



TO BEGIN

FRENCH ONION	\$13
Sweet Onions, Beef Broth, Crusty Bread, Baby Swiss	
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	
FUGAZETTA	\$18
Homemade Pizza, WI Special Blend Cheese, Shaved Onions	

HOUSE MADE PASTA

PAPPARDELLE *	\$34
Short Rib, Beef Jus, Roasted Vegetables, Herbed Ricotta	
WILD MUSHROOM RAVIOLI *	\$32
"River Valley Ranch" Mushroom, Herbed Ricotta & Artichoke Cream Sauce	

FROM THE GRILL

GRILLED RIBEYE *	\$50
12oz Ribeye, Parmesan Risotto, Grilled Asparagus	
NEW YORK STRIP *	\$44
12oz Strip, Grilled Asparagus, Chimichurri Butter, French Fries	
240 WEST PRIME BURGER *	\$24
Prime Beef Blend, WI Brie, Onion Bacon Jam, Arugula, Truffle Aioli, French Fries, Brioche Bun	

Friday Nights Out

Steak & Lobster Special \$49/person • Available Every Friday Evening

FIRST COURSE

240 SALAD

Garden Greens, Bacon, Blue Cheese, Tomato

SECOND COURSE

SEASONAL SORBET

MAIN COURSE

STEAK & LOBSTER

8oz Sirloin & Butter Poached Lobster Tail, White Truffle & Mash Potato, Haricot Vert

DESSERT

KEYLIME PARFAIT

Whip Cream, Graham Cracker, Lime Panna Cotta

MANAGER'S RECOMMENDED WINE PAIRING
PRISONER UNSHACKLED SAUVIGNON BLANC

Locally-Sourced
Wisconsin-Made

MORE THAN RED MEAT

BEEF SHORT RIBS *	\$32
Boneless Beef Short Ribs, Garlic Mashed Potatoes, Demi Glace	
ROASTED SWEET & SAVORY CHICKEN *	\$34
Oven Roasted Half-Chicken, Mango Salsa, Lime Cilantro Rice	
SEARED SALMON *	\$37
Corn Puree, Caramelized Carrots, Baby Kale-Fennel Salad	
CHILEAN SEA BASS *	\$46
Carrot Puree, Lemon Beurre Blanc, Charred Lemon	

ENHANCEMENTS

BROCCOLINI	\$7
GARLIC MASHED POTATO	\$7
MUSHROOMS	\$7
FRENCH FRIES	\$7

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 11.09.2023



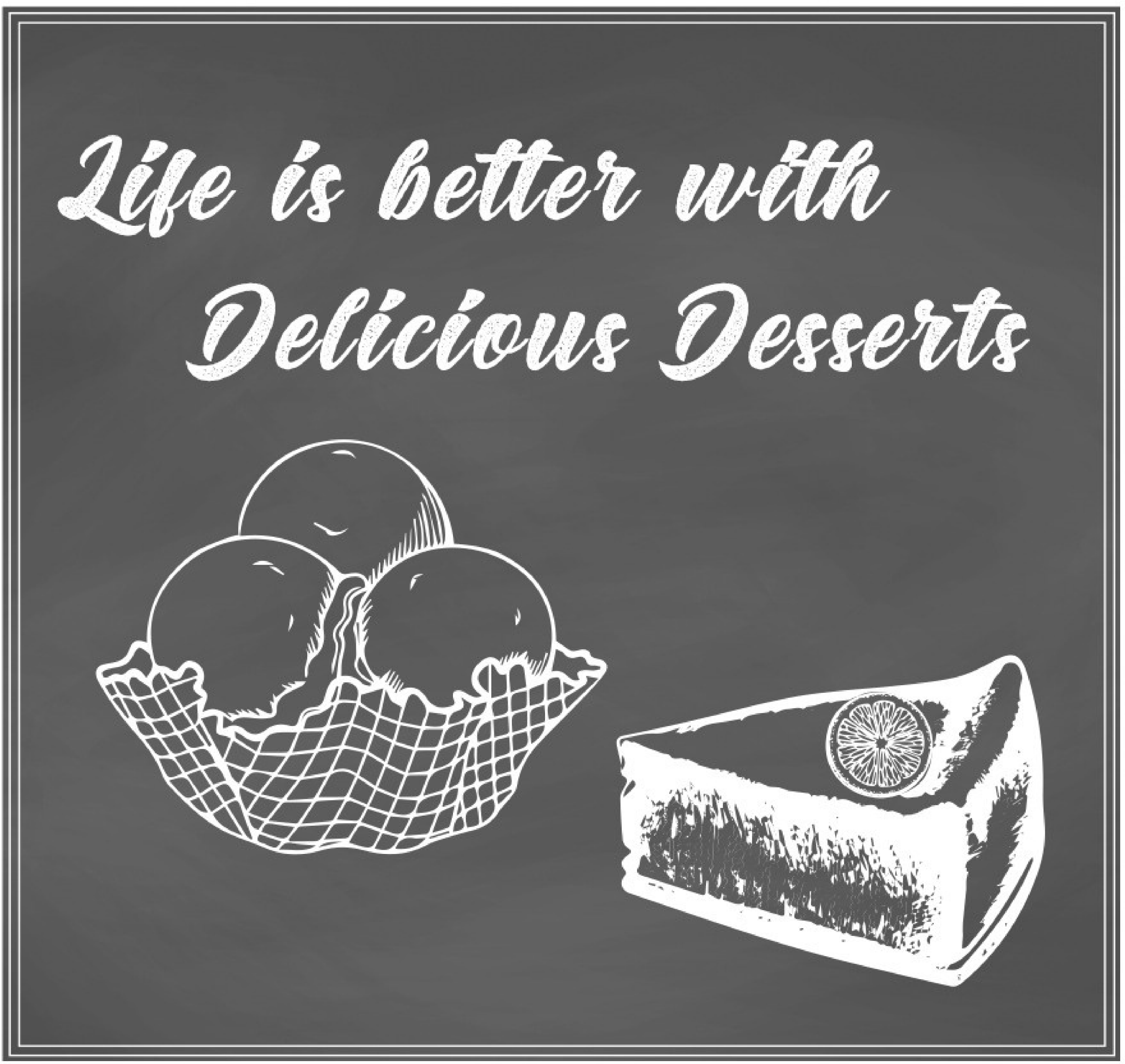
LOCALLY-SOURCED

CHEF'S FAVORITE

VEGETARIAN

GLUTEN FREE

DESSERTS	
CRÈME BRULEE	\$11
Chocolate Shortbread, Smoked Sea Salt Caramel, Fresh Raspberries	
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)	



- DRINK SELECTION -



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

LOCALLY SOURCED

MOST POPULAR

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	



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,	

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