

Milwaukee area's most upscale restaurants

Ranked by average price of dinner for two*

Tempting two

Two other restaurants with the average price of dinner for two at \$75, join the others in some upscale-priced entrees and wine:

Ryan Braun's Graffito

\$33 highest-priced entree
Osso buco

\$330 highest-priced wine
Heitz Cellars, Cabernet Sauvignon, Napa Valley, Calif., 2002

Envoy

\$29 highest-priced entree
Filet mignon

\$278 highest-priced wine
Dum Perignon, Champagne, France

Scrumptious style

Carnevore, with an average price of dinner for two of \$180, tops the list. The ingredients of food, atmosphere and service at all of these restaurants shine through and make each unique. Bonita Nail of Hobnob points to the elegant supper club atmosphere, Michele Green talks about Bosley on Brady's neighborhood feel, and the views of the city's "most beautiful landmarks" set Harbor House apart, according to Joe Bartolotta. Varieties of cuisine and preparation are illustrated as well and the kitchen is the heart of any restaurant business. Zarletti's Brian Zarletti offers classic Northern Italian cuisine, enhanced by lessons learned in his grandmother's kitchen. Family roots run deep at Sanford as well. The restaurant opened in 1999 in chef Sanford D'Amato's father's and grandfather's grocery store and he has gone on to be the first Wisconsin James Beard award-winning chef.

American wines

Of the most expensive wines served at restaurants on the list, the American winery picks that make the top two are: Screaming Eagle Winery, Oakville, Calif., \$2,750; at Bacchus; and Scarecrow, Napa, Calif., \$1,350, at Harbor House.

Rank	Name Address	Telephone Website	Prior rank	Average dinner for two*	Cuisine Price range (entrees)	Most expensive appetizer Most expensive entree Most expensive dessert	Most expensive bottle of wine	Owner Head chef General manager
1	Carnevore 724 N. Milwaukee St. Milwaukee, 53202	414-223-2200 www.carnevore.com	(1)	\$180	Meat, seafood \$25 - \$160	\$16 - Crab cake (jumbo lump, garlic saffron aioli) \$160 - Australian Kobe filet mignon \$9 - Smores (one of four \$9 desserts)	\$4,500 - DRC La Tache Burgundy, France, 2005	Omar Shaikh Jarvis Williams Rick Montes
2	The Capital Grille 310 W. Wisconsin Ave. Milwaukee, 53203	414-223-0600 www.capitalgrille.com	(4)	\$150	Steakhouse \$27 - \$46	\$99 - Grande Plateau (lump crab, lobster, shrimp, oysters) \$46 - 24-ounce dry aged Porterhouse steak \$9 - all desserts (example: coconut cream pie)	\$540 - Chateau Haut-Brian Grand Cru Classe, Pessac- Leognan, France, 1996	Darden Restaurants Michael Meinzer Paul Hoffman
3	The Union House 542 W3130 Highway 83 Genesee Depot, 53127	262-968-4281 www.theunionhouse.com	(2)	\$125	Country gourmet \$20 - \$76	\$44 - Appetizer sampler for two \$76 - 16 oz. New York strip/box. South African lobster tail \$9 - Warm caramel apple tart	\$171 - Figuero Noble, Ribera del Duero, Spain, 2004	Curt and Patty Robinson John Mollet Patty Robinson
4	Sanford Restaurant 1547 N. Jackson St. Milwaukee, 53202	414-276-9606 www.sanfordrestaurant.com	(7)	\$125	Modern ethnic cuisine \$29 - \$39	\$18 - Glazed squab and seared Foie Gras \$39 - Seared scallops and lobster \$10 - Banana butterscotch toffee tart	\$1,200 - Chateau de Beaucastel - Hommage a Jacques Perrin, grande cuvee, France, 1989	Sanford Restaurants Justin Abrahamian Jeffrey Zastrow
5	Fleming's Prime Steakhouse & Wine Bar 15665 W. Blue Mound Road Brookfield, 53005	262-782-9463 www.flemingssteakhouse.com	(8)	\$120	Steakhouse \$24.50 - \$42.95	\$15.95 - Jumbo lump crab cakes \$46.50 - 20-ounce prime bone-in ribeye \$10.50 - Chocolate lava cake	\$530 - ZD Abacus, Xlth bottling, Napa Valley, Calif.	Fleming's Prime Steakhouse Christopher Stoye Steven Wroblewski
6	Bacchus - A Bartolotta Restaurant 925 E. Wells St. Milwaukee, 53204	414-765-1166 www.bacchusmike.com	(6)	\$115	Contemporary American \$24 - \$45	\$17 - Foie gras \$45 - Maine lobster \$10 - Raspberry millefeuille	\$2,750 - Screaming Eagle Winery & Vineyards, Oakville, Napa Valley, Calif.	Joseph Bartolotta Adam Siegel Katie Espinosa
7	Mason Street Grill 425 E. Mason St. Milwaukee, 53202	414-298-3131 www.masonstreetgrill.com	(14)	\$115	Classic American grill \$17 - \$40	\$24 - Seafood sampler (per person) \$42 - Bone-in ribeye \$8 - Carrot cake	\$2,400 - Chateau Petrus, France	Marcus Hotels and Resorts Mark Weber Edward Carrella
8	Milwaukee Chophouse 633 N. Fifth St. Milwaukee, 53203	414-390-4562 www.milwaukeechophouse.com	(3)	\$110	Steaks, seafood \$24 - \$42	\$40/\$60 - Chophouse sampler (includes King crab legs) \$42 - 12-ounce filet \$7 - Creme brulee	\$180 - Cakebread Cellars Cabernet Sauvignon, Napa Valley, Calif., 2005	Marcus Hotels and Resorts John Fedorko Hutch Renk
9	Eddie Martin's 8612 Watertown Plank Road Wauwatosa, 53226	414-771-6680 www.eddiemartins.com	(11)	\$105	Contemporary American \$21 - \$46	\$18 - Foie gras (includes Hudson Valley duck liver) \$46 - 12-ounce filet mignon \$10 - Chocolate avalanche	\$425 - Louis Roederer Cristal Brut, Champagne, France	Joe Dirosa Jason Toffe Chris Murphy
10	Mo's ... A Place for Steaks 720 N. Plankinton Ave. Milwaukee, 53202	414-272-0720 www.mosrestaurants.com	(10)	\$100	Steakhouse \$20 - \$68	\$75 - Seafood appetizer platter \$68 - Kobe Wagyu \$8 - Creme brulee	WND - Petrus Bordeaux Pomerol, Bordeaux, France, 1982	John Vassallo Tyler Mason Andrew Stockel
11	Dream Dance Steak 1721 W. Canal St. Milwaukee, 53233	414-847-7883 www.paysbig.com	(9)	\$100	Wisconsin steakhouse \$22 - \$65	\$15 - Foie gras (with duck bacon, cranberry port jam) \$65 - 16-ounce American Kobe ribeye \$7 - Creme brulee	WND - Chateau Mouton Rothschild Pauillac, Bordeaux, France, 2000	FC Potawatomi Community Matt Baier (interim from 2/11), Bryan Schmidt
12	Harbor House 550 N. Harbor Drive Milwaukee, 53202	414-399-5490 www.harborhousemke.com	(12)	\$100	Classic American seafood \$11.95 - \$75	\$14.95 - Salmon rillettes \$75 - Ocean Liner seafood tower \$6.95 - Key lime pie	\$1,350 - Scarecrow, Napa Valley, Calif., 2004	Joseph Bartolotta Zachary Espinosa Chris Adams
13	Smyth 500 W. Florida St. Milwaukee, 53204	414-831-4615 www.theironhorsehotel.com	(17)	\$100	American \$26 - \$48	\$19 - East/West coast oysters on half shell \$48 - Imperial Wagyu sirloin steak \$15 - Wisconsin cheese ambassador selection	WND - Cliff Lede Poetry Stags Leap Cabernet Sauvignon, Napa Valley, Calif., 2006	Tim Dixon Jason Gorman Monica Troilo
14	The Red Circle Inn & Bistro N44 W3013 Watertown Plank Road Nashotah, 53058	262-367-4883 www.redcircleinn.com	(15)	\$100	French-influenced classic cuisine \$22 - \$36	\$16 - Sicilian braided portabella mushrooms/lobster fillet \$36 - Classic rack of lamb Provencale \$8.50 - French souffles	WND - Quintessa, Napa Valley, Calif., 2006	Martha and Norm Eckstaedt James Brown
15	Ristorante Bartolotta 7616 W. State St. Wauwatosa, 53213	414-771-7910 www.bartolottarestaurant.com	(16)	\$100	Rustic central and northern Italian \$14.95 - \$36.95	\$10.95 - Mozzarella alla Pizzalola \$36.95 - Filetto di Manzo alla Perla Nera \$7.50 - Tiramisù	WND - Gaja Langhe Rosso "Costa Russi", Italy, 2003	Joseph Bartolotta Juan Urbeta Juan Urbeta
16	Bosley On Brady 615 E. Brady St. Milwaukee, 53202	414-727-7975 www.bosleyonbrady.com	(25)	\$95	American, Key West influence \$19 - \$38	\$13 - Pistachio scallops \$38 - 16-ounce bone-in ribeye \$7 - All desserts (ex. Authentic key lime pie)	\$160 - Chateau Montelena Estate, Cabernet, Napa Valley, Calif., 2005	Michele Bosley Green Joseph Deonampio Eric Eutseneier
17	Seven Seas on Nagawicka Lake 1807 Nagawicka Road Hartland, 53029	262-367-3903 www.sevenseaswi.com	(18)	\$94	Steak and seafood \$19 - \$58	\$19 - Chilled seafood harvest \$58 - Lobster tails - market price \$8 - Bananas Foster/cherries jubilee done tableside	\$285 - Opus One Napa Valley, Calif., 1988	Jack and Linda Weissgerber Steve Peterson Ramona Weissgerber-Kummer
18	Mr. B's - A Bartolotta Steakhouse 18380 W. Capitol Drive Brookfield, 53045	262-790-7005 www.mrbssteakhouse.com	(19)	\$93	Classic Italian steakhouse \$17.95 - \$74.95	\$13.95 - Jumbo shrimp cocktail \$74.95 - Surf and turf \$7.95 - Flourless chocolate cake	\$725 - Chateau Mouton Rothschild Pauillac, France	Joseph Bartolotta Brent Perzyk Brent Perzyk
19	Ward's House of Prime 540 E. Mason St. Milwaukee, 53202	414-223-0155 www.wardshouseofprime.com	(20)	\$90	Steaks, seafood \$14.95 - \$99.95	\$83 - Seafood platter (includes Australian lobster tail) \$53 - 40-ounce Great Dane prime rib (larger cuts available) \$7 - Specialty cheese cake	\$1,000 - Scarecrow Cabernet Sauvignon, Napa Valley, Calif., 2008	Brian Ward Bill Baumann Brian Ward
20	Umami Moto 718 N. Milwaukee St. Milwaukee, 53202	414-727-9333 www.umamimoto.com	(22)	\$90	Asian fusion \$15 - \$35	\$16 - Seasame foie gras \$35 - Sea bass (bamboo rice, fennel, yuzu) \$7 - All desserts (ex. Exotic fruit "cocktail")	\$425 - Siaglin 1.5, Napa Valley, Calif., 2006	Omar Shaikh Justin Carlisle Dave Litalano
21	Bartolotta's Lake Park Bistro 3133 E. Newberry Blvd. Milwaukee, 53211	414-962-6300 www.lakeparkbistro.com	(23)	\$85	Classic French country \$26 - \$52	\$22 - Foie gras poele \$52 - Sole Meuniere \$14 - Dessert Degustation (sampler)	\$1,300 - Knug Brut Blanc de Blancs "Clos du Mesnil" Champagne, France	Joseph Bartolotta Adam Siegel Dudler Ibar
22	Golden Mast Inn N52 W34688 Lacy Lane Okauchee, 53069	262-567-7047 www.weissgerbers.com/goldenmast	(NR)	\$85	Steaks, seafood, Game \$8.95 - \$59.95	\$13.95 - Elk medallions with sea scallops. \$59.95 - South African lobster tails \$6.95 - Bananas Foster	\$134 - Robert Mondavi Cabernet (Reserve), Napa Valley, Calif., 2002	Hans Weissgerber Jr. John Moosreiner Lisa Marks
23	Hobnob 277 S. Sheridan Road Racine, 53403	262-552-8008 www.thehobnob.com	(24)	\$80	Classic Wisconsin supper club \$9.95 - \$55.95	\$12.95 - Oysters Rockefeller \$55.95 - 28-ounce bone-in ribeye (Tomahawk steak) \$9.95 - Stacked ice cream drinks	\$285 - Gaja Costa Russi Langhe, Italy, 2001	Michael Aiello James Pawicz Theresa Kamphuis
24	Zarletti 741 N. Milwaukee St. Milwaukee, 53202	414-225-0000 www.zarletti.net	(NR)	\$90	Northern Italian \$13.95 - \$34.95	\$12.95 - Gamberi panseffa-wrapped shrimp \$32.95 - Tagliata alla Fiorentina, New York strip steak \$8 - Mama Zarletti's chesecake with hot fudge	\$175 - Vietti, Barolo "Lazzarito", "Rocche", Piemonte, Italy, 2005	Brian Zarletti Brian Zarletti Bryan Boyce
25	Chez Jacques 1022 S. First St. Milwaukee, 53204	414-672-1040 www.chezjacques.com	(25)	\$80	Classic French \$11.95-\$24.95	\$10.95 - Crab cakes \$24.95 - Bouillabaisse \$8.95 - Banana nutella crepes	\$90 - Veuve Clicquot champagne	Jacques Chamet John Mertes Jacques Chamet

NOTES: Information for this list was gathered from surveys and interviews with restaurant representatives and websites. Restaurants are located in Milwaukee, Waukesha, Washington, Walworth, Ozaukee, Racine or Kenosha counties. Ties are broken by the highest median price in the range of entrees. * - Average dinner for two includes two appetizers, two entrees and two desserts. Five O'Clock Club, No. 13 last year, and Sebastian's Fine Food & Spirits, No. 21 last year, did not respond by press deadline. NR - Not ranked prior year. WND - Would not disclose. Responses edited for content and space restrictions.

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