



# Supper Club

MIDWESTERN COMFORT WITH *A Touch Of Class*

Gracious hospitality is at the heart of every Wisconsin Supper Club.

We believe that is not a motto but a way of life.

We aspire to bring you the finest in local ingredients and products whenever possible.

We promise to always take that extra step for you.

*We greatly appreciate your patronage.*

*-Chef Dave*

## Local Vendors

**STOCKYARD'S BEEF** Chicago, IL

**FORTUNE FISH & GOURMET** Bensenville, IL

**FAUSTO'S BAKERY** Elk Grove, IL

**GOEBBERT'S FARM** Hampshire, IL

**ALL SEASON ORCHARD** Woodstock, IL

**JONES DAIRY FARM** Fort Atkinson, WI

**MIGHTY VINE TOMATOES** Rochelle, IL

**LIVING WATERS FARM** Strawn, IL

**SASSY COW CREAMERY** Columbus, WI

**NEUSKE'S SMOKEHOUSE** Wittenburg, IL

**MAPLE LEAF FARM** Leesburg, IN

**BLIS GOURMET** Grand Rapids, MI

**CLOCK SHADOW CREAMERY** Milwaukee, WI

**HAPPY GREENS HERBS** Crystal Lake, IL

**RUSHING WATERS FISHERIES** Palmyra, WI

## Handhelds

**SERVED W/ HOUSE CUT POMMES FRITES**

**PRIME RIB FRENCH DIP**

**"BEEF ON WECK STYLE" ..... 14.99**

Hand sliced, au jus, fresh horseradish cream, caraway kaiser roll, maldon sea salt

*Add bacon, fried egg, local cheddar, gorgonzola, onion jam, roasted poblano chiles add a buck each*

**THE PRIME "M" BURGER ..... 14.99**

Artisinal cheddar, L.T.C.O. bioche bun, garlic aioli

*Add bacon, avocado, fried egg, red onion confit roasted poblano chiles, sautéed mushrooms, add a buck each*

## Field Small Plates

**"CENTER CUT" ICEBERG WEDGE SALAD ..... 8.99**

Blue cheese dressing, tomato, applewood bacon, chopped egg, crispy fried onions

*Add grilled chicken 5.99 • filet mignon 9.99 • scampi shrimp 9.99 broiled salmon 9.99*

**HARVEST SALAD ..... 9.99**

Mixed greens, diced apple, dried cherries, shaved goat cheese, candied walnuts, "All Seasons" apple cider vinaigrette

**SUPPER CLUB CAESAR SALAD ..... 7.99**

Garlic butter croutons, parmigiano reggiano, charred lemon

*Add fresh Spanish anchovy 3.99 • grilled chicken 5.99 filet mignon 9.99 • scampi shrimp 9.99 • broiled salmon 9.99*

**SUPPER CLUB STEAK SALAD ..... 16.99**

Filet mignon, roasted red pepper, gorgonzola, fried onions, tomato, green goddess

**SUPER COLOSSAL, BAVARIAN SOFT PRETZEL (serves 2-3) ..... 13.99**

IPA beer mustard, charred jalapeno/cheddar cheese fondue dipping sauces

**CLASSIC FRIED CHEESE CURDS ..... 9.99**

C.L.B. lager beer batter, sriracha, green goddess crema

## Farm Small Plates

**LOCAL CHARCUTERIE/CHEESE BOARD ..... 14.99**

CHECK WITH YOUR SERVER FOR THIS WEEKS OFFERINGS - **CHOICE OF 3**

Served with crostini, IPA mustard, country olives, pickled mustard seeds, pickled fig jam and candied tree nuts

**CHILLED PICNIC EGGS ..... 7.99**

BLT style, egg mousse, applewood bacon, basil, cherry tomato, ají amarillo pepper

**SIZZLED SUPPER CLUB BACON ..... 10.99**

Extra thick cut, supper club steak sauce, mighty vine tomato, sweet onion

**BBQ DRY SPICE RUBBED, ST LOUIS RIB TIPS ..... 11.99**

Classic slaw with serrano chiles and honey, house BBQ sauce, crispy onions

**DUCK CONFIT RISOTTO ..... 12.99**

Artisinal local parmesan, truffle, aborio rice, frico

## Stream Small Plates

**BAKED OYSTERS "ROCKEFELLER" James River, VA ..... 15.99**

Baked with parmesan, crispy bacon, creamed spinach, sweet sambuca

*"The best I've ever had." Phil Vettel, The Chicago Tribune*

**CHESAPEAKE OYSTERS ON THE HALF SHELL ..... 14.99**

Classic cocktail sauce, tabasco, fresh lemon

**PAN FRIED, FRESH CRAB CAKES ..... 13.99**

Yuzu tartar & fresh basil pesto sauces

**STEAMED MAINE MUSSELS ..... 11.99**

Neuske's bacon, chardonnay, meyer lemon, scampi herb butter, crostini

**LOBSTER BISQUE SOUP ..... 8.99**

Organic cream, dry sherry, san marzano tomato, garlic crouton

**HOT MARYLAND CRAB DIP ..... 10.99**

Fresh lump blue crab, artichoke, spice mode chili dust, lavash

**FRESH ATLANTIC CALAMARI ..... 10.99**

Flash-fried crisp, sweet chili firecracker sauce, sesame

**ESCARGOT BOURGUIGNON ..... 12.99**

French helix snails stuffed in jumbo mushrooms & bathed in rich scampi/herb butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

# Escorts

STEAMED BROCCOLINI CROWNS .....	4.99
<b>M</b> CRISPY BRUSSELS SPROUTS, WITH NUESKE'S BACON & HARISSA .....	6.99
SALT CRUSTED BAKED POTATO .....	4.99
LOADED BAKED POTATO .....	5.99
GARLIC TOSSED POMMES FRITES .....	5.99
<b>M</b> CHEESY HASH BROWN CASSEROLE .....	5.99
BAKED MAC 'N' CHEESE GRATIN .....	5.99
BRANDIED "DIANE" MUSHROOMS .....	5.99
PARMESAN POLENTA FRIES, PESTO ....	6.99

# Non Alcoholic Beverages

<b>SOFT DRINKS</b> .....	2.99
Coke, Diet Coke, Sprite, Chicago's Own Green River, Fanta Orange	
<b>ARTISAN BOTTLED BEVERAGES</b> .....	3.99
Craft Ginger Beer or Goose Island Root Beer	
<i>Add a scoop of ice cream to make it a Root Beer Float ~add 1.49</i>	
<b>FRESH JUICE</b> .....	3.49
Apple, Cranberry, Orange or Pineapple	
<b>HOT TEA</b> .....	2.99
Novus, Assorted Selections	
<b>FRESH BREWED ICED TEA or HOUSE MADE LEMONADE</b> .....	2.99
<b>2% MILK or CHOCOLATE MILK</b> .....	2.99
<b>SAN PELLEGRINO ITALIAN WATER</b> .....	4.99
Sparkling or Still - 1 ltr	
<b>HOT COFFEE</b> .....	2.49
Douwe Egberts	

# Weekly Specials

<b>TUESDAY</b> .....	
\$5 bartenders whim cocktails all night	
<b>WINE WEDNESDAY</b> .....	
Half off all bottles of wine, \$2 oysters all night	
<b>THURSDAY</b> .....	11.99
1/2 Pound Steak Burger/Supper Club Lager Pint	
<i>Add bacon, fried egg, local cheddar, gorgonzola, onion jam, roasted poblano chiles, * add a buck</i>	
<b>CLASSIC FRIDAY FISH FRY</b> .....	16.99
C.L.B. lager batter, jalapeño honey coleslaw, supper club fries, yuzu basil tartar sauce, lemon	
<b>SATURDAY SLOW ROASTED PRIME RIB</b>	
Thyme jus, horseradish crème fraîche, maldon sea salt, supper club potatoes, green beans	
<b>Prince Cut, 1/2 pound</b> .....	23.99
<b>King Cut, 1 full pound</b> .....	34.99
<b>SUNDAY</b> .....	
\$6 Old Fashioneds, Manhattans, and Tom Collins	

*private luncheons of any type welcomed...*

**OPEN TUESDAY – SUNDAY AT 4PM**

394 W Virginia Ave.  
Crystal Lake, IL 60014  
(815) 526-3777

[WWW.MSUPPERCLUB.COM](http://WWW.MSUPPERCLUB.COM)



@MSUPPERCLUB

*Executive Chef & Partner  
Dave Perlick*

# Chef Signatures

## WITH YOUR DINNER

Please enjoy our complimentary farm fresh relish tray and warm garlic ciabatta roll for your table.

All Steak choices are served with a baked potato and broccoli

All other signature entrées (unless otherwise noted) are accompanied by our signature Supper Club potatoes and brown butter green beans

*Add a soup/chili or house salad for \$2.99*

# Angus Butter Steaks

## OUR HAND CUT STEAKS,

are proudly sourced from Stockyards in Chicago, graded no lower than the top 10% of all U.S. cattle, masterfully wet aged 21-28 days and broiled to your preferred temperature, simply served with maldon sea salt and fresh butter

<b>FILET MIGNON</b> .....	30.99
7 oz. center cut, tender and delicious	
<b>SKIRT STEAK</b> .....	26.99
10 oz. an excellent blend of rich beef flavor and juiciness, garlic/herb marinade	
<b>N.Y. STRIP STEAK</b> .....	32.99
12 oz. cut from the tender short loin for maximum flavor	
<b>M</b> RIBEYE STEAK .....	34.99
16 oz. the most well marbled of all beef cuts	
<b>"ALL ENTREES CAN SURF"</b> .....	11.99
Choice of broiled lobster tail, shrimp dejoghne/scampi or jumbo lump crab cake	

**STEAK ENHANCEMENTS - BUTTER CRUST OR SAUCES ~ 2.99**  
parmesan, horseradish, blue cheese, peppercorn or garlic confit crusts  
brandied diane sauce or truffled maitre d' butter

# Supper Club Specialties

<b>M</b> STEAK MEDALLIONS DIANE STYLE .....	23.99
Brandy flambe, maille dijon mustard, organic cream, roasted mushrooms	
<b>CRISPY CHICKEN JAGERSCHNITZLE</b> .....	19.99
Pelligrino marsala demi glace, fresh thyme butter, panko crust, roasted mushrooms	
<b>INDIANA HALF DUCK CONFIT "L'ORANGE"</b> .....	24.99
Grand mariner/clementine marmalade, savory au jus	
<b>M</b> FORK TENDER, CABERNET BRAISED, BEEF SHORT RIB .....	26.99
Crispy parmesan polenta cake, natural herb jus, crispy onions, baby carrots	
<b>COLOSSAL, GERMAN PORK SCHNITZEL</b> .....	22.99
Crispy cutlet with grilled lemon, fresh herb butter, nuskes bacon briased kraut	
<b>CHICKEN PARMESAN "AL FORNO"</b> .....	21.99
Crispy panko, san marzano tomato sugo, basil pesto, baked with local mozzarella	
<b>PUMPKIN AND MASCARPONE TORTELONNI</b> .....	19.99
Fried sage, candied hazelnut brown butter, frico crumble, parmiggiano reggiano	

# Seafood Signatures

<b>M</b> PECAN CRUSTED LAKE ONTARIO WALLEYE .....	23.99
Apple cider beurre blanc, candied Georgia pralines	
<b>WILD ATLANTIC COD PICATTA</b> .....	23.99
Garlic butter crusted, meyer lemon/caper beurre blanc	
<b>CEDAR PLANKED SALMON</b> .....	22.99
BLiS maple-bourbon mustard lacquer, red onion confit, beurre blanc	
<b>FRENCH FRIED YELLOW PERCH</b> .....	21.99
Jalapeño bacon slaw, yuzu tartar sauce, garlic club pommes frites	
<b>CHICAGO'S OWN, SHRIMP DEJOGHNE</b> .....	24.99
Jumbo scampi shrimp, sizzled garlic, sherry flambee, toasted butter crust	
<b>M</b> WEST COAST CIOPPINO .....	25.99
Rich seafood stew with jumbo shrimp, mussels, crab, seasonal white fish, lobster fumet	

*We offer a wide range of private party/catering possibilities  
contact us to plan your special event today*

*\*privatedining@msupperclub.com\**