

## 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<br>Address   | Telephone<br>Website                            | Prior<br>rank | Average<br>dinner<br>for two* | Cuisine<br>Price range<br>(entrees)                         | Most expensive appetizer<br>Most expensive entree<br>Most expensive dessert  | Most expensive<br>bottle of wine   | Owner<br>Head chef<br>General manager                                       |
|------|---|---|---------------|-------------------------------|---|--|--|---|
| 1    | <b>Carnevore</b><br>724 N. Milwaukee St.<br>Milwaukee, 53202                                      | 414-223-2200<br>www.carnevore.com               | (1)           | \$180                         | Meat, seafood<br>\$25 - \$160                               | \$16 - Crab cake (jumbo lump, garlic saffron aioli)<br>\$160 - Australian Kobe filet mignon<br>\$9 - Smores (one of four \$9 desserts)                       | \$4,500 - DRC La Tache<br>Burgundy, France, 2005   | Omar Shaikh<br>Jarvis Williams<br>Rick Montes                               |
| 2    | <b>The Capital Grille</b><br>310 W. Wisconsin Ave.<br>Milwaukee, 53203                            | 414-223-0600<br>www.capitalgrille.com           | (4)           | \$150                         | Steakhouse<br>\$27 - \$46                                   | \$99 - Grande Plateau (lump crab, lobster, shrimp, oysters)<br>\$46 - 24-ounce dry aged Porterhouse steak<br>\$9 - all desserts (example: coconut cream pie) | \$540 - Chateau Haut-Brian<br>Grand Cru Classe, Pessac-<br>Leognan, France, 1996             | Darden Restaurants<br>Michael Meinzer<br>Paul Hoffman                       |
| 3    | <b>The Union House</b><br>542 W3130 Highway 83<br>Genesee Depot, 53127                            | 262-968-4281<br>www.theunionhouse.com           | (2)           | \$125                         | Country gourmet<br>\$20 - \$76                              | \$44 - Appetizer sampler for two<br>\$76 - 16 oz. New York strip/box. South African lobster tail<br>\$9 - Warm caramel apple tart                            | \$171 - Figuero Noble, Ribera<br>del Duero, Spain, 2004                                      | Curt and Patty Robinson<br>John Mollet<br>Patty Robinson                    |
| 4    | <b>Sanford Restaurant</b><br>1547 N. Jackson St.<br>Milwaukee, 53202                              | 414-276-9606<br>www.sanfordrestaurant.com       | (7)           | \$125                         | Modern ethnic<br>cuisine<br>\$29 - \$39                     | \$18 - Glazed squab and seared Foie Gras<br>\$39 - Seared scallops and lobster<br>\$10 - Banana butterscotch toffee tart                                     | \$1,200 - Chateau de Beaucastel<br>- Hommage a Jacques Perrin,<br>grande cuvee, France, 1989 | Sanford Restaurants<br>Justin Abrahamian<br>Jeffrey Zastrow                 |
| 5    | <b>Fleming's Prime Steakhouse &amp; Wine Bar</b><br>15665 W. Blue Mound Road<br>Brookfield, 53005 | 262-782-9463<br>www.flemingssteakhouse.com      | (8)           | \$120                         | Steakhouse<br>\$24.50 - \$42.95                             | \$15.95 - Jumbo lump crab cakes<br>\$46.50 - 20-ounce prime bone-in ribeye<br>\$10.50 - Chocolate lava cake  | \$530 - ZD Abacus, Xlth<br>bottling, Napa Valley, Calif.                                     | Fleming's Prime Steakhouse<br>Christopher Stoye<br>Steven Wroblewski        |
| 6    | <b>Bacchus - A Bartolotta Restaurant</b><br>925 E. Wells St.<br>Milwaukee, 53204                  | 414-765-1166<br>www.bacchusmke.com              | (6)           | \$115                         | Contemporary<br>American<br>\$24 - \$45                     | \$17 - Foie gras<br>\$45 - Maine lobster<br>\$10 - Raspberry millefeuille  | \$2,750 - Screaming Eagle<br>Winery & Vineyards, Oakville,<br>Napa Valley, Calif.            | Joseph Bartolotta<br>Adam Siegel<br>Katie Espinosa                          |
| 7    | <b>Mason Street Grill</b><br>425 E. Mason St.<br>Milwaukee, 53202                                 | 414-298-3131<br>www.masonstreetgrill.com        | (14)          | \$115                         | Classic American<br>grill<br>\$17 - \$40                    | \$24 - Seafood sampler (per person)<br>\$42 - Bone-in ribeye<br>\$8 - Carrot cake  | \$2,400 - Chateau Petrus, France   | Marcus Hotels and Resorts<br>Mark Weber<br>Edward Carrella                  |
| 8    | <b>Milwaukee Chophouse</b><br>633 N. Fifth St.<br>Milwaukee, 53203                                | 414-390-4562<br>www.milwaukeechophouse.com      | (3)           | \$110                         | Steaks, seafood<br>\$24 - \$42                              | \$40/\$60 - Chophouse sampler (includes King crab legs)<br>\$42 - 12-ounce filet<br>\$7 - Creme brulee   | \$180 - Cakebread Cellars<br>Cabernet Sauvignon, Napa<br>Valley, Calif., 2005                | Marcus Hotels and Resorts<br>Robert Fedorko<br>Hutch Renk                   |
| 9    | <b>Eddie Martin's</b><br>8612 Watertown Plank Road<br>Wauwatosa, 53226                            | 414-771-6680<br>www.eddiemartins.com            | (11)          | \$105                         | Contemporary<br>American<br>\$21 - \$46                     | \$18 - Foie gras (includes Hudson Valley duck liver)<br>\$46 - 12-ounce filet mignon<br>\$10 - Chocolate avalanche   | \$425 - Louis Roederer Cristal<br>Brut, Champagne, France                                    | Joe Dirosa<br>Jason Toffe<br>Chris Murphy                                   |
| 10   | <b>Mo's ... A Place for Steaks</b><br>720 N. Plankinton Ave.<br>Milwaukee, 53202                  | 414-272-0720<br>www.mosrestaurants.com          | (10)          | \$100                         | Steakhouse<br>\$20 - \$68                                   | \$75 - Seafood appetizer platter<br>\$68 - Kobe Wagyu<br>\$8 - Creme brulee  | WND - Petrus Bordeaux<br>Pomerol, Bordeaux, France,<br>1982                                  | John Vassallo<br>Tyler Mason<br>Andrew Stockel                              |
| 11   | <b>Dream Dance Steak</b><br>1721 W. Canal St.<br>Milwaukee, 53233                                 | 414-847-7883<br>www.paysbig.com                 | (9)           | \$100                         | Wisconsin<br>steakhouse<br>\$22 - \$65                      | \$15 - Foie gras (with duck bacon, cranberry port jam)<br>\$65 - 16-ounce American Kobe ribeye<br>\$7 - Creme brulee   | \$1,800 - Chateau Mouton<br>Rothschild Pauillac, Bordeaux,<br>France, 2000                   | FC Potawatomi Community<br>Matt Baier (interim from<br>2/11), Bryan Schmidt |
| 12   | <b>Harbor House</b><br>550 N. Harbor Drive<br>Milwaukee, 53202                                    | 414-399-5490<br>www.harborhousemke.com          | (12)          | \$100                         | Classic American<br>seafood<br>\$11.95 - \$75               | \$14.95 - Salmon rillettes<br>\$75 - Ocean Liner seafood tower<br>\$6.95 - Key lime pie  | \$1,350 - Scarecrow, Napa<br>Valley, Calif., 2004  | Joseph Bartolotta<br>Zachary Espinosa<br>Chris Adams                        |
| 13   | <b>Smyth</b><br>500 W. Florida St.<br>Milwaukee, 53204  | 414-831-4615<br>www.theironhorsehotel.com       | (17)          | \$100                         | American<br>\$26 - \$48                                     | \$19 - East/West coast oysters on half shell<br>\$48 - Imperial Wagyu sirloin steak<br>\$15 - Wisconsin cheese ambassador selection                          | WND - Cliff Lede Poetry Stags<br>Leap Cabernet Sauvignon, Napa<br>Valley, Calif., 2006       | Tim Dixon<br>Jason Gorman<br>Monica Troilo                                  |
| 14   | <b>The Red Circle Inn &amp; Bistro</b><br>N44 W3013 Watertown Plank Road<br>Nashotah, 53058       | 262-367-4883<br>www.redcircleinn.com            | (15)          | \$100                         | French-influenced<br>classic cuisine<br>\$22 - \$36         | \$16 - Sicilian braided portabella mushrooms/lobster filled<br>\$36 - Classic rack of lamb Provencale<br>\$8.50 - French souffles                            | WND - Quintessa, Napa Valley,<br>Calif., 2006  | Martha and Norm Eckstaedt<br>James Brown                                    |
| 15   | <b>Ristorante Bartolotta</b><br>7816 W. State St.<br>Wauwatosa, 53213                             | 414-771-7910<br>www.bartolottarestaurant.com    | (16)          | \$100                         | Rustic central and<br>northern Italian<br>\$14.95 - \$36.95 | \$10.95 - Mozzarella alla Pizzalola<br>\$36.95 - Filetto di Manzo alla Perla Nera<br>\$7.50 - Tiramisù   | WND - Gaja Langhe Rosso<br>"Costa Russi", Italy, 2003  | Joseph Bartolotta<br>Juan Urbeta<br>Juan Urbeta                             |
| 16   | <b>Bosley On Brady</b><br>615 E. Brady St.<br>Milwaukee, 53202                                    | 414-727-7975<br>www.bosleyonbrady.com           | (25)          | \$95                          | American, Key<br>West influence<br>\$19 - \$38              | \$13 - Pistachio scallops<br>\$38 - 16-ounce bone-in ribeye<br>\$7 - All desserts (ex. Authentic key lime pie)   | \$160 - Chateau Montelena<br>Estate, Cabernet, Napa Valley,<br>Calif., 2005                  | Michele Bosley Green<br>Joseph Deonampio<br>Eric Eutseneier                 |
| 17   | <b>Seven Seas on Nagawicka Lake</b><br>1807 Nagawicka Road<br>Hartland, 53029                     | 262-367-3903<br>www.sevenseaswi.com             | (18)          | \$94                          | Steak and seafood<br>\$19 - \$58                            | \$19 - Chilled seafood harvest<br>\$58 - Lobster tails - market price<br>\$8 - Bananas Foster/cherries jubilee done tableside                                | \$285 - Opus One Napa Valley,<br>Calif., 1988  | Jack and Linda Weissgerber<br>Steve Peterson<br>Ramona Weissgerber-Kummer   |
| 18   | <b>Mr. B's - A Bartolotta Steakhouse</b><br>18380 W. Capitol Drive<br>Brookfield, 53045           | 262-790-7005<br>www.mrbssteakhouse.com          | (19)          | \$93                          | Classic Italian<br>steakhouse<br>\$17.95 - \$74.95          | \$13.95 - Jumbo shrimp cocktail<br>\$74.95 - Surf and turf<br>\$7.95 - Flourless chocolate cake  | \$725 - Chateau Mouton<br>Rothschild Pauillac, France  | Joseph Bartolotta<br>Brent Perzyk<br>Brent Perzyk                           |
| 19   | <b>Ward's House of Prime</b><br>540 E. Mason St.<br>Milwaukee, 53202                              | 414-223-0155<br>www.wardshouseofprime.com       | (20)          | \$90                          | Steaks, seafood<br>\$14.95 - \$99.95                        | \$83 - Seafood platter (includes Australian lobster tail)<br>\$93 - 40-ounce Great Dane prime rib (larger cuts available)<br>\$7 - Specialty cheese cake     | \$1,000 - Scarecrow Cabernet<br>Sauvignon, Napa Valley, Calif.,<br>2008                      | Brian Ward<br>Bill Baumann<br>Brian Ward                                    |
| 20   | <b>Umami Moto</b><br>718 N. Milwaukee St.<br>Milwaukee, 53202                                     | 414-727-9333<br>www.umamimoto.com               | (22)          | \$90                          | Asian fusion<br>\$15 - \$35                                 | \$16 - Seasame foie gras<br>\$35 - Sea bass (bamboo rice, fennel, yuzu)<br>\$7 - All desserts (ex. Exotic fruit "cocktail")                                  | \$425 - Siaglin 1.5, Napa Valley,<br>Calif., 2006  | Omar Shaikh<br>Justin Carlisle<br>Dave Litalano                             |
| 21   | <b>Bartolotta's Lake Park Bistro</b><br>3133 E. Newberry Blvd.<br>Milwaukee, 53211                | 414-962-6300<br>www.lakeparkbistro.com          | (23)          | \$85                          | Classic French<br>country<br>\$26 - \$52                    | \$22 - Foie gras poele<br>\$52 - Sole Meuniere<br>\$14 - Dessert Degustation (sampler)   | \$1,300 - Knug Brut Blanc<br>de Blancs "Clos du Mesnil"<br>Champagne, France                 | Joseph Bartolotta<br>Adam Siegel<br>Dudler Ibar                             |
| 22   | <b>Golden Mast Inn</b><br>N52 W34688 Lacy Lane<br>Okauchee, 53069                                 | 262-567-7047<br>www.weissgerbers.com/goldenmast | (NR)          | \$85                          | Steaks, seafood,<br>Game<br>\$8.95 - \$59.95                | \$13.95 - Elk medallions with sea scallops.<br>\$59.95 - South African lobster tails<br>\$6.95 - Bananas Foster  | \$134 - Robert Mondavi<br>Cabernet (Reserve), Napa<br>Valley, Calif., 2002                   | Hans Weissgerber Jr.<br>John Moosreiner<br>Lisa Marks                       |
| 23   | <b>Hobnob</b><br>277 S. Sheridan Road<br>Racine, 53403  | 262-552-8008<br>www.thehobnob.com               | (24)          | \$80                          | Classic Wisconsin<br>supper club<br>\$9.95 - \$55.95        | \$12.95 - Oysters Rockefeller<br>\$55.95 - 28-ounce bone-in ribeye (Tomahawk steak)<br>\$9.95 - Stacked ice cream drinks                                     | \$285 - Gaja Costa Russi<br>Langhe, Italy, 2001  | Michael Aiello<br>James Pawicz<br>Theresa Kamphuis                          |
| 24   | <b>Zarletti</b><br>741 N. Milwaukee St.<br>Milwaukee, 53202                                       | 414-225-0000<br>www.zarletti.net                | (NR)          | \$90                          | Northern Italian<br>\$13.95 - \$34.95                       | \$12.95 - Gamberi panseffa-wrapped shrimp<br>\$32.95 - Tagliata alla Fiorentina, New York strip steak<br>\$8 - Mama Zarletti's chesecake with hot fudge      | \$175 - Vietti, Barolo<br>"Lazzarito", "Rocche", Piemonte,<br>Italy, 2005                    | Brian Zarletti<br>Brian Zarletti<br>Bryan Boyce                             |
| 25   | <b>Chez Jacques</b><br>1022 S. First St.<br>Milwaukee, 53204                                      | 414-672-1040<br>www.chezjacques.com             | (25)          | \$80                          | Classic French<br>\$11.95-\$24.95                           | \$10.95 - Crab cakes<br>\$24.95 - Bouillabaisse<br>\$8.95 - Banana nutella crepes  | \$90 - Veuve Clicquot<br>champagne   | Jacques Chamet<br>John Mertes<br>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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