




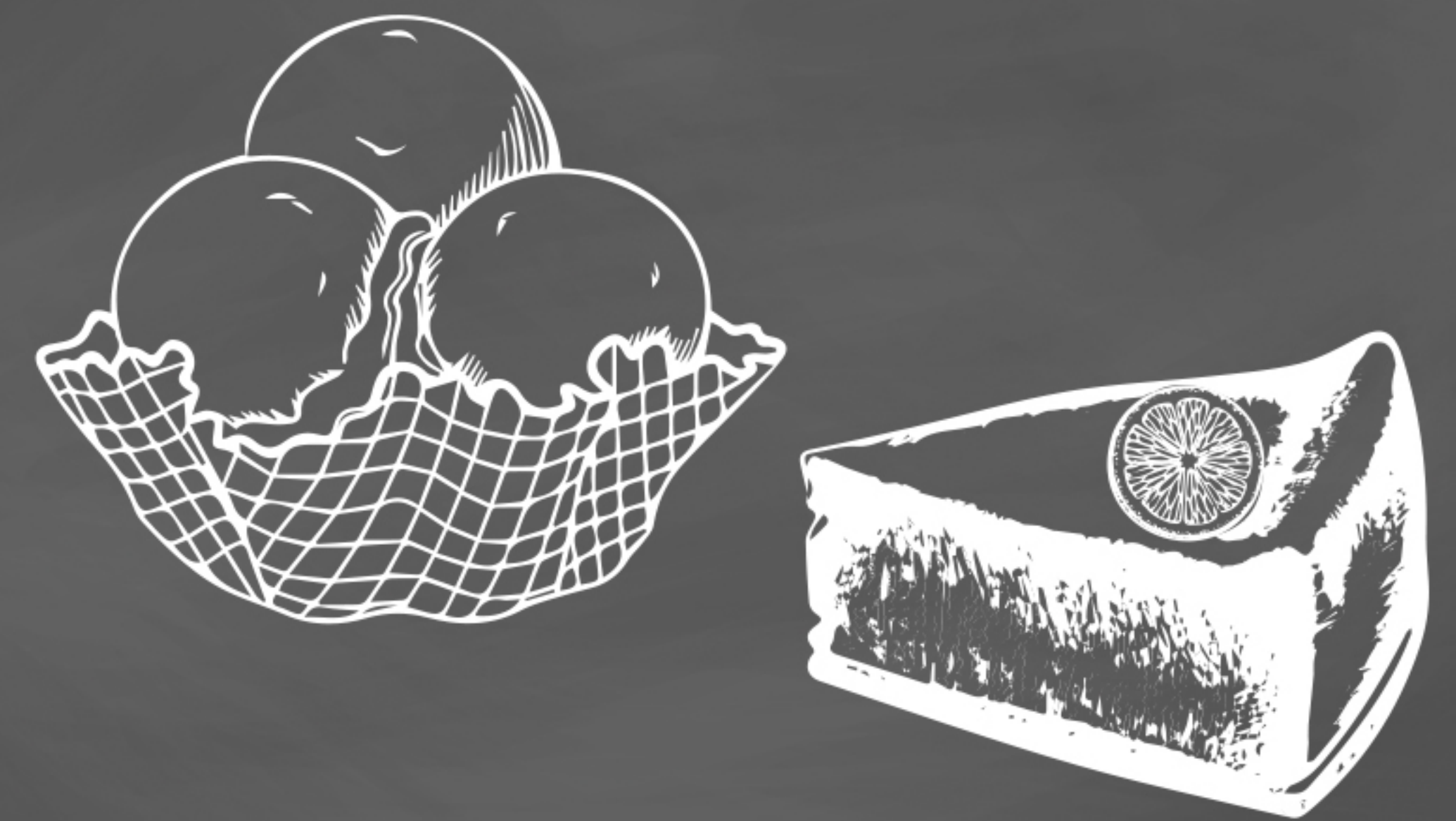


DESSERTS

CRÈME BRULEE CROSTATA 	\$11
Chocolate Shortbread, Smoked Sea Salt Caramel, Fresh Raspberries	
CHOCOLATE & BERRIES  	\$14
Flourless Chocolate Cake, Sugared Berries, Ganache	
TIRAMISU 	\$11
Mascarpone, 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,	

TO BEGIN

FRENCH ONION	\$13
Sweet Onions, Beef Broth, Crusty Bread, Baby Swiss	
OUR TOMATO BISQUE 🍷 🌱	\$12
Heirloom Tomatoes, Sherry Wine, Dried Tomato, Cream	
KALE CAESAR 🌱	\$13
"Tribe Country Farm" Romaine Leaves, Oriental Kale, Parmigiano, Sun-Dried Tomato, Seasoned Crumbs	
FARM SALAD 🌱 🌱	\$12
Field Greens, Goat Cheese, Shaved Root Vegetables, Roasted Corn, Salted Peptitas, Orange Vinaigrette	

FOR THE TABLE

SALUMI BOARD *	\$20
Chef Selection of Seasonal, Local, and Imported Cheese and Cured Meats, Marcona Almonds, Homemade Seasonal Jam, Crackers	
SEASONED CALAMARI *	\$18
Arrabiata Aioli, Charred Lemon	
FUGAZETTA 🌱	\$18
Homemade Pizza, WI Special Blend Cheese, Shaved Onions	
WI TOASTIES 🌱	\$18
Grilled Sourdough, 4 Local Cheeses, Herbed Mayo, Our Tomato Bisque	

Locally-Sourced



Wisconsin-Made

HOUSE MADE PASTA

PAPPARDELLE *	\$36
Short Rib, Beef Jus, Roasted Vegetables, Herbed Ricotta	
SPINACH GNOCCHI *	\$34
Grilled Shrimp, Roasted Tomatoes, Broccolini, Corn, Mushrooms, Pesto	
LOBSTER RAVIOLI *	\$42
Lobster, Herb Cream Sauce, Seasonal Vegetables, Ricotta	

FROM THE GRILL

BASEBALL CUT * 🌱	\$50
10oz Prime Baseball Cut, Roasted Potatoes, Cipollini Onions, Cognac Sauce	
BEEF FILET * 🌱 🌱	\$48
8oz Beef Tenderloin, Roasted Potatoes, "River Valley Ranch" Mushrooms, Chili Demi	
NEW YORK STRIP * 🌱 🌱	\$44
12oz Strip, Grilled Asparagus, Chimichurri Butter, Steak Fries	
240 WEST PRIME BURGER *	\$24
Prime Beef Blend, WI Brie, Onion Bacon Jam, Arugula, Truffle Aioli, Potato Fries, Brioche Bun	

MORE THAN RED MEAT

LAMB BRASATO * 🌱	\$46
Creamy Polenta, Arugula, Salsa Verde, Olive Oil	
CHICKEN MILANESE *	\$34
Roasted Potatoes, Heirloom Tomatoes, Field Greens, Olive Oil, Shaved Parmigiano	
EGGPLANT NAPOLEON * 🌱	\$28
Homemade Ricotta Cheese, Blistered Tomatoes, Seasoned Spinach, Rosé Sauce, Basil	
SEARED SALMON * 🌱 🌱	\$37
Corn Puree, Caramelized Carrots, Baby Kale-Fennel Salad	
HERB CRUSTED WALLEYE *	\$34
Roasted Potatoes, Grilled Asparagus, Carrot Puree, Bourbon Glaze	

ENHANCEMENTS

GRILLED ASPARAGUS 🌱 🌱	\$7
BROCCOLINI 🌱 🌱	\$7
ROASTED POTATOES 🌱 🌱	\$7
STEAK FRIES 🌱 🌱	\$7
MUSHROOMS 🌱 🌱	\$7
CARAMELIZED CARROTS 🌱 🌱	\$7
COGNAC SAUCE 🌱	\$4
CHILI DEMI 🌱 🌱	\$4
CHIMICHURRI BUTTER 🌱	\$4

VEGETARIAN 🌱 **VEGAN** 🌱 **DAIRY FREE** 🌱 **GLUTEN FREE** 🌱