



GREEN SHEET



WEEKEND EDITION

ISSUE 3 2025

GRAFTON OAK CREEK DELAFIELD

SPECIAL EDITION

CHEF'S DAILY DISH

ALWAYS AVAILABLE

SHORT RIB RAGÚ 18.95

rigatoni pasta, house made short rib ragú,
creamy burrata, garlic bread

SHAVED BRUSSEL SPROUT SALAD 14.95

shaved brussel sprouts, arugula, dried cranberries and
cherries, candied pecans, citrus vinaigrette

chicken 5.95 beef short rib 8.95 butcher's steak 8.95 sauteed shrimp 8.95 blackened shrimp 8.95 blackened salmon 8.95

SERRANO LIME SHRIMP WRAP 14.95

panko breaded shrimp, lettuce, roma tomato,
avocado, serrano lime crema

Craft Cocktail Spotlight

ORCHARD CIDER OLD FASHIONED 11

crown royal peach and apple whiskey, angostura bitters,
orange, apples, cherries, honey lager simple syrup,
splash of fireball, sour soda

SATURDAY
11AM-3PM

BRUNCH BULLETIN

SUNDAY
10AM-3PM

WEEKENDS ONLY

CINNAMON ROLL 8.95

sciortino's cinnamon roll, maple cream frosting, candied pecans

BREAKFAST PHILLY SANDWICH 16.50

dutch crunch roll, ribeye steak, pepper jack cheese,
fried egg, caramelized onions, arugula, garlic aioli,
parmesan peppercorn potatoes, fresh fruit

WSB BREW - LATTE

absolut vanilla vodka, mr black
coffee liqueur, baileys, honey lager
simple syrup, whipped caramel
oktoberfest coffee, whipped cream

12

WATERMELON BUBBLY

absolut vanilla vodka, house made
watermelon syrup, fresh
lime juice, prosecco

11

*CHECK OUT ALL OF OUR BRUNCH OPTIONS ON THE
BACK OF THE WATER STREET JOURNAL MENU!*