



WISCONSIN STEAKHOUSE

EXECUTIVE CHEF:
Joel Kasten

Daily Features:

Monday

SHRIMP SCAMPI
FETTUCINE
14.

Tuesday

WILD MUSHROOM
KOBE BEEF MEATLOAF
13.

Wednesday

LOW COUNTRY
FRIED CHICKEN
13.

Thursday

BABY BACK RIBS
1/2 rack 9.
Full rack 16.

Friday

PAN FRIED WALLEYE 16.
or
WISH FISH BOIL 16.

Saturday

SLOW ROASTED
12 oz. PRIME RIB
21.

To compliment your cut:

- CARAMELIZED ONIONS 2.
- BLUE CHEESE CRUSTED 3.
- ROQUEFORT CRUSTED 4.
- CAST IRON BLACKENED 2.
- BERNAISE SAUCE 2.
- OSCAR STYLE 6.
- MAINE LOBSTER TAIL 6 oz. 18.
- ALASKAN KING CRAB 3/4 lb 18.



Appetizers

- TEMPURA GARDEN BEANS - Chili aioli 6.
- SALT & PEPPER CALAMARI - Crispy fried, pepper salad, Lime 7.
- GRILLED WILD SHRIMP - Sweet chili, mango, "Steve's " greens 10.
- SPINACH & ARTICHOKE DIP - House made salsa & tortillas 7.
- BLETSOES CHEESE CURDS - Our Ranch 7.

Soups & Salads

- OF THE MOMENT - Our best effort of the day. Cup 3. Bowl 4.
- LOBSTER BISQUE - Traditional style Cup 4. Bowl 6.
- HEIRLOOM TOMATO - Fresh mozzarella, basil, roasted portobello's, crostini 7.
- CLASSIC CAESAR - Hearts of romaine, parmigiano reggiano, creamy style Caesar 6.
- CHOPPED ICEBERG - Tomatoes, Nueske bacon, garden chive, buttermilk blue cheese 7.
- BABY ARUGULA - Roasted peppers, feta, artichokes, cucumber, lemon garlic vinaigrette 6.

Seafood

- MARKET FISH - Fresh daily
- HALIBUT - Sugar snaps, pea shoots, sweet corn butter, cioppino broth 31.
- SALMON - Wasabi mashed, tempura broccolini, Asian BBQ, Chinese mustard 21.
- WALLEYE - New potatoes, roasted cherry tomatoes, asparagus, shiitakes, crispy arugula, preserved lemon vinaigrette 23.

Classic Compositions

- BURGER - Allen Brothers 8 oz Prime 10.
- HALF CHICKEN - Herb roasted potatoes, baby carrots, truffled jus 16.
- PORK PORTERH HOUSE - Roasted garlic mash, asparagus, bacon-shallot relish 18.
- PAPPARDELLE - Roasted chicken, broccolini, Italian sausage, roasted peppers, olive oil, garlic, parmigiano reggiano 16.

Steaks

All of our steaks are cut and aged specifically for WISH and are then broiled at 1600 degrees, giving your steak a light charred exterior, preserving the juices and flavor.

Less than 2% of American beef earns the honor of being graded Prime.

Steaks include choice of baked potato, twice baked potato, Yukon gold mashed, skinny fries, veggies of the day or grilled asparagus.

- "BUTCHER SHOP" - Fresh cut daily.
- NY STRIP - 12 oz. Dry aged a minimum of 28 days. 32.
- PRIME SIRLOIN - 6 oz. center cut "Baseball", served sliced. 18.
- FILET MIGNON - Wet aged 28 days 6/10oz - 24. / 35.
- PRIME SKIRT STEAK - 10 oz. marinated & grilled, grilled zucchini & squash, salsa verde, crispy carrots 19.

Sides to Share

- SUPER SWEET CREAMED CORN WITH CHIPOTLES & JACK CHEESE 6.
- YUKON GOLD MASHED POTATOES 5.
- STEAKHOUSE CREAMED SPINACH 6.
- GRILLED ASPARAGUS 6.
- WHITE CHEDDAR MAC N CHEESE 6.
- ROASTED WILD MUSHROOMS & GARDEN THYME 3. / 6.
- SKILLET HASHBROWNS 6. "WORKS" 9.

An 18% Gratuity will be added to groups of 6 or more

We will be happy to split checks for parties of 6 or less

Phone: 715-298-2903

Fax: 715-298-2905

wishsteakhouse.com

Rev 6/2011

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

Kitchen Lingo

- AIOLI** - A strongly flavored garlic mayo from the Provence region of France.
- ARUGULA** - Commonly known as rocket, originating from Mediterranean region since Roman times. Spicy, high in vitamin C and potassium.
- BASEBALL CUT** - A cut of meat referring to the shape. Our sirloin is baseball cut, similar in size and shape to a small filet.
- BROCCOLINI** - Hybrid vegetable that is a cross between broccoli and Chinese kale. Similar in flavor to asparagus and broccoli.
- BRUSCHETTA** - From the Italian word bruscare or to roast over coals. Pieces of bread are grilled, rubbed with garlic and served as is or with some type of topping.
- CHIPOTLE** - Smoked dried jalapeño. Traditionally used in Mexico and found in the central and southern parts.
- CIOPPINO** - Stew originating from Portuguese and Italian fisherman in the North Beach section of San Francisco. Ours is a tomato garlic and wine broth
- DEMI** - A veal stock reduction, which will include red wine, carrots, celery, onion, tomato product and herbs. Slowly simmered usually for 24 to 36 hours to desired consistency.
- DRY AGED** - Process of removing moisture from meat in a controlled environment to intensify the flavor and allowing enzymes to break down the proteins in the meat. Longer dry aging usually provides a fuller flavor steak.
- EIGHTY SIX** - We are currently out of this item - our apologies!
- GRADES** - Select, no roll, cutters, canners; If you ever see these grades listed anywhere, STAY away!!
- HEIRLOOM** - Vegetables that were grown during earlier periods in human history, generally seeds not used in large scale agriculture, has grown in popularity in home gardening...just look out our door!!
- JASMINE RICE** - Originally from Thailand, also known as fragrant rice, has a nutty aroma. Grains cling together when cooked although it is not considered a sticky rice.
- PAPPARDELLE** - A large wide fettuccine, so popular in Italy that festivals celebrating this pasta still exist!
- PARMIGIANO REGGIANO** - The "King of Cheese". Produced only in Italy in specific regions under Italian law. Produced from raw cows milk.
- PITTSBURGH** - Also known as "Black & Blue". The process of charring the outside of the steak over very high heat, leaving the inside raw and cold. The outside develops a texture contrast between the outside and inside
- PRIME** - A grade of beef which only the top 2% of cattle receive this honor. Prime beef has a high fat or marbling content throughout the meat providing a deeper richer flavor than choice.
- ROQUEFORT** - "King of Blue cheese", oldest and best known cheese, cave aged with a rich creamy texture and pungent odor. True Roquefort comes from the Southwest of France and is denoted by the red sheep on the foil wrapper.
- SALSA VERDE** - Cold rustic Italian sauce containing onion, garlic, capers, parsley, vinegar, olive oil. Commonly used as a garnish on grilled meats.
- THANK YOU** - A phrase not used enough in our industry. From everyone at Wish, we appreciate your business!
- TRUFFLE OIL** - A popular ingredient adding the flavor of fresh truffles to anything. Most truffle oils are synthetic offerings of the real thing, but fresh truffles can range from \$50 to \$500 per pound!
- U10 SCALLOPS** - Meaning under 10 per pound. We use only dry packed scallops, NEVER FROZEN, never injected, a common practice among fish mongers is to inject scallops with liquid that will plump the scallop to increase its size. Generally these are identifiable when a nice even crust does not form after pan searing.
- WET AGED** - Process of allowing meat to remain in a oxygen free environment to allow its own juices to break down the structure of the meat and soften the texture.

