



We have named our restaurant at Bristlecone "Stewart's Steakhouse" as a tribute to Legendary Golfer Payne Stewart. Popular and outgoing, Stewart began his pro golf career on the Asian Tour before earning his PGA Tour card in 1981. He won eleven tour events including three majors: the PGA Championship in 1989 and the US Open in 1991 and 1999. Stewart played for the U.S. team in five Ryder Cup events and two World Cups. No one was more proud to represent his country than Payne. The photograph of Payne pumping his fist in celebration after defeating Phil Mickelson on the final hole has become the iconic image of the 1999 U.S. Open, but shortly thereafter, Payne shifted the focus off of himself, holding Mickelson's face in his hands and congratulating him on a well-played tournament, and on the impending birth of his first child.

His life was cut short barely a month after the U.S. team won the 1999 Ryder Cup in Brookline, MA, when a private jet carrying he and five others crashed in a field near Aberdeen, SD. Payne Stewart was 42 years old.

Through all of his triumphs, Payne never lost sight of what was truly important, saying, "...in the end it's still a game of golf, and if at the end of the day you can't shake hands with your opponent and still be friends, then you've missed the point."

Payne was the consummate life of the party, and his sharp wit was only surpassed by his generosity. He loved a well-prepared steak, a good bottle of wine, and a great story.

Cheers, Payne.

Welcome to Stewart's Steakhouse.

Small Plates

Shrimp & Crab Mixer | \$11

Seasoned to perfection, served with Absolut vodka cocktail sauce

Beef Tenderloin Carpaccio | \$10

Dusted with fresh parmesan & drizzled with garlic infused olive oil

Thai Chili Calamari Fries | \$9

A new twist on a Legend favorite

Seared Sea Scallops | \$12

Four lush scallops, vanilla sweet potato puree & guava rum butter

Stuffed Quail | \$12

Grilled with fresh basil & goat cheese paired with a crisp risotto cake

Lobster Mac & Cheese | \$9

The best of the best

Soups

Caramelized 7 Onion Soup | \$6

Covered with melted swiss & a crisp crostini

Wisconsin Beer & Cheese Soup | \$3.50 cup / \$6 bowl

Pure Wisconsin tradition

Salads

Stewart | \$6

Seasonal greens, tomato, onion, kalamata olives, pine nuts, feta & champagne vinaigrette

Chi-Chi | \$7

Mesclun greens with Raisin river smoked duck, avocado, chipotle dusted pecans & cilantro lime balsamic

Taylor | \$6

Tender baby spinach leaves, gorgonzola, raisins, spiced walnuts & raspberry vinaigrette

The Wedge | \$6

Crunchy cold wedge of Iceberg, tomato, egg, shallot, bacon, bleu cheese wedge & peppercorn ranch dressing

Caesar | \$6

Hearts of Romaine Lettuce with classic Caesar dressing, parmesan and fresh baked croutons.

Add 6oz. Grilled Chicken or 5 Grilled Shrimp to any salad | \$4.50



Daily Special

Please call Stewart's at 367-7888 for tonight's specials!

Meat

*All Entrees Served with Chef's Select Vegetable du Jour
with choice of: roasted garlic chive Yukon gold mashed potatoes, steakhouse fries, or wild rice medley.*

Tenderloin | 6 oz. \$25 12 oz. \$40

Your choice of a 6 ounce or 12 oz tenderloin, grilled to perfection and finished with a shiraz reduction

New York Strip (14 oz.) | \$28

Seared choice cut accompanied by a brandied shiitake cream sauce

Ribeye (16 oz.) | \$32

Broiled with select seasonings and topped with a bourbon peppercorn sauce

Porterhouse (20 oz.) | \$30

Seasoned and broiled to lock in flavor, finished with a roasted shallot compound butter

Angus Sirloin (10 oz.) | \$20

Grilled to perfection and topped with a cabernet veal demi reduction sauce

Land & Sea | 6 oz. Beef \$30 12 oz. Beef \$45

Grilled Beef tenderloin smothered in herbed garlic butter with 3 grilled shrimp

Pork Tenderloin | \$18

Pan-seared, sliced, and served with a chipotle-orange marmalade

Fish, Poultry & Vegetarian

*All Entrees Served with Chef's Select Vegetable du Jour
with choice of: roasted garlic chive Yukon gold mashed potatoes, steakhouse fries, or wild rice medley.*

Kettle Chip Crusted Chilean Sea Bass | \$29

Baked Chilean Sea Bass served with a champagne cream sauce

Grilled Atlantic Salmon | \$18

Atlantic salmon accompanied by a smooth pomegranate puree

Prosciutto Chicken Pasta | \$17

Grilled Chicken accompanied by fettuccini, prosciutto, and artichoke cream sauce

Duck Breast | \$20

Pan-seared, sliced, and served with a chipotle-orange BBQ sauce

Marinated Portabella Stack | \$ 16

Grilled portabellas, bell peppers, onions, mascarpone, and balsamic syrup

Additional Sides

Lobster Mac and Cheese | \$9

Veal Demi Glazed Mushrooms | \$6

Whiskey Scented Caramelized Onions | \$3

*Government mandated advisory statement: "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."