

# fratellos

WATERFRONT RESTAURANT

## APPETIZERS

### EDAMAME PODS **V**

Steamed soybean pods sprinkled with kosher salt and a sesame orange chili sauce 6.49

### FRATELLOS CRUNCH CHICKEN TENDERLOINS

Hand-breaded chicken tenderloins served with fries & a sweet mustard dip 9.49

### HANDMADE POTATO CHIPS **V**

Fresh potato chips with smoked Fox River Salt & cilantro crème fraîche 6.49

### WISCONSIN CHEDDAR CHEESE CURDS **V**

Deep fried white cheddar Kaufhold's Kurds from Ellsworth, Wisconsin 10.99

### BAM BAM SHRIMP **S**

Hand-breaded fried shrimp drizzled with a creamy Thai chili sauce 11.99

### SHRIMP SCAMPI FLATBREAD **S**

Lemon & white wine butter sauce, Mozzarella, chopped shrimp, roasted tomatoes & Parmesan on flatbread crust 13.99

### BASIL ROMA TOMATO BRUSCHETTA **V**

House-made bruschetta, Fresh Mozzarella, basil and balsamic glaze on toasted crostini 9.99

### BIG DIP **V**

Toasted pitas, spinach & artichoke dip, bruschetta and a roasted red pepper hummus 11.49

### SASHIMI TUNA **S A**

Sushi grade sesame-seared Ahi tuna, cucumber salad and soy chili vinaigrette 11.99

### GOCHUJANG BRUSSEL SPROUTS **V**

Fried brussel sprouts tossed with an Asian chili sauce 7.99

### SPINACH & ARTICHOKE DIP **V**

Artichoke hearts, spinach, Parmesan & Mozzarella served with crostini 11.99

### CHARCUTERIE & CHEESE

Montemore, Gorgonzola, Artigiano vino rosso, Soppresseta, dried figs, almonds, kalamata olives served with crackers and honey 13.99

## SANDWICHES

### FRATELLOS STEAK BURGER **A**

Montemore cheese, pickled red onions, tomatoes & spinach on a fresh roll 11.99 ADD BACON 12.99

### ROASTED VEGETABLE TACOS **V**

Whole wheat tortillas, black bean purée, roasted corn, zucchini, red onion and red bell pepper topped with pico de gallo and crispy chickpeas 11.99

### STRAWBERRY POPPY SEED TURKEY

Hand-cut turkey, caramelized onion, Montemore cheese, mixed greens and a strawberry poppy seed dressing on tomato focaccia bun 10.99

### CHAR-GRILLED CHICKEN MELT

Grilled chicken breast, fig spread, brie, Prosciutto, oven roasted tomatoes, on a schiacciata roll 13.99

### BBQ PORK

Pulled pork, BBQ sauce & haystack onions on a brioche bun 10.99

## STEAK & SEAFOOD

### FILET **G A**

8oz. USDA beef tenderloin filet served over a sauté of broccoli, yellow & green squash, mushrooms, figs & toasted almonds garnished with a balsamic & braised garlic compound butter 33.99

### SIRLOIN **G A**

8oz. USDA choice boneless top sirloin on a potato leek gratin with sautéed green beans & roasted tomatoes 23.99

### NY STRIP **G A**

45 day dry-aged 12oz NY strip steak seasoned with our smoked Fox River Salt, pan roasted fingerling sweet potatoes, garlic kale 39.99

### STEAK & SCALLOPS **G S A**

8 oz. USDA choice boneless top sirloin paired with two seared scallops, lobster rosé sauce & served with garlic & herb mashed potatoes & asparagus 29.99

### GRILLED SALMON **S A**

Grilled salmon, gremolata farro, tomato & red pepper sauce 24.99

### PAN-FRIED WALLEYE **S**

Lightly breaded walleye served with cracked creamer potatoes, French green beans & a butter pan sauce 26.99

### SEARED SCALLOPS **G S**

Pan seared scallops, Applewood bacon, potatoes, mushroom & asparagus sauté with a Florentine sauce & fried parsnips 29.99

### BARRAMUNDI **S A**

Pan seared Asian seabass with a ginger miso glaze, wasabi-edamame purée, curry roasted caulilini 20.99

### FISH & CHIPS **S**

Crispy cod & fries served with our tartar sauce & a side of coleslaw 16.99

### FRIDAY LAKE PERCH FISH FRY **S**

Fresh lake perch breaded & served with a side of coleslaw & your choice of fries or potato salad with tartar sauce & rye bread

LUNCH 13.99 DINNER 18.49

Served only on Fridays

### SALMON BLT **S A**

Seared salmon, bacon, lettuce and tomato with a cilantro lime mayo on a toasted English muffin 13.99

### SEAFOOD PO'BOY **S**

Chilled lobster & shrimp, celery, fresh cayenne mayo salad, romaine & fried tomato inside a croissant bun 11.99

### PROSCIUTTO & SOPPRESSETA

Smoked Provolone melted over sliced Prosciutto and Soppresseta cured meats, with an artichoke aioli on a chia ficelle roll 10.99

### FISH TACOS **S**

Two soft whole wheat tortillas, lightly blackened seared cod paired with chipotle mango salsa, shredded spinach & cilantro crème fraîche 12.99

UBER  
eats  
NOW OFFERING DELIVERY!

## SOUP & SALAD

### SOUP OF THE DAY

Cup 3.59 Bowl 5.49

### WORLD FAMOUS WHITE CHICKEN CHILI

Sour cream & cheese  
Cup 3.99 Bowl 6.49

### CAESAR

Romaine, sliced eggs, crostini, Parmesan, Caesar dressing 10.49  
add grilled chicken 13.49

### CRUNCH CHICKEN

Fratellos crunch chicken tenderloins, greens, red onions, cucumbers & tomatoes served with mustard vinaigrette 13.49

### GINGER MISO SALMON **G S**

Seared salmon over tossed brussel sprouts and blended lettuce, ginger miso dressing, mushrooms and cashews 19.99

### AHI TUNA **S A**

Sesame seared tuna, greens, peppers, scallions, cucumbers, tomatoes, enoki mushrooms & almonds in a soy vinaigrette 14.99

### STEAK SALAD **G A**

Seared sirloin on a blend of mixed greens, brussel sprouts and kale, tossed with a balsamic-dijon dressing with radish and Cotija cheese 14.99

## ARTISAN PIZZA

Gluten free available. **G**

### MARGHERITA **V**

Roma tomatoes, fresh basil, fresh Mozzarella over garlic infused oil 10.99

### MEATLOVERS

Sausage, pepperoni, spicy Capicola ham, bacon & Mozzarella over tomato sauce 13.99

### ARUGULA PIZZA

Prosciutto, pears, caramelized onions and Mozzarella topped with garlic oil and fresh arugula 11.49

### VEGGIE THAI **V**

Red & green peppers, red onion, carrots, enoki mushrooms, cilantro, pistachios, Mozzarella with a Thai peanut & spicy red chili sauce 11.99

## CHEF'S SPECIALS

### SAUSAGE RAGU PASTA

Italian sausage, smashed roasted tomatoes, spinach, onion, bell peppers & mushrooms over rigatoni pasta 17.99

### BRAISED BEEF RAVIOLI

Braised beef and wild mushrooms over braised beef filled ravioli in a roasted tomato and red wine sauce 20.99

### CARBONARA

Crispy pork belly, sausage, peas, lemon, caramelized garlic, cream, tossed in linguini, garnished with Parmesan 16.99

### BRAISED CHICKEN

Halved chicken with a wild mushroom sauce on a cheddar cheese polenta 20.99

### VEGETABLE PASTA **V**

Sautéed zucchini, squash, leeks, artichokes and spinach in a lemon & basil infused butter sauce with linguine 17.49

### BRUSCHETTA CHICKEN **G**

Grilled chicken breast, house bruschetta & Mozzarella over pesto-infused risotto & French green beans with a balsamic glaze 18.99

ADD SAUTÉED SHRIMP **S** 21.99

**A** Consumer Advisory Meat and fish items that are served rare or medium-rare may be undercooked. The Management advises that eating raw or undercooked meat, poultry, eggs, seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

**V** Denotes a vegetarian item.

**G** Denotes gluten free item.

**S** Denotes a seafood item

**A** Denotes a consumer advisory item.

v-a.six.19