

# KILLADWATT

milwaukee ■ las vegas  
[www.kilawatcuisine.com](http://www.kilawatcuisine.com)

# K I L @ W A T

## DINNER

### APPETIZERS

#### SPICY TUNA TARTAR

Ahi tuna, sriracha aioli, taro root, daikon sprouts | 11

#### WISCONSIN CHEESE BOARD

3 local artisan cheeses, housemade jams and mustards, sesame lavash | 13

#### PRINCE EDWARD ISLAND MUSSELS

caramelized bacon and leek, pickled peppers, beer broth, charred sourdough | 13

#### PEAR + GOAT CHEESE FLATBREAD

baby arugula, caramelized pears, LaClare Farms chevre, spiced pecans, lavender honey vinaigrette | 8

#### LUMP CRAB CAKE

grilled corn and sweet pepper relish, celery scallion salsa verde | 15

#### BACON WRAPPED DATES

Marieke 2 year Gouda, smoked blueberry jam | 8.5

#### CLASSIC BIG BOY

iceberg lettuce, Big Boy sauce, American cheese, cut in quarters | 10

### SALADS

#### KIL@WAT CAESAR

crisp romaine, kale, jellybean tomatoes, pecorino Romano, sourdough crouton, pepper bacon, classic Caesar dressing | 10

#### BEET SALAD

rocket greens, salt roasted beets, LaClare Farms goat cheese, pickled grapes, sherry walnut vinaigrette | 10

#### MARKET SALAD

grilled red gem lettuce, fresh berries, Carr Valley Billy Blue cheese, crispy shallots, mustard vinaigrette | 10

#### CUCUMBER SALAD

artisan greens, shaved cucumber, red onion, aged feta, marinated olives, lemon-basil Greek yogurt dressing | 9

#### SOUP DU JOUR

chef's whim of seasonal ingredients | 6

### ENTREES

#### PAN ROASTED CHICKEN BREAST

lemon and herb brined, roasted root vegetables, white cheddar smashed Yukons, mushroom tarragon cream | 21

#### SEARED DIVER SCALLOPS

rock shrimp and pea risotto, minted pea puree, bell pepper slaw | 32

#### RUSHING WATERS TROUT

cornmeal crusted, kale and bacon hash, mustard beurre blanc | 22

#### WILD CAUGHT SALMON

Minnesota wild rice griddlecake, grilled broccolini, corn and charred pepper salsa | 24

#### BISTRO HANGER STEAK

herb crusted, Parmesan truffle French fries, sauce bearssoise | 24

#### DRY AGED BEEF TENDERLOIN FILET

char grilled, marble potato, grilled asparagus, bacon shallot jam, bourbon demi glace | 34

#### BEER BRAISED SHORT RIB

caramelized brussels sprouts, white cheddar smashed Yukons, crispy shallots, smoked salt | 31

#### GRILLED POLENTA + EGGPLANT STACK

arugula, queso fresco, corn and charred pepper salsa | 16

#### BUCATINI

housemade Italian sausage, broccoli rabe, roasted fennel, brown butter sage cream | 19

#### CAVATAPPI

sautéed rock shrimp, diver scallops, Prince Edward Island mussels, roasted garlic, saffron tomato broth | 23

#### CENTER CUT PORK CHOP

beer brined, apple honey butter, caramelized brussels sprouts, smoked bacon and sweet potato gnocchi | 27

#### GRILLED RACK OF LAMB

caramelized carrot and oyster mushroom, roasted marble potato, peppercorn lamb jus, mint pesto | 36