

soups

red pepper and fennel soup 5

soup of the day 5

starters

jumbo lump crab cake 15

jicama, lime and green apple slaw, mango coulis

wisconsin cheese fondue 8

pretzel, potato rosemary, sour dough breads

sea scallops 13

herb infused parsnip puree, porcini mushrooms, red wine glaze

spicy tuna roll tartare 11

asian chili aioli, toasted sesame seeds, taro chips

yellow tail sashimi ceviche 13

jalapeno, lemongrass, mint

prosciutto di parma carpaccio 9

shaved reggiano, rocket, marinated artichoke hearts

wild mushroom flatbread 9

fontina cheese, arugula, aged sherry syrup

oysters rockefeller 10

smoked bacon, creamed spinach, chili flakes

bacon wrapped medjool dates 6

roasted piquillo pepper coulis

hot rock 11

kobe style beef, roasted garlic ponzu, daikon radish

green

caesar 8

hearts of romaine, aged parmesan, ciabatta croutons, lemon

greens 7

simply done, croutons, roasted tomato vinaigrette

roasted beet salad 9

herbed goat cheese, frisée, truffle vinaigrette

petite watercress salad 10

local caramelized apple tart, wisconsin blue cheese, toasted hazelnut-molasses vinaigrette

kilawat private parties from 12-200

for parties of eight or more, an 18% gratuity may be added.

*consuming raw or partially cooked meats, eggs, seafood or poultry may increase risk of food borne illness.

compositions

braised short ribs 24

rosemary gnocchi, dijon onion glaze

miso sea bass 27

roasted vegetables, yuzu-soy, ginger

grandma's chicken 19

lemon root vegetables, herb spaetzle, natural jus

rosemary polenta cake 18

warm mushroom & fig salad, arugula, aged balsamic syrup

strauss lamb osso bucco 22

lemon-garden herb barley risotto, baby root vegetables

citrus bbq glazed salmon 20

warm german style potatoes, organic greens

herb crumb crusted day boat cod 24

andouille sausage, potatoes, mushrooms, green beans, chili butter sauce

strauss prairie veal saltimbocca 21

prosciutto di parma, white wine sage sauce, capellini

classics

pick an entrée pick a sauce pick a side

entrée

8 oz filet 35

swordfish 25

20 oz bone in ribeye 36

marinated 8 oz hangar steak 24

14 oz bone in ny strip steak 33

sea scallops 27

sauces

béarnaise

miso glaze

horseradish cream

balsamic glaze

au poivre sauce

tropical fruit salsa

red wine

roasted red pepper coulis

sides additional sides

mashed potato favorite 4

steamed broccoli, lemon & olive oil 5

garden herb barley risotto 5

sautéed spinach, roasted garlic 5

beer battered onion rings 5

saffron-almond rice pilaf 5

a trio of sides for the table 11

K I L W A T

milwaukee las vegas