

Dinner

APPETIZERS

SHRIMP AND CORN FRITTERS

Bay shrimp and roasted corn, fried in a seasoned cornmeal batter. Finished with a ginger-plum sauce. \$5.95

SMOKED SALMON SPREAD

Smoked salmon, blended with cream cheese, capers, chives and citrus. Accompanied by lavosh crackers, tomato, red onion and cucumbers. \$5.50

CAFE KNICKERBOCKER SHRIMP STUFFED WON TONS

Fried won ton skins, stuffed with cream cheese, goat cheese, shrimp, chives and water chestnuts. Finished with chipotle pepper mustard sauce. \$5.95

TOMATO AND FETA SALAD

Thin sliced tomatoes, kalamata olives, red onions, crumbled Feta cheese and cracked black pepper, laced with herb infused extra virgin olive oil and hint of balsamic vinegar. \$5.50

FOUR CHEESE, ARTICHOKE & SAUSAGE PIZZA

Our pizza crust baked with tomato basil sauce, four cheeses, Fennel sausage, artichoke hearts and roma tomatoes. \$5.75

PORTABELLA MUSHROOM

Portabella mushroom, grilled with herb infused olive oil. Finished with stone-ground mustard, pink peppercorns and chive aioli. \$6.50

PIZZA OF THE DAY

Our pizza crust baked with a creative blend of seasonal ingredients. \$6.25

WARM GOAT CHEESE AND ARTICHOKE

Imported goat cheese, baked with concasee of tomato, artichoke hearts and olive oil. Finished with a sweet basil and roasted red bell pepper pesto. \$6.50



ENTREES

All of our dinner entrees include: roasted garlic, butter, french bread, chef's choice of vegetable, our house salad, and your choice of rice pilaf or potato. For a small Caesar salad add an additional \$.75

FILET MIGNON

Grilled and finished with a green peppercorn, Stilton and madeira sauce. \$16.95

VEAL CALVES LIVERS

Sauteed and accompanied by a forest mushroom sauce with hickory-smoked bacon. \$13.95

ATLANTIC SALMON

Steamed in court bouillon and accompanied by watercress and a blackberry champagne vinaigrette. \$15.95

TROPICAL SHRIMP

Jumbo shrimp, grilled with Caribbean jerk sauce and accompanied by grilled potatoes, bell peppers and red onions. \$16.50

HALF CHICKEN

Semi-boneless half chicken, grilled with olive oil and garlic pepper and finished with a rich cajun barbecue sauce. \$12.95

PORK LOIN

Boneless pork loin, grilled with sesame and Asian five-spice marinade and finished with a chipotle pepper and peanut barbecue sauce. \$13.95

BREAST OF CHICKEN

Boneless, skinless chicken breast, grilled and finished with lemon chive buerre blanc and toasted pine nuts. \$13.95

AHI TUNA

Grilled Ahi tuna, accompanied by fried won ton and pickled ginger. Finished with wasabi vinaigrette. \$14.95

PASTA

All of our pasta entrees include: roasted garlic, butter, french bread and our house salad. For a small Caesar salad add an additional \$ 75

CHICKEN & BOW TIE PASTA

Bow tie pasta, sauteed with grilled chicken breast, asparagus, mushroom and red onion. Laced with a five-spice honey-teriyaki glaze. \$12.95

FENNEL SHRIMP LINGUINE

Rock shrimp, sauteed with thin strips of fennel, green pepper and roma tomato. Finished with a touch of garlic and white wine. \$13.95

PORTABELLA & ROASTED PEPPER PESTO FETTUCCINE

Fettuccine, sauteed with roasted garlic, olive oil and red bell pepper pesto. Topped with a grilled Portabella mushroom and Gorgonzola cheese. \$12.95

SAUSAGE BOW TIE PASTA

Fennel sausage, grilled and sauteed with roma tomatoes and bow tie pasta. Finished with a rich tomato-basil sauce. \$12.95

VEGETABLE LASAGNA

Grilled zucchini, yellow squash and eggplant, baked with marinara sauce, Feta, Parmesan and Provolone cheeses. Finished with sweet basil pesto oil. \$12.95

SALADS

All salads are served with your choice of muffin, scone or french bread.

CAESAR SALAD

The classic combination of romaine lettuce, Parmesan cheese and spiced croutons, tossed with Caesar dressing. \$6.25

CHICKEN CAESAR SALAD

Our Caesar salad, topped with a grilled chicken breast. \$7.25

AHI CAESAR SALAD

Our Caesar salad, topped with grilled Ahi tuna. \$7.50

GRAVLAX CAESAR SALAD

Our Caesar salad, topped with cured, smoked salmon. \$7.95

TURKEY CAESAR SALAD

Our Caesar salad, topped with sliced roasted turkey breast. \$6.95

PORTABELLA SALAD

Portabella mushroom, grilled with herb infused olive oil. Served over mixed greens, with balsamic vinaigrette and Gorgonzola cheese. \$7.50

GARDEN VEGETABLE SALAD

Cucumbers, tomatoes, shredded carrots, green bell peppers, red onions and radish sprouts, served over mixed greens, accompanied by our house vinaigrette. \$5.95

GRILLED CHICKEN AND WALNUT SALAD

Mixed greens, accompanied by roma tomatoes, red onions, spiced walnuts and balsamic vinaigrette, topped with a grilled chicken breast. \$7.25



ASPARAGUS AND GOAT CHEESE SALAD

Mixed greens, accompanied by poached asparagus, roma tomatoes and goat cheese. Finished with a tomato-dill vinaigrette. \$7.95

SPINACH AND PINE NUT SALAD

Spinach, toasted pine nuts and Feta cheese, tossed with a flavorful white worcestershire vinaignette. \$6.25

AHI TUNA AND WON TON SALAD

Grilled Ahi tuna served over mixed greens with won ton skins, water chestnuts, black and white sesame seeds, and a hoisin-honey vinaigrette. \$7.50

BURGERS

All burgers are served with your choice of french fries or pasta salad, and a kosher dill pickle spear.

CHILE PEPPER BURGER

Grilled ground sirloin, finished with green chile peppers, guacamole and peppered Monterey Jack cheese. Served on a toasted kaiser roll, with lettuce, tomato and red onion. \$6.50

GORGONZOLA BURGER

Grilled ground sirloin, finished with Gorgonzola cheese. Served on a toasted kaiser roll, with lettuce, tomato and red onion. \$6.25

FETA & QUAD-PEPPERCORN BURGER

Grilled ground sirloin, finished with a cracked peppercorn blend and aged Feta cheese. Served on a toasted kaiser roll, with lettuce, tomato and red onion. \$5.95

BASIC BURGER

Grilled ground sirloin, served on a toasted kaiser roll, with lettuce, tomato and red onion. \$5.75

BASIC CHEESE BURGER

Grilled ground sirloin, finished with sharp Cheddar cheese. Served on a toasted kaiser roll, with lettuce, tomato and red onion. \$6.25

SANDWICHES

All sandwiches are served with your choice of french fries or pasta salad, and a kosher dill pickle spear.

ATLANTIC SALMON

Grilled Atlantic salmon, served open face on a kaiser roll. Finished with leaf lettuce, tomato and citrus chive aioli. \$6.95

CHICKEN SALAD IN FLOUR TORTILLAS

Chicken breast, blended with avocado mayonnaise, scallions, green chilies and peppered Monterey Jack cheese. Served in grilled flour tortillas. \$6.25

STEAK SANDWICH

Grilled tenderloin steak, served open face on toast with bell peppers and red onions. Finished with our own chile pepper steak sauce. \$7.95

EGGPLANT PESTO SANDWICH

Grilled eggplant, served on sun-dried tomato bread with sprouts, smoked Mozzarella cheese and roma tomato. Finished with a sweet basil pesto. \$6.95

TUNA SALAD SANDWICH

Yellow fin tuna, blended with dijon mustard mayonnaise. Served with lettuce and tomato on your choice of bread. \$5.95

GARDEN VEGETABLE SANDWICH

Cucumbers, tomatoes, sweet red onion, green bell peppers, leaf lettuce and radish sprouts, served on sun-dried tomato bread with veggie cream cheese. \$5.50

TURKEY SANDWICH

Roasted turkey breast, sliced thin and served on your choice of bread with leaf lettuce, tomato and Gouda cheese. Finished with a cranberry-toasted pecan mayonnaise. \$5.95

SOUPS

SOUP OF THE DAY

A bowl of homemade soup, accompanied by your choice of muffin, scone or french bread. \$3.75 Just a cup \$1.95

CHICKEN CHILI

A bowl of our homemade chicken chili, topped with sour cream and Cheddar cheese. Served with your choice of muffin, scone or french bread. \$4.25
Just a cup \$2.25

ON THE SIDE

HALF CAESAR SALAD

The classic combination of romaine lettuce, Parmesan cheese and spiced croutons, tossed with Caesar dressing. \$3.25

HOUSE SALAD

Mixed greens, tossed with dijon herb vinaigrette, Feta cheese and tomato. \$2.50

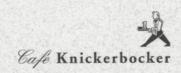
PASTA SALAD \$1.50

GARLIC AND CHIVE MASHED POTATOES \$1.50

RICE PILAF \$1.50

FRENCH FRIES \$1.50

VEGETABLE OF THE DAY \$1.75



BEVERAGES

Evian Natural Spring Water \$1.75
Fresh Ground Coffee \$1.00
Herbal Teas \$1.00
Freshly Squeezed Orange Juice \$1.95
Freshly Squeezed Grapefruit Juice \$1.95
Cranberry Juice \$1.95
Lemonade (in season) \$1.50
Tomato Juice \$1.95
Milk \$1.00
Hot Apple Cider (in season) \$1.50
Hot Cocoa \$1.00

Freshly Brewed Iced Tea \$1.25 Coke, Sprite, Diet Coke \$1.25 La Croix (lemon, berry, lime or natural) \$1.75 Sprecher Root Beer & Cream Soda \$2.75 Cappuccino \$2.50 Espresso \$1.95 Cafe au Lait \$2.50 Latte \$2.50

DESSERT

Our pastry chef creates new cakes, tortes and all our baked goods daily. We offer a selection of scones, muffins, brownies, cookies and other items for your enjoyment. Please check the pastry case or ask your server.

CATERING

We offer a full range of catering ideas to meet all of your entertaining needs. For more information, please call 272-0011.

WHOLESALING

We will deliver baked goods in quantity for all of your business needs. For more information, please call 272-0011.

RESERVATIONS

Reservations accepted for parties of five or more for Lunch and Brunch.

Reservations for any number accepted for Dinner. A 15% gratuity will be added to your check for parties of six or more.

Sorry, no separate guest checks.

Please add \$2.00 for splitting menu items.

Sorry, no personal checks.

We accept MasterCard, Visa and American Express.

Not responsible for lost or stolen items.

We reserve the right to refuse service.

Sorry, no smoking.

HOURS

BREAKFAST

Monday-Friday 6:30 am to 11 am Saturday 6:30 am to 12 pm

LUNCH

Monday-Friday 11 am to 5 pm Saturday noon to 5 pm

SUNDAY BRUNCH 9 am to 3 pm

DINNER

Monday-Thursday 5 pm to 10 pm Light fare 10 pm to 11 pm Friday & Saturday 5 pm to 10:30 pm Light fare 10:30 pm to 11:30 pm Sunday 4 pm to 10 pm

THE GALLERY

Visit the Gallery, Ltd. at the west end of the restaurant. Featuring original works of contemporary and traditional art and jewelry. For more information call 272-1611.

1030 East Juneau Avenue Milwaukee, Wisconsin 53202 414 272-0011 Fax 414 272-0702

