





**All Menu Items Available "To Go"
September 24-25, 2019**


We support local, sustainable foods. Some of our partners include Pinehold Gardens, Jeff-Leen Farms, Anodyne Coffee and Maple Creek Farms.

Soups

 Shrimp Bisque, with grilled shrimp, chives, and crème fraiche, 5


  Farmers Market Tomato Soup with basil-garlic scape pesto, crème fraiche, and charred Shishito peppers, 4

 Denotes an option that can be prepared vegetarian



 Denotes an option that can be prepared without wheat


Small Plates

Shrimp and Vegetable Tempura with zucchini, yellow squash, Sriracha aioli, and soy-ginger sauce, 8

 Mediterranean Angel Hair Pasta with olives, capers, scallions, cherry tomatoes, kale, and parmesan cheese, 7


Salads


  Seasonal Greens with pickled radishes, beets, kohlrabi, fresh herbs, Carr Valley Snow White Goat cheddar, toasted walnuts, and sherry vinaigrette, 5


 Spinach with oven roasted tomatoes, pine nuts, baguette crouton with brie cheese, and tarragon vinaigrette, 4

Large Plates

Korean Barbecued Beef Short Rib with gochujang, ginger and garlic rice, kimchi, soft cooked egg, avocado, and cilantro, 14


 Pan Seared Chicken with stir fried couscous, green beans and roasted cauliflower, and coconut-curry tomato sauce, 14


 Grilled Sirloin Steak* with jicama, tomatillos, corn, and black beans, Cotija cheese, and chimichurri sauce, 15

 Grilled Miso-Mirin Glazed Striped Bass with black rice pilaf, grilled zucchini and eggplant, and wasabi sauce, 15

Desserts

Chocolate-Peanut Butter Mousse with peanut butter crunch, caramel sauce, and peanut butter ice cream, 5

 Chocolate Chip Bread Pudding with Nutella sauce, crème anglaise, candied pecans, and vanilla ice cream, 5

 Vanilla or Chocolate Ice Cream, or Raspberry Sorbet, 4

**To Make A Reservation Visit
MATC.edu/Cuisine
Or Call 414-297-6697**

If you have any food allergies please notify your server when ordering.

Please note that our kitchen does not have a dedicated allergen-free area.

**Consuming undercooked or raw foods of animal origin may increase your risk of food-borne illness*

***Contains nuts*

Wisconsin sales tax of 6.1% will be added to your bill

Ask your server about parking in the Highland Garage Parking Structure (formerly BMO Harris) \$2 with purchase and parking voucher – (not available on Special Event Days)