

FIVE O'CLOCK STEAKHOUSE

Since 1946 • Formerly Coerper's Five O'Clock Club

2416 West State Street • Milwaukee, Wisconsin • (414) 342-3553 • www.fiveoclocksteakhouse.com

Baked French Onion Soup (With Melted Gruyere)	9.00	Handcut Steak Fries	5.00
Garlic Bread (Chef's Garlic Butter, Mozzarella)	6.00	Baked Potato	5.00
Shrimp Cocktail	16.00	Rice Pilaf	4.00
Shrimp Scampi (Minimum 4 pcs.)	4.00/piece	Sauteed Mushrooms (Butter Sauce)	7.00
Thai Buffalo Shrimp	16.00	Asparagus	8.00
Fried Calamari	10.00	Sauteed Spinach	9.00
Crab Stuffed Mushroom Caps	12.00	French Fried Beer Battered Onion Rings	8.00
Jumbo Lump Crab Cakes (Garlic Remoulade)	16.00	Bacon Sticks (Applewood Smoked)	9.00
½ lb. Crab Legs (Split)	market price	Crab Mac-N-Cheese	17.00
Rib Appetizer (Half Rack/Full Rack)	14.00/23.00		

<i>Filet Mignon*</i> (Steer Tenderloin) <i>Tenderest of Meats – A Lean, Flavorful Steak</i>	Ladies Cut	37.00
	Kings Cut	47.00
<i>Bone In Filet Mignon*</i> <i>Rich Flavor – Specialty Cut</i>		55.00
<i>New York Strip Sirloin*</i> <i>For the Love of the Finest – Fit for a King!</i>		45.00
<i>Porterhouse Steak* (Five O'Clock Cut)</i> <i>For the Hearty Eater - Specially Selected- The Finest</i>		48.00
<i>Rib Eye*</i> <i>Bone-In, For a True Steak Connoisseur</i>		45.00
<i>Filet Oscar*</i> <i>Classic Preparation</i>		39.00
<i>Bacon Wrapped Filets*</i> <i>Bleu Cheese Topping, Parmesan Cream Sauce</i>		36.00
<i>Prime Rib* (Fridays & Saturdays)</i> <i>16 oz. Slow Roasted, Au Jus & Horseradish Cream Sauce</i> <i>Limited Availability...Ask Your Server</i>	Single Cut	37.00
	Double Cut	68.00

All Steaks Served with Butter Sauteed Mushrooms • All Beef Cuts USDA Choice or Higher

How Do You Like It Done?			
■ Rare red cool center	■ Medium Rare red warm center	■ Medium pink hot center	■ Medium Well broiled throughout
Not responsible for Medium Well steaks - We do not cook any of our steaks Well Done			

<i>Lamb Chops*</i> <i>Enjoy 3 – Colorado T-Bone Chops</i>	39.00
<i>Pork Chops*</i> <i>2 – Lean, Meaty, Center Cut – Organic Berkshire Porkchops</i>	36.00
<i>Hickory Smoked Bar-B-Que Baby Back Ribs</i> <i>Thick, Meaty – Full Rack With Our Own Homemade Sauce</i>	34.00
<i>Jumbo Shrimp Scampi</i>	35.00
<i>Fried Jumbo Shrimp</i>	35.00
<i>Lobster Tail Dinner (2 or 4)</i>	market price
<i>Alaskan King Crab Legs (Split)</i>	1 ½ lb. market price
<i>Land & Sea*</i> <i>2 - 4 oz. Filet Medallions & 3 - Fried Shrimp</i>	37.00
<i>Steak & Cake*</i> <i>12 oz. Delmonico, 2 - Crab Cakes & Garlic Remoulade</i>	45.00
<i>Petite Surf & Turf*</i> <i>8 oz. Filet & 7 oz. Lobster</i>	68.00
<i>Surf & Turf*</i>	market price

(Create Your Own...Any Steak with choice of 1lb. Alaskan King Crab Legs or Two South African Lobster Tails)

Dinner served with chef's fresh garden tossed salad, choice of dressings served tableside with relish tray, sourdough bread, honey, and butter.

We Reserve the Right to Add Gratuity to Any Check.

Split Charge 12.00

Salad Charge 8.00

Please inform your server of any food allergies or dietary restrictions.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

HOUSE WINES BY THE GLASS – 6
 CHARDONNAY - WHITE ZINFANDEL - MERLOT - CABERNET SAUVIGNON

SPARKLING WINES

MARTINI & ROSSI MOSCATO D'ASTI, ITALY (SPLIT) 9
 KORBEL, CALIFORNIA (SPLIT) 9
 KORBEL ROSE, CALIFORNIA 28

MOET ET CHANDON IMPERIAL BRUT, CHAMPAGNE, FRANCE 70
 TAITTINGER BRUT, CHAMPAGNE, FRANCE 75
 VEUVE CLICQUOT "YELLOW LABEL" BRUT, CHAMPAGNE, FRANCE 79

WHITE WINES BY THE GLASS\BOTTLE

LO DUCA PINOT GRIGIO, ITALY 7\28
 SANTA MARGHERITA PINOT GRIGIO, ITALY 11\44
 WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 9\34
 K.J. "VINTNER'S RESERVE" CHARDONNAY, CALIFORNIA 10\36
 SONOMA CUTREER CHARDONNAY, RUSSIAN RIVER, CALIFORNIA 12\44

CAYMUS "CONUNDRUM" (WHITE BLEND), CALIFORNIA 10\42
 MARTINI & ROSSI MOSCATO D'ASTI, ITALY (SPLIT) 9
 ST. GABRIEL LIEBFRAUMILCH, GERMANY 7\28
 LO DUCA MAMERTINO, ITALY 6\26
 PIESPORTER MICHELSBERG RIESLING, GERMANY 8\38

RED WINES BY THE GLASS\BOTTLE

OLD VINE PINOT NOIR, CALIFORNIA 7\30
 CASTLE ROCK PINOT NOIR, MENDOCINO, CALIFORNIA 9\34
 COLIMORO MONTEPULCIANO D' ABRUZZO, ITALY 6\26
 DON SILVESTRE MALBEC, ARGENTINA 8\32
 MORSE CODE SHIRAZ, AUSTRALIA 7\28
 RODNEY STRONG MERLOT, SONOMA, CALIFORNIA 9\38
 ROSENBLUM CUVÉE ZINFANDEL, CENTRAL COAST, CALIFORNIA 9\35

WENTE CABERNET SAUVIGNON, LIVERMORE VALLEY, CALIFORNIA 9\32
 HAWK CREST CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 8\30
 COPPOLA CLARET (RED BLEND), NAPA VALLEY, CALIFORNIA 10\38
 GHOST PINES CABERNET SAUVIGNON, NAPA\SONOMA, CALIFORNIA 12\44
 B.V. CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 13\45
 FRANCISCAN CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA 15\58
 LO DUCA REGGIANO LAMBRUSCO, ITALY (CHILLED) 6\26

RED WINES BY THE BOTTLE

BRIDLEWOOD PINOT NOIR, MONTEREY COUNTY, CALIFORNIA 36
 ACACIA PINOT NOIR, CARNEROS DISTRICT, NAPA VALLEY 45
 CATENA "ALAMOS" MALBEC, MENDOZA, ARGENTINA 36
 7 DEADLY ZINS, LODI, CALIFORNIA 34
 WHITEHALL LANE MERLOT, NAPA VALLEY, CALIFORNIA 58
 J. LOHR "SEVEN OAKS" CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA 40
 CHATEAU ST. MICHELLE CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON STATE 42
 DYNAMITE VINEYARDS CABERNET SAUVIGNON, NORTH COAST, CALIFORNIA 45
 BERINGER CABERNET SAUVIGNON, KNIGHTS VALLEY, CALIFORNIA 58
 LOUIS M. MARTINI CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 63
 CHARLES KRUG "GENERATIONS" CABERNET BLEND, NAPA VALLEY, CALIFORNIA 86
 CESARI AMARONE, VALPOLICELLA, ITALY 88
 STAG'S LEAP WINE CELLARS "ARTEMIS" CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 90
 FROG'S LEAP CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 95
 JOSEPH PHELPS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 97
 TERLATO FAMILY VINEYARDS CABERNET SAUVIGNON, RUTHERFORD, NAPA VALLEY 100
 CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 110
 CAKEBREAD CELLARS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 115
 SILVER OAK CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA 125

CRAFT BEER

BELL'S TWO HEARTED IPA
 BLUE MOON*
 CRISPIN HARD APPLE CIDER
 (GLUTEN-FREE)
 DESCHUTES BLACK BUTTE PORTER
 GOOSE ISLAND MATILDA
 LAGUNITAS IPA*
 LAKEFRONT BREWERY FIXED GEAR*
 LAKEFRONT BREWERY IPA*
 LAKEFRONT BREWERY NEW GRIST*
 (GLUTEN-FREE)
 LAKEFRONT BREWERY RIVERWEST STEIN*
 LEINENKUGEL'S HONEY WEISS*
 LEINENKUGEL'S RED*
 REDD'S APPLE ALE*
 SAMUEL ADAMS BOSTON LAGER
 SPOTTED COW*

*REGIONALLY BREWED

DOMESTIC BEER

BUDWEISER
 BUD LIGHT
 COORS LIGHT
 MILLER GENUINE DRAFT*
 M.G.D. 64*
 MILLER HIGH LIFE*
 MILLER LITE*
 O'DOULS AMBER
 (NON - ALCOHOLIC)
 PABST BLUE RIBBON*
 SCHLITZ*

PORT\DESSERT WINES

FONSECA BIN 27, PORTUGAL 6
 RAMOS 10 YEAR QUINTA DA ERVAMOIRA, PORTUGAL 10
 TAYLOR FLADGATE 20 YEAR TAWNY, PORTUGAL 14
 LO DUCA MAMERTINO, ITALY 6\26
 MARTINI & ROSSI MOSCATO D'ASTI, ITALY (SPLIT) 9
 LO DUCA REGGIANO LAMBRUSCO, ITALY 6\26
 INNISKILLIN ICE WINE OAK AGED VIDAL, NIAGARA, CANADA 18\120

IMPORTED BEER

GERMANY
 BECK'S (NON - ALCOHOLIC)
 HACKER-PSCORR MUNICH GOLD
 HACKER-PSCORR WEISSE

HOLLAND
 AMSTEL LIGHT
 GROLSCH
 HEINEKEN

BELGIUM
 STELLA ARTOIS

ITALY **MEXICO**
 PERONI CORONA

UNITED KINGDOM
 NEWCASTLE BROWN ALE

CZECH REPUBLIC
 PILSNER URQUELL

IRELAND
 GUINNESS