

Special Features

Tuesday Simple Supper at the Stone House

Each week enjoy a special **Old Fashioned Supper**.

See our website for next weeks feature.

*(Book a reservation early and mention Tuesday Supper
as we will prepare limited amounts and may run out.)*

Wednesday Medallion Trio*

Beef Tenderloin with Madeira Cream Sauce, Pork Tenderloin with Sweet & Spicy Barbeque Sauce, and Lamb Rib Chop with Minted Demi Sauce,
served with Parmesan Potato and sauteed vegetables. \$39.50

Thursday Date Night

Special Dinners for two every Thursday. Includes appetizer, two entrées, and dessert.
\$50 per couple, upgrades additional. See our website for current menu.

Friday Fish Fry

*Served with choice of Parmesan potato or French fries, coleslaw, and fresh baked muffins.
Early Bird Special 430 - 5PM 20% off any fish special.*

Beer Battered Cod with tartar sauce. \$22.50

Baked Cod with lemon dill butter. \$23.50

Whitefish pretzel crusted with tartar sauce. \$23.95

Combo with fried cod, baked cod & pretzel crusted whitefish. \$26.50

Saturday Steak* & Salmon

Choice Tenderloin Medallion (3oz) with Madeira Cream Sauce, and Salmon Filet
with Ginger Lime Sauce, and Dairyland Cheese Potato. \$39.95

Visit the Stable Grill

Stable Grill Hours

Lunch Tue-Sat 11-3

Dinner Tue-Thurs 4-8

Dinner Fri-Sat 4-9

Take the tunnel underground to visit the beautifully adapted
1855 stone stable for drinks and casual dining.

Weddings, Banquets, Birthdays, Corporate Dinners

*Quivey's Grove has facilities to handle your special event, whether it be
large, small, fancy, formal, casual or rustic. We have been doing special events for almost 45 years,
so we are confident we can make your event as special as you deserve.
Call us, and find out how we can accommodate your special plans.*

The food at Quivey's Grove is as authentic as the decor. Preparing the wholesome food of our forebears requires sweet butter, fresh potatoes, and heavy cream. We do our own baking and cooking from scratch. To maintain freshness we prepare limited quantities and sometimes can't anticipate the popularity of an item. Enjoy your meal.

Appetizers

Trout Black Hawk

Smoked trout spread, with cream cheese, sour cream, mayo, horseradish, and capers, served with garlic toasts honors the Sauk Indian Chief who fought the Battle of Wisconsin Heights near Prairie du Sac in 1832. \$12.95

Madison Mushrooms

Mushrooms stuffed with Westphalian ham, served with Madeira cream sauce, honors the US President whose name was given to a patch of Wisconsin wilderness in 1836, the year of his death. \$10.95

"King" James Strang Tarts

Cheese pastry baked with onions, leeks, scallions, cheese, and cream, honors the founder of a Mormon community on Beaver Island in 1847 where he declared himself king. \$9.95

Strudel Gorst

Duck and dried cherries in phyllo, served with port wine sauce, celebrates Robert Gorst, founder of a utopian commune in Dane and Green counties in 1850. \$13.95

Appetizer Sampler

A taste of our unique appetizers, to be shared around the table.

Small ~ Serves 2-3 \$27.50 **Large** ~ Serves 4-6 \$37.95

Salad & Soup

Fall Salad

Greens and tender fall spinach with diced apples, pumpkin seeds, and a cranberry walnut vinaigrette. \$6.95

Romaine & Blue Salad

Crisp romaine with our Roth buttermilk blue cheese dressing, sliced red onions, bacon, and croutons. \$6.95

Roasted Butternut Squash Soup

With swirl of hazelnut oil and frizzled leek. \$6.95

Stone House Dinner

Served with fresh baked muffins.

Heileman Bavarian Dinner

Pork schnitzel, grilled Weisswurst, and smoked pork chop, with apple cherry sauerkraut, served with sliced red potatoes in warm bacon vinaigrette, honors Gottlieb Heilman, who emigrated to Lacrosse, WI in 1857 and established the City Brewing Co. in 1858, which became G Heilemann in 1871. \$29.95

Beef Lathrop

Boneless short ribs, braised in dark beer with onions, mushrooms, and carrots, served on baby red potatoes smashed with garlic butter, cream, and fresh herbs, honors John Lathrop, the first chancellor of the University of Wisconsin in 1849, when the class numbered 20 men. \$36.95

Duck Wilcox

Semi-boneless roast half duck with a port wine cherry sauce, served with wild rice, and fried apples, honors Westport poet, Ella Wheeler Wilcox, who coined the oft repeated phrase, "Laugh and the world laughs with you, weep and you weep alone." \$36.95

Sterling Beef*

Pan seared tenderloin filet (6 oz), with red wine sauce, Dairyland cheese potato, and oven roasted broccolini glazed with steak sauce vinaigrette, honors professor John Sterling, the sole U.W. faculty in 1849, who also ran a second-hand furniture store to supplement his yearly salary of \$500. \$46.95

Veal Vilas

Tender cutlets of veal, crusted with breadcrumbs and cheese, served on sauteed spaetzle with mushroom sauce, oven roasted brussels sprouts and onions, with honey and balsamic, honors the Madison mayor, who in his 1861 inaugural stated "People have been swindled so often by those elected... it's not surprising that some look at government as a means by which the few can rob the many". \$32.95

Chicken Fairchild

Buttermilk fried chicken breast, served on spaetzle with a Green County Swiss Cheese Sauce, and honey-buttered carrots, honors Julius Fairchild, Madison's first mayor. \$28.95

Lamb Nolan*

Lamb Rack with a minted lamb demi, garlic rosemary potato tart, and oven roasted broccolini, glazed with steak sauce vinaigrette, honors John Nolen, the father of urban planning, whose recommendations in "Madison: A Model City (1911)" were largely rejected. \$42.95

Lake Trout Phoenix*

Alder wood smoked Great Lakes Trout filet baked with dill, lemon and caper butter, served with oven roasted brussels sprouts and onions, with honey and balsamic, and a Parmesan potato, honors the 250 Dutch immigrants who went down with the steamer Phoenix in Lake Michigan on November 21, 1847. \$28.95

Mushroom Leopold

Marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice and honey buttered carrots, honors Aldo Leopold, Wisconsin's champion naturalist. \$26.95

Desserts \$9.75

Baked fresh daily by the Stone House Bakers!

Turtle Pie

Bavarian chocolate cream over caramel and pecans, a Quivey's original, now a favorite.

Apple Crisp

Local apples baked under an oatmeal crumb crust and served warm with vanilla ice cream.

Chocolate Steamed Pudding

Traditional English rich cake served with Ellie's Mom's sauce with ground walnuts.

Other restaurants are in Wisconsin, Quivey's Grove is Wisconsin!

*Meat that is served rare or medium-rare may be undercooked and will only be served upon the consumers' request.
Consuming raw or undercooked meats may increase your risk of foodborne illness.

20% gratuity added to all tables of eight or more.