

BEGINNINGS & SHAREABLES

<p>FRENCH ONION Sweet Onions, Beef Broth, Crostini, Baby Swiss</p> <p>SHRIMP COCKTAIL Horseradish, Lemon, Cocktail Sauce</p> <p>KALE CAESAR Romaine Hearts, Baby Kale, Parmigiana, Sun-dried Tomato, Herb Breadcrumbs</p> <p>BURRATA SALAD Piquillo Pepper, Arugula, Heirloom Tomato, Parmesan, Basil Oil</p>	<p>\$14</p> <p>\$21</p> <p>\$14</p> <p>\$15</p>	<p>CHARCUTERIE BOARD * Chef Selection of Seasonal, Local, and Imported Cheese, Cured Meats, Marcona Almonds, Fig Jam & Traditional Accompaniments</p> <p>MEZZE PLATE Hummus, Eggplant, Feta, Marinated Olives, Flat Bread</p> <p>FUGAZETTA Wisconsin Cheese-Stuffed Pizza Dough, Shaved Herb Onions</p> <p>THE 240 SALAD Boston Bibb Lettuce, Heirloom Carrots, Baby Tomato, Pepitas, Pickled Onion, Cucumber</p>	<p>\$28</p> <p>\$22</p> <p>\$16</p> <p>\$13</p>
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FLOUR & WATER

<p>PAPARDELLE* Short Rib, Roasted Mushroom, Marinated Tomato, Burrata</p> <p>WILD MUSHROOM RAVIOLI* "River Valley Ranch" Mushroom, House Ricotta, Pickled Onion, Capers, Artichoke Cream Sauce</p>	<p>\$34</p> <p>\$32</p>
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FROM THE GRILL

All steaks served with house burgundy sauce

<p>12oz GRILLED RIBEYE* Broccolini, Parmesan Risotto</p> <p>8oz FILET * Roasted Mushroom, Garlic Mashed Potatoes</p> <p>12oz NEW YORK STRIP* Asparagus, Parmesan Truffle Fries</p> <p>240 WEST PRIME BURGER* Brie, Onion Bacon Jam, Arugula, Aioli, French Fries, Brioche Bun</p> <p>BEEF SHORT RIB* Pearl Onion, Marinated Tomato, Carrot, Garlic Mashed Potatoes</p>	<p>\$52</p> <p>\$54</p> <p>\$49</p> <p>\$24</p> <p>\$36</p>
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LAND & SEA

<p>ROASTED HALF CHICKEN* Sweet Potato, Green Beans, Pan Jus</p> <p>SEARED SALMON* Roasted Corn Puree, Wilted Kale & Fennel, Pickled Carrot, Citrus</p> <p>BAKED HALIBUT* Soft Polenta, Romesco, English Peas, Tendril Salad</p> <p>EGGPLANT RATATOUILLE * Squash, Roasted Onion, Marinated Tomato, Ricotta</p>	<p>\$34</p> <p>\$37</p> <p>\$46</p> <p>\$30</p>
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ENHANCEMENTS

<p>GRILLED ASPARAGUS \$9</p> <p>PARMESAN RISOTTO \$10</p> <p>BROCCOLINI \$9</p> <p>MASHED POTATO \$8</p> <p>POLENTA \$8</p> <p>MUSHROOMS \$9</p> <p>TRUFFLE PARM FRENCH FRIES \$9</p>
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VEGETARIAN VEGAN DAIRY FREE GLUTEN FREE

*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Separate check requests available for parties of eight or less. Parties of eight or more will have an automatic 21% gratuity applied. Revised 04.05.2024

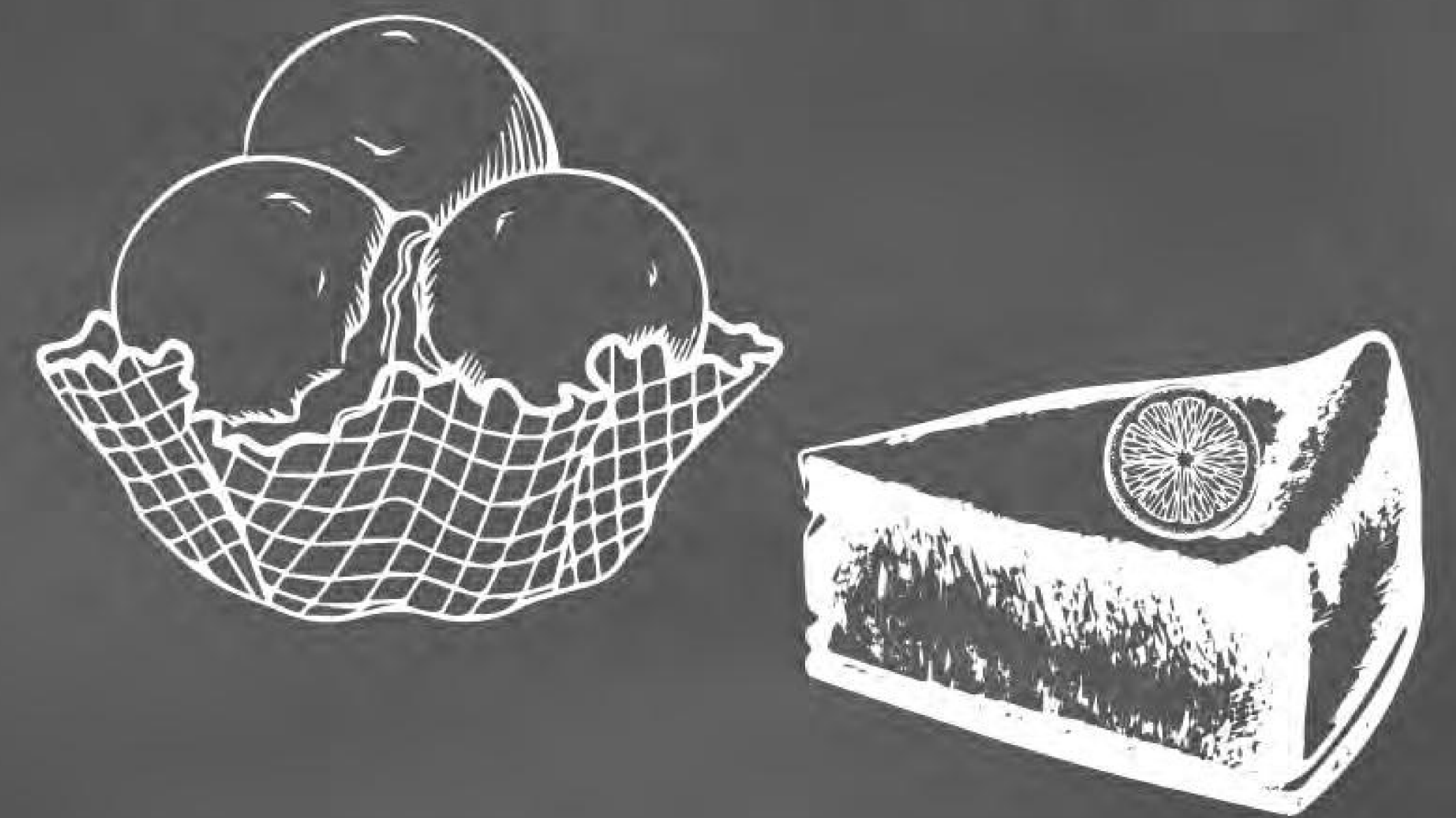


LOCALLY-SOURCED CHEF'S FAVORITE
 VEGETARIAN GLUTEN FREE

..... **DESSERTS**

- CRÈME BRULEE** \$11
Chocolate Cookie, Smoked Sea Salt Caramel, Fresh Berries
- CHOCOLATE & BERRIES** \$14
Flourless Chocolate Cake, Sugared Berries, Ganache
- TIRAMISU** \$11
Mascapone, Espresso, Rum, Cocoa
- GELATO or SORBET** \$9
Chocolate-Dipped Waffle Bowl (Ask your server about our seasonal selection)

*Life is better with
Delicious Desserts*



- **DRINK SELECTION** -

*Try The Abbey Resort's
Exclusive
Maple
Bourbon
Old Fashioned*



..... **TIMELESS COCKTAILS**

- WHISKEY SOUR** \$14
Driftless Glen Single Barrel Bourbon, Lemon Juice, Simple Syrup
Research indicates the mention of a whiskey sour in the USA, was published in a Wisconsin newspaper, called Waukesha Plain Dealer, in 1870. Though its origin is said to date back to 1960's and prior thanks to sailors drinking this on the open seas.
- ESPRESSO MARTINI** \$15
Vanilla Vodka, Grind, Espresso, Simple Syrup, Coffee Beans
Invented by famed British bartender Dick Bradsell back in the 1980's at Soho Brasserie. It was originally called a "Vodka Espresso."
- ELDERFLOWER SPRITZ** \$13
St. Elder, Prosecco, Club Soda, Orange
- NEGRONI** \$13
Campari, Bombay Gin, Carpano Classico Sweet Vermouth
The drink's supposed origin is that it was born in Florence, Italy in 1919.
- COSMOPOLITAN** \$14
Citrus Vodka, Triple Sec, Cranberry Juice, Lime Juice
Invented by Neal Murray at the Cork & Cleaver steak house in Minneapolis in 1975
- THE ABBEY RESORT'S EXCLUSIVE MAPLE BOURBON OLD FASHIONED** \$16
WI (Baraboo) made Driftless Glen Single Barrel Bourbon, 96 Proof. Small batch bourbon, tasted, hand selected by, and bottled exclusively for The Abbey Resort.
Driftless Single Barrel Bourbon, Wisconsin Grade A Maple Syrup, Angostura Orange Bitters, Orange, Cherry

..... **BEER SELECTION**

- SPOTTED COW** \$5.50
- STELLA ARTOIS** \$6.50
- CORONA** \$5.50
- MOON MAN** \$5.50
- MILLER LITE** \$4.75
- BUD LIGHT** \$4.75
- MICHELOB ULTRA** \$4.75
- COORS LIGHT** \$4.75
- BUDWEISER** \$4.75
- O'DOULS N/A** \$4.75

**ASK ABOUT OUR
EXTENSIVE
WINE LIST**



..... **N/A DRINKS**

- SOFT DRINKS** \$3
Pepsi, Diet Pepsi, Starry, Diet Starry
Mountain Dew, Lemonade
- COFFEE** \$3
- MILK** \$3
Skim, Whole or Chocolate
- HOT OR ICED TEA** \$3
Ask Your Server for Hot Tea Options
- ASSORTED JUICES** \$4
Orange Juice, Apple Juice, Cranberry Juice, Pineapple Juice,

LOCALLY SOURCED MOST POPULAR

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