



The PARLIAMENT
DINNER

APPETIZERS

LATE HARVEST CORN BISQUE
lobster meat, ramps,
pork belly, espelette oil..... 15

BEEF TENDERLOIN EMPANADAS
chimichurri, zesty tomato sauce.....21

FRIED OYSTERS
poblano labneh, corn relish, salsa
macha, grilled lime.....20

MEDITERRANEAN PRAWNS
tomato sauce, ouzo, green olives, feta,
sesame bread..... 18

CRISPY YUCA
queso fresco, mojo verde,
pickled onion, nduja aioli..... 14

HEARTS OF ROMAINE CAESAR
parmesan crisp, focaccia croutons,
white anchovies..... 13

BEET SALAD
watercress, smoked stracciatella,
crushed pistachio, shredded phyllo 15

LITTLE GEM SALAD
honeycrisp apples, rutabaga, ricotta
salata, black cumin seeds 14

AUTUMN SALAD
brussels sprouts, butternut squash, dried
cranberries, pepitas, shaved pecorino... 14

AHI TUNA
kabocha squash, furikake, matsutake,
sudachi vinaigrette..... 18

SMOKED WHITE FISH DIP
sunflower seeds, horseradish,
chili oil, crackers..... 18

JUST SHRIMP COCKTAIL.....21

OYSTERS DU JOUR (1/2 DOZEN)
apple mignonette, trout roe,
lemon wrap 24

ENTRÉES

SURF AND TURF
sea scallops, short rib risotto, blistered tomato, gremolata.....39

MISO-TAMARIND GLAZED CHILEAN SEA BASS
japanese eggplant, tempura maitake, fall vegetable ribbons, coconut green curry38

NEW ZEALAND WILD SALMON
pumpkin gnocchi, lobster mushrooms, shaved salsify, apple cider.....35

LAKE SUPERIOR WHITEFISH
potato purée, asparagus, spinach, lemon caper sauce.....29

LAMB CHOPS
bomba rice, sweet saffron onion confit, ras el hanout, green chermoula.....35

GASCONY DUCK BREAST
parmesan fingerling galette, swiss chard, spice-poached pear, vanilla parsnip purée34

PAPPARDELLE PASTA
veal cheeks, chanterelles, cipollinis, rapini, black garlic..... 30

BISTRO CHICKEN BREAST AND CRISPY CHICKEN THIGH CONFIT
truffled soft polenta, spaghetti squash, corn, thumbelina carrots29

SEVEN VEGETABLE TAGINE
couscous, pickled golden raisins, marcona almonds, tomato saffron broth.....28

PRIME CUTS

all steaks accompanied by garlic confit & rosemary sea salt

THE PARLIAMENT BURGER*
wisconsin cheddar or salemville blue 20
20 OZ. PRIME BONE IN RIBEYE*63
8 OZ. CENTER CUT FILET MIGNON*55
12 OZ. NEW YORK CUT SIRLOIN*57

béarnaise • red wine • prime 76 steakhouse

SIDES

garlic spinach & mushrooms12 house made fries with sea salt 11

roasted tri-color baby carrots,
cranberries, cider glaze.....12 crispy brussels sprouts,
vadouvan tartar12

grilled jumbo asparagus 11 lemon parmesan crispy
fingerling potatoes12

FOR THE TABLE

MEZZE BOARD
kibbeh, feta dip, eggplant muhammara, harissa hummus, marinated olives..... 28

CHARCUTERIE BOARD
local cheeses, cured meats, pqb sourdough, mostarda 29

CLASSIC MARGHERITA
tomato, fior di latte, basil.....20

CACIO E PEPE FLATBREAD
white sauce, pork belly, pecorino, piquillo pepper, arugula..... 23

contains gluten gluten free option available contains nuts nut free option available
vegetarian vegetarian option available vegan vegan option available

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please advise your server of any food allergies.

WINE BY THE GLASS

SPARKLING

LAURENT-PERRIER LA CUVÉE NV
elegant, refined, classic cuvée..... 22

FERRARI, BRUT ROSÉ, TRENTO
currant, wild strawberry, minerality, racy acidity 18

MAURICE BONNAMY, CRÉMANT DE LOIRE NV
fine bead, fresh, floral.....13

ROSÉ

CH. DE CAMPUGET, ROSE, 1753, VIN DE FRANCE
bright, red fruits, dry.....15

WHITE

LAND OF SAINTS, CHARDONNAY,
SANTA BARBARA COUNTY
gooseberry, baking spices, vanilla16

NIGL, GRÜNER VELTLINER, FREIHEIT, KREMSTAL
green apple, white pepper, grassy15

HERMANN J. WEIMER, DRY RIESLING, FINGER LAKES
lemon balm, orange blossom, honeysuckle.....15

ARNAUD LAMBERT, CHENIN BLANC,
CLOS DE MIDI, BRÉZÉ, SAUMUR 2020
spiced pear, melon, gently sweet15

WAIRAU RIVER, SAUVIGNON BLANC, MARLBOROUGH
grapefruit, jalapeño skin, lemon zest13

RED

ARCHERY SUMMIT, PINOT NOIR, VIRETON,
WILLAMETTE VALLEY
black cherry, pomegranate, dried roses, cocoa..... 17

HEDGES, CABERNET SAUVIGNON, CMS,
COLUMBIA VALLEY
cassis, blueberry, violet 17

ENVÍNATE, GARNACHA/MORAVIA AGRIA,
ALBAHRA, ALMANSA
ripe red fruits, nutmeg, dusty tannins.....16

SATTLER, ZWEIGELT, BURGENLAND
ripe strawberry, plum, peppercorn, medium-bodied.....15

DMN. DE DEUX ÂNES, CARIGNAN/GRENACHE,
PREMIERS PAS, CORBIÈRES
red currant, pomegranate, plum, garrigue.....15

BREWS

DRAFT

ROTATING TAP
ask your server 8

DOMESTICS

MILLER LITE, LIGHT PILSNER7

BELL’S 2-HEARTED IPA7

LAGUNITAS, IPA7

PIPEWORKS BREWING, NINJA VS. UNICORN,
IMPERIAL IPA7

IMPORTS

CORONA EXTRA, MEXICAN LAGER 7

KIRIN ICHIBAN, JAPANESE PALE LAGER7

STELLA ARTOIS, BELGIAN LAGER7

HEINEKEN, PALE LAGER7

ACHOUFFE, LA CHOUFFE
BELGIAN STRONG ALE7

GUINNESS, IRISH DRY STOUT7

HARD SELTZERS

WHITE CLAW, BLACK CHERRY OR MANGO7

CIDER

CIDER OF THE MOMENT7

COCKTAILS

ROMAN SPRITZ
anisettes, lemon, mint, grapefruit, angostura..... 16

MELÓN MOSCATEL
*tequila reposado, mezcal, watermelon, galliano,
lime, moscato d’asti*..... 16

RUBUS THORN
*rosemary vodka, barolo chinato, amaro nonino, raspberry,
lemon, orange bitters* 16

THE SUN KING
*cognac vsop, st. germain, lillet blanc, lemon, peychaud’s,
float of cru beaujolais* 16

LIGHT OF TRUTH
*whiskey, benedictine, apricot, lemon, angostura,
peach bitters* 16

ALTA ITALIA
*london dry gin, aperol, barolo chinato,
amaretto, angostura*..... 16

N/A CLUB 76
garden aromatics, lemon, club soda11

N/A PINK SPRITZ
spice aromatics, cranberry, lime, grapefruit soda11

N/A ST. AGRESTIS, PHONY NEGRONI
bottled cocktail served on the rocks with an orange twist.....11