



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 white anchovy 2.99 • 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

THE "BAVARIAN BARBARIAN" SOFT PRETZEL (serves 2-3) 13.99

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

CLASSIC SUPPER CLUB FRIED CHEESE CURDS 9.99

C.L.B. lager beer batter, 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

CABERNET BRAISED BEEF SHOROT RIB RISOTTO 12.99

Artisinal local parmesan, truffle, aborio rice, frico

FRENCH ONION SOUP "AU GRATIN" 7.99

Caramelized sweet onion, korbelt brandy, roasted beef jus, bubbly wisconsin gruyere

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, crispy pita

FRESH ATLANTIC CALAMARI 10.99

Flash-fried crisp, sweet chili firecracker sauce, sesame

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
M CRISPY BRUSSELS SPROUTS, WITH NUESKE'S BACON & HARISSA	6.99
SALT CRUSTED BAKED POTATO	4.99
LOADED BAKED POTATO	5.99
FRESH CUT FRENCH FRIES.....	4.99
M 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

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

Weekly Specials

TUESDAY	
\$5 bartenders whim cocktails all night	
WEDNESDAY	
Half off glasses of wine, \$2 oysters all night	
THURSDAY	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>	
CLASSIC FRIDAY FISH FRY	16.99
C.L.B. lager batter, jalapeño honey coleslaw, supper club fries, yuzu basil tartar sauce, lemon	
SATURDAY SLOW ROASTED PRIME RIB	
Thyme jus, horseradish crème fraîche, maldon sea salt, supper club potatoes, green beans	
King Cut, 1 full pound	34.99
SUNDAY	
\$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



@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

FILET MIGNON	30.99
7 oz. center cut, tender and delicious	
SKIRT STEAK	26.99
10 oz. an excellent blend of rich beef flavor and juiciness, garlic/herb marinade	
N.Y. STRIP STEAK	32.99
12 oz. cut from the tender short loin for maximum flavor	
M RIBEYE STEAK	34.99
16 oz. the most well marbled of all beef cuts	
"ALL ENTREES CAN SURF"	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

M STEAK MEDALLIONS DIANE STYLE	23.99
Brandy flambe, maille dijon mustard, organic cream, roasted mushrooms	
CRISPY CHICKEN JAGERSCHNITZLE	19.99
Pelligrino marsala demi glace, fresh thyme butter, panko crust, roasted mushrooms	
INDIANA HALF DUCK CONFIT "L'ORANGE"	24.99
Grand mariner/clementine marmalade, savory au jus	
M FORK TENDER, CABERNET BRAISED, BEEF SHORT RIB	26.99
Crispy parmesan polenta cake, natural herb jus, crispy onions, baby carrots	
COLOSSAL, GERMAN PORK SCHNITZEL	22.99
Crispy cutlet with grilled lemon, fresh herb butter, camamelized onion/bacon jam	
CHICKEN PARMESAN "AL FORNO"	21.99
Crispy panko, san marzano tomato sugo, basil pesto, baked with local mozzarella	
SLOW ROASTED STEAK MEATLOAF	19.99
Smoked tomato/brown sugar glaze, marsala roasted mushrooms, glazed baby carrots	

Seafood Signatures

M PECAN CRUSTED LAKE ONTARIO WALLEYE	23.99
Apple cider beurre blanc, candied Georgia pralines	
WILD ATLANTIC COD PICATTA	23.99
Garlic butter crusted, meyer lemon/caper beurre blanc	
CEDAR PLANKED SALMON	22.99
BLiS maple-bourbon mustard lacquer, red onion confit, beurre blanc	
FRENCH FRIED YELLOW PERCH	21.99
Jalapeño bacon slaw, yuzu tartar sauce, garlic club pommes frites	
CHICAGO'S OWN, SHRIMP DEJOGHNE	24.99
Jumbo scampi shrimp, sizzled garlic, sherry flambee, toasted butter crust	
M 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