

## Appetizers

CRISPY FRIED CALAMARI - Cherry peppers, aioli, tomato sauce 9.  
BLETSOE'S FAIR STYLE CURDS - Garlic Aioli, Our Ranch 7.  
WASABI CRUSTED AHI TUNA - Seared rare, sweet chili & soy reduction, sesame seeds 11.  
STUFFED MUSHROOMS - Blue Crab stuffed, roasted with three cheeses 10.



## Soups

SOUP OF THE MOMENT - Our best effort of the day 3.  
LOBSTER BISQUE - Traditional Style Upgrade 2. / Ala Carte 4.

## Salads

ADD TO ANY SALAD; CHICKEN \$3, PRIME SKIRT STEAK \$6, CHILLED JUMBO SHRIMP (Three) \$6

WISH HOUSE SALAD - Assorted baby lettuce, seasonal "stuff from our garden" (Included) / Ala Carte 4.  
CAESAR - Hearts of romaine, parmesan, croutons and creamy style Caesar - Upgrade 3. / Ala Carte 6.  
HEIRLOOM TOMATO & "JUST MADE" MOZZARELLA - Balsamic vinegar, basil, extra virgin olive oil - Upgrade 4. / Ala Carte 7.  
CHILLED ICEBERG "BLT" - Neuske's apple smoked bacon, garden tomatoes, blue cheese crumbles - Upgrade 3. / Ala Carte 6.  
ROASTED PEAR & BLUE CHEESE - Shaved red onion, candied pecans, balsamic vinaigrette Upgrade 3. / Ala Carte 6.  
BABY SPINACH SALAD - Tomato, mushroom, crispy fried onion, warm bacon vinaigrette, blue cheese drizzle - Upgrade 3. / Ala Carte 6.

## 1600° Steaks

INCLUDES CHOICE OF SOUP OF THE MOMENT OR WISH HOUSE SALAD AND CHOICE OF BAKED POTATO, TWICE BAKED POTATO, YUKON GOLD MASHED POTATOES, SKINNY FRIES, VEGGIES O'DAY, OR GRILLED ASPARAGUS.

**PRIME SIRLOIN 8 oz 19.**  
Marinated, served sliced, tender medium flavored.  
Cut and aged specifically for WISH.  
Graded Prime.  
Wet Aged 21 days.

*"From the Butcher Shop"*  
**TODAYS CUTS (MKT.)**  
Cuts chosen daily.

**FILET MIGNON 6/10 oz 21. / 31.**  
Tender and lean.  
Cut and aged specifically for WISH.  
Wet aged 28 days.

**NEW YORK STRIP 12 oz 27.**  
Cut and aged specifically for WISH.  
Wet Aged 21 days.  
Dry Aged a minimum of 14 days.

**PRIME SKIRT STEAK 10 oz 19.**  
Marinated and Grilled.  
Served with "Huge" Steak Fries,  
roasted shallot & Blue Cheese butter.  
Graded Prime.

**BONE IN STRIP STEAK 16 oz 33.**  
Cut and aged specifically for WISH.  
Wet Aged 21 days.  
Dry Aged a minimum of 14 days.

ANY STEAK OSCAR STLE 6. ADD BLUE CHEESE CRUST 3. ADD CARMELIZED ONIONS 2. ADD SAUTEED WILD MUSHROOMS 3.  
ADD MAINE LOBSTER TAIL 6 oz. 17. ADD ALASKAN KING CRAB 3/4 lb 17.  
WE ARE NOT RESPONSIBLE FOR WELL DONE STEAKS.

## Seafood

FLOWN IN FRESH AND INCLUDES CHOICE OF WISH HOUSE SALAD or SOUP OF THE MOMENT

YELLOWFIN TUNA - Grilled, sliced, with garlic and sesame spinach, jasmine rice, ginger soy "steak sauce", wasabi 27.  
"WISH SCAMPI" AL FORNO - Shrimp, garlic, onion, tomatoes, cherry peppers, white wine, asiago, over linguine 20.  
ATLANTIC SALMON - Pan roasted, broccoli, carrots, celery, garlic, jasmine rice, teriyaki, peanuts 19.  
JUMBO SCALLOPS - Pan seared, roasted red potatoes, english peas, sweet corn, brown butter vinaigrette, crispy carrots 25.

## Or How About...

INCLUDES CHOICE OF WISH HOUSE SALAD or SOUP OF THE MOMENT

HALF POUND BURGER - Certified Angus beef, lettuce, tomato, onion, skinny fries 10. / without soup or salad 8.  
GRILLED CHICKEN SANDWICH - Marinated, Monterey Jack cheese, tomato, red onion, leaf lettuce, skinny fries 10. / without soup or salad 8.  
BABY BACK RIBS - 12H, House-made Hickory BBQ sauce, skinny fries, "Steph's Slaw" 20.  
ROASTED CHICKEN - Semi-boneless, Yukon gold mashed potatoes, garlicky spinach, lemon-thyme jus 16.  
RIGATONI BOLOGNESE - Braised Short Rib Ragù, herbed cheese, olive oil bread crumbs, basil 14.

## Embellishments

ENOUGH TO SHARE

NUESKE'S FORK n KNIFE DOUBLE CUT GRILLED BACON 8.  
SPINACH - Sautéed, steamed or au gratin 5.  
VEGETABLE OF THE MOMENT - MKT.  
GRILLED JUMBO ASPARAGUS 5.  
SAUTEED WILD MUSHROOMS - Portobello, Shitake, Oyster, Domestic 5.  
LOADED 3/4 BAKED POTATO - Bacon, sour cream, cheddar, chives 5.  
TWICE BAKED POTATO - Chive, bacon, sharp cheddar 5.  
SKILLET OF MAC & CHEESE 5.  
SKINNY FRIES 4.  
LUSCIOUS YUKON GOLD MASHED POTATOES 4.

An 18% Gratuity will be added to groups of 6 or more We will be happy to split checks for parties of 6 or less

Executive Chef: Joel Kasten Phone: 715-298-2903 Fax: 715-298-2905 wishsteakhouse.com

# What you might not know about Wish...

## The Road to 5006 East Jelinek

Old high school friends, Joel Kasten and Dan Maas (Boone) were enjoying a homecoming cocktail one chilly Wisconsin evening back in the fall of 2003. As the night progressed, and one cocktail turned into a few more, Joel and Boone started to discuss their mutual wish to own and operate a steakhouse near Wausau, Wisconsin, the community where their families live and where they both grew up.

Much like creating a fine wine, the fruits of their imagination could not be harvested until precisely the right moment. After many years of planning, and exhaustive efforts searching for just the right location they eventually found a home for their steakhouse - the former Moose Lodge of Weston. With tremendous support from family and friends, the doors of the **Wisconsin Steakhouse (Wish)** opened to the public on April 8, 2008. And, with that opening, Joel and Boone felt that their wish for creating a remarkable steakhouse had become a reality. It is their wish that you feel the same way too.

## The Chef

Executive Chef & Co-Owner of Wish, Joel Kasten began his studies in Hotel and Restaurant Management at UW Stout and continued the journey with a degree from the prestigious Culinary Institute of America in Hyde Park, New York. Chef Kasten has worked with and apprenticed under some of the country's most celebrated chefs, including Jeremiah Tower, the first executive chef of Chez Panisse in Berkeley, California. Other notable stops in Chef Kasten's culinary journey include the Star's restaurant located in Oakville, California, and New York's premiere catering company, Abigail Kirsch, at Tappan Hill.

At 26, young Kasten had his first taste of restaurant ownership with the purchase of a South Florida perennial lunch favorite "Beany's", located in the elite community of Boca Raton. During his tenure, Beany's, was voted Best Lunch Restaurant and one of South Florida's Gourmet 100 for four consecutive years. Before relocating back to Wisconsin, Kasten accepted a post with the famed Opus 5 restaurant where as Executive Chef he earned the awards of Best New Restaurant and Best Continental Cuisine.

## The Product

Wish isn't just any steakhouse. This is the Wisconsin Steakhouse where you will find only the finest cuts of meat. Our product has been aged, cut and hand selected to meet our strict specifications. Stockyards Beef of Chicago, Illinois, our major beef provider, is the top beef purveyor in the United States and has been for over 100 years. All of the steaks at Wish are either wet or dry aged, which intensifies the flavor of the beef and creates an extremely tender steak. Unique to the area, Wish is proud to offer Prime cuts (the top 2% of all graded beef) to our most discriminating guests and also feature Certified Angus (the top 8% of Choice graded beef).

More than just a place for top quality beef, Wish offers only the freshest seafood, flown in directly several times weekly to our kitchen from the ports of Gloucester, Massachusetts and Maine.

Because using only the finest and freshest ingredients is our priority we at Wish have searched long and hard for great local partners and products. For example, Bletsoe's Cheese and New Roots Coffee are some of the premier products used at Wish. In season we bring the farm to the table by procuring fresh produce from local farmers. Also, we till our own soil and grow some of our own fresh herbs right on the grounds at Wish. In the summertime, please feel free to stroll our herb garden to see and smell fresh basil, rosemary, cilantro, lavender, thyme and so much more.

## The Wine...

Our Wine List is one of the most comprehensive lists in Wisconsin. Wish features mostly domestic wines but we have peppered in some classic and popular international selections as well. We encourage you to experiment with your wine and food pairings and throw "wine protocol" caution to the wind. Be daring! At Wish we encourage decadence! So, if you're wanting to try a great bottle of Red that you've had your eye on forever, but you have chosen a seafood entrée, you should indulge yourself! Who knows? You might just stumble upon the best wine and food pairing in history! Cheers!

## The Mission...

It is our mission to provide our guests with both the finest products and service at a fair price and on a consistent basis. We will not sacrifice quality. Neither should you!

Enjoy!

Bon Appetite!

Zum Wohl

Salute!

Prost

Guten Appetit