A lot's happened since we opened our doors in 1848, and I guess you could say we've seen it all.*

From dirt road to plank road to railroad, Red Circle Inn has been serving up good food with good service for generations of people in Lake Country.

Over the years, we've been a stomping ground for traders, trappers, settlers, working class, high class and everyone in between. There's so much history in these walls, you can almost taste it.

It was former owner Captain Fred C. Pabst who gave Red Circle Inn its name and iconic red circle logo, a nod to his Pabst Brewing Company. He made the restaurant the place to see and be seen around the lakes, not just for a beer, but for high-quality food and warm hospitality.

Over 170 years later, the legacy lives on. As you enjoy your meal and the nostalgia of Red Circle Inn, you'll learn why guests have been returning, generation after generation. Some might call Red Circle Inn a legend... that's fine by us.

Cheers,

*Red Circle Inn*