

FIRST COURSE

SNACK : TRUFFLED DEVIL EGGS

Truffle Oil | Piment D'Espelette 4.5

SNACK : NUESKE'S BACON STUFFED DATES

Roth Kase Buttermilk Bleu Cheese | Vanilla Blis Bourbon Aged Maple 8.

ROASTED BONE MARROW

Parsley Salad: Shaved Shallots | Capers | Lemon Vinaigrette 14.

JAKE'S HAYSTACK ONION RINGS 9.5

CRISPY NUESKE'S BACON WRAPPED WATER CHESTNUTS

White Truffle Honey 8.

BBQ GLAZED MAPLE LEAF DUCK WINGS

Shaved Celery Ribbons | Jakes BBQ Sauce 12.5

ARTISAN CHEESE PLATTER TRIO:

Woolly Rind

Soft Cheese | Sheep's Milk

Toasted Pistachios | Pistachios | Saba Reduction

Pleasant Ridge Reserve by Upland Cheese — Americas Most Awarded Cheese

Semi-Firm Cheese | Pasteurized Cow's Milk

Wildflower Truffle Honey

Hooks 5 year aged

Hard Cheese | Cow's Milk

Pomegranates | Pomegranate Molasses

Grilled Toast 15.

JUMBO SHRIMP COCKTAIL

Classic Cocktail Sauce 14.75

SEASONAL SOUP MP

CARAMELIZED FRENCH ONION SOUP

Gruyere Cheese 8.5

CAESAR SALAD

Hearts of Romaine | House Baked Herb Croutons | Wisconsin Parmesan Cheese 8.

ENTRÉES

ROASTED MARKET FISH

Shaved Michigan Envoy Apple and Fennel | Fresh Mint | Riesling Vinaigrette MP

PANKO AND HAZELNUT CRUSTED WALLEYE

Hazelnut Brown Butter Sauce 28.

SEARED VIKING VILLAGE SEA SCALLOPS

Oregon Chanterelle Mushrooms | Balsamic Brown Butter Sauce | White Truffle Oil 34.5

SLOW ROASTED KAROBUTA PORK CHOP 14 OZ.

Spiced Dried Apricot, Dried Cherry, and Golden Raisin Chutney 33.

BRAISED RED WINE SHORT RIBS

Port-Red Wine Demi-Glaze 29.7

WISCONSIN MAPLE LEAF ROASTED DUCK

Wild Rice Dried Apricot | Braised Red Cabbage Orange-Gastrique Sauce 29.

OYSTERS ON THE HALF SHELL

WEST COAST SELECTION | EAST COAST SELECTION

Cocktail Sauce | Mignonette Sauce 2.95 each (min 3) or 29.9 for 12 oysters

STEAKS

A Few Words About Our Steaks...


Our beef is USDA Midwest Choice, Angus or Higher Grade Beef. All our beef is aged for 26 days or more. Our Steaks are broiled and finished with butter.




Jake's
Happy hour

(MON - FRI 4:30PM - 6:30PM)

MAKE A RESERVATION
POWERED BY OPENTABLE

 08/31/2016

 7:00 PM

 2 People

Find a Table

Jake's Restaurant
Reservations

Sara Johannes' Top 5 Burgers in Milwaukee

Sara Johannes, (Top Chef, Season 11 and Executive Chef, Shoyu, MSP Airport) clearly loves burgers.

Judging by the way she describes her top five picks in Milwaukee (pure poetry!) the subject is very close to her heart.

Learn why Jake's Burger is one of her favorites »

Steaks are broiled and finished with butter.

BONE-IN FILET MIGNON

14 oz. | Wild Mushroom Butter 48.

JAKE'S FILET MIGNON

10 oz. 45.5 | Jake's 8 oz. 39.5 | 6 oz. 34.5

FILET MIGNON TRIO — 3 — 3 OZ. FILET MIGNONS

Oscar Style | Blue Cheese Crusted | Peppercorn Crusted 38.5 (*Filets are prepared to one temperature*)

ANGUS KANSAS CITY NEW YORK

16 oz. 39.5

ANGUS PORTERHOUSE FOR 2

36 oz. 79.9 (*Four sides included*)

BONE-IN RIBEYE

18 oz. 46.

JAKE'S BURGER

8 oz. | Brisket – Short Rib – Sirloin | Blend Aged White Cheddar Cheese | Jake's Onion Rings | House Special Sauce LTP 18.

Sauces and Toppings

Blue Cheese Butter 2. | Peppercorn Crusted 2. | Foyot Sauce 2. | Béarnaise Sauce | Truffle Béarnaise 2. | Jake's Steak Sauce 2. | Blackened Rub

Oscar Style 12.75

Jumbo Lump Crab | Asparagus | Béarnaise

SIDE DISHES

Main courses are served with choice of salad or 2 side dishes

Jake's Seasonal Mixed Greens Salad

Jake's Side Caesar Salad

Baked Potato | Sour Cream with Chives

Wild Rice | Poached Golden Raisins

French Fries

Double Baked Potato | Cheddar | Nueske's Bacon

Baked Sweet Potato | Cinnamon and Spice Butter

Creamed Spinach | Toasted Herbed Bread crumbs

Crispy Brussels Sprouts 2.75 as a choice — 5. a la carte

Sautéed Mushrooms | White Wine and Demi-Glaze 7.5

Roasted Asparagus | Brown Butter Béarnaise 4. as a choice — 7.5 a la carte
Add Jumbo Lump Crab 10.75

Wisconsin Mac n Cheese 4. as a choice — 6. a la carte

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