

• MENU •

SALADS & STARTERS

ROASTED BEET & SHAVED GREENS SALAD

rosemary roasted almonds, green apples & whipped goat cheese
16

KING CRAB & BUTTER LETTUCE SALAD

charred avocado, radish, cucumber, mint & basil
28

WILD BLUE PRAWN SHRIMP COCKTAIL

cocktail sauce, drawn butter & aioli
25

YELLOWFIN TUNA TARTARE

avocado, crispy shallots, mango & chili oil
24

CALAMARI

flash fried, cocktail sauce, sautéed with fresh lemon,
garlic & basil
22

JUMBO LUMP CRAB CAKE

charred jalapeno tartar sauce, slaw
MP

NICKENETTI'S WEDGE

crispy glazed bacon, blue cheese, marinated cherry tomatoes,
and ranch dressing
18

NICKENETTI'S TABLESIDE CAESAR SALAD

made to order, baby romaine, pecorino, soft cooked egg, parmesan, crouton,
savory Caesar sprinkle
18

HAND-CUT STEAK TARTARE

quail egg, whole grain mustard, caper berry, toasted
country bread
23

DRY-AGED MEATBALLS

caramelized tomato sauce, cheese curds & garlic bread
20

BAKED IN COALS FRENCH ONION SOUP

bubbling gruyere & sourdough croutons
14

HOUSEMADE PASTA

FUSILLI

braised rabbit, arugula, lemon, pecorino
29

WILD MUSHROOM AGNOLOTTI

wood roasted asparagus & pea leaf pesto
29

BUCATINI CARBONARA

guanciale, black pepper, smoked cured egg yolk
28

PAPPARDELLE BOLOGNESE

veal, pork & lamb ragu, parmigiano reggiano

FISH & MEAT

CEDAR PLANKED SALMON

charred runner beans, capers, tomato & black olive
38

LEMON PEPPER CHICKEN

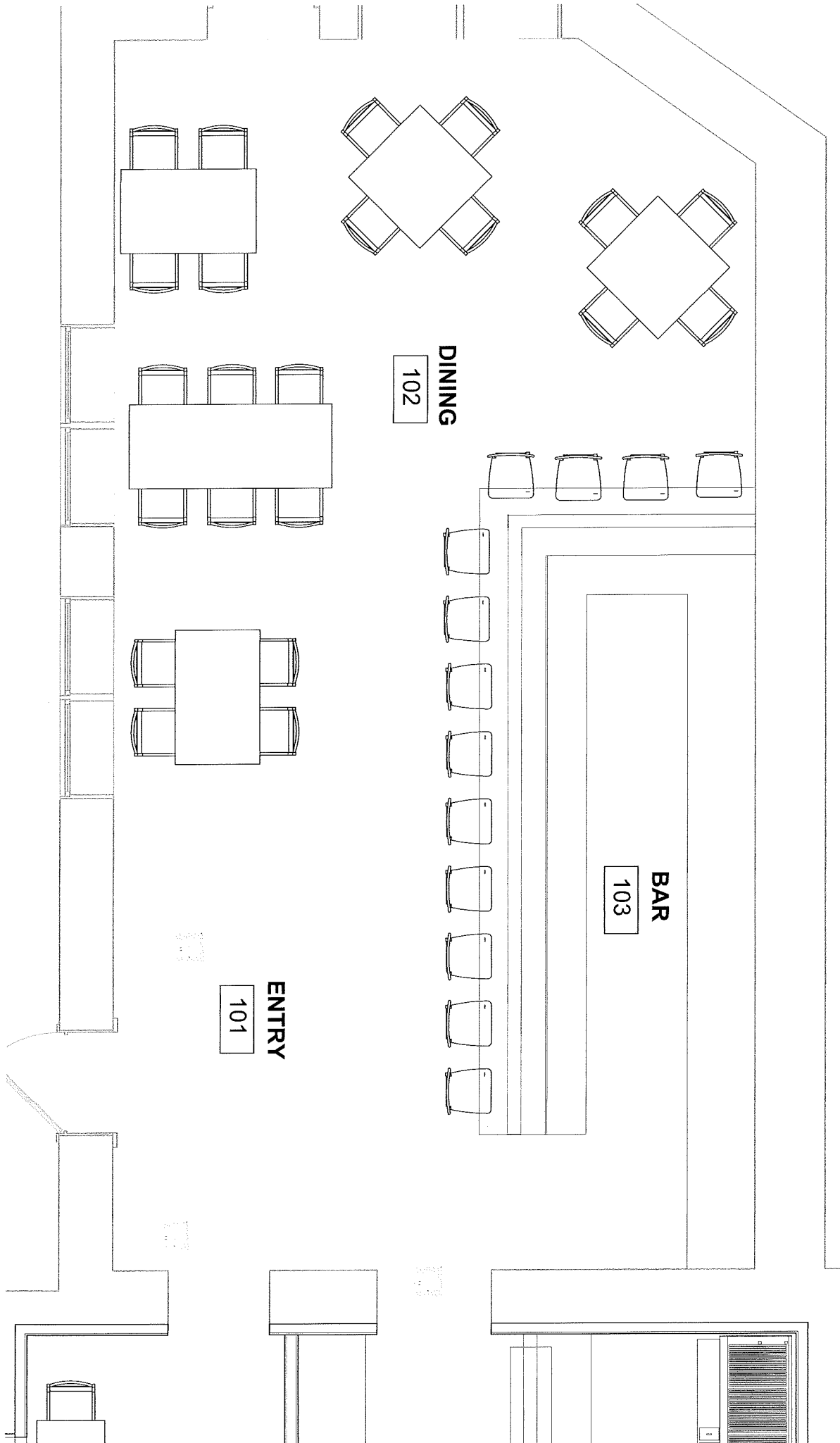
gaffe farm half chicken, braised greens, chick peas & charred lemon
32

ROAST DUCK WITH CHERRY SAUCE

Washington island cherries, Wisconsin honey, fresh lemon zest,
shallot, cloves and port
34

STEAK FRITES

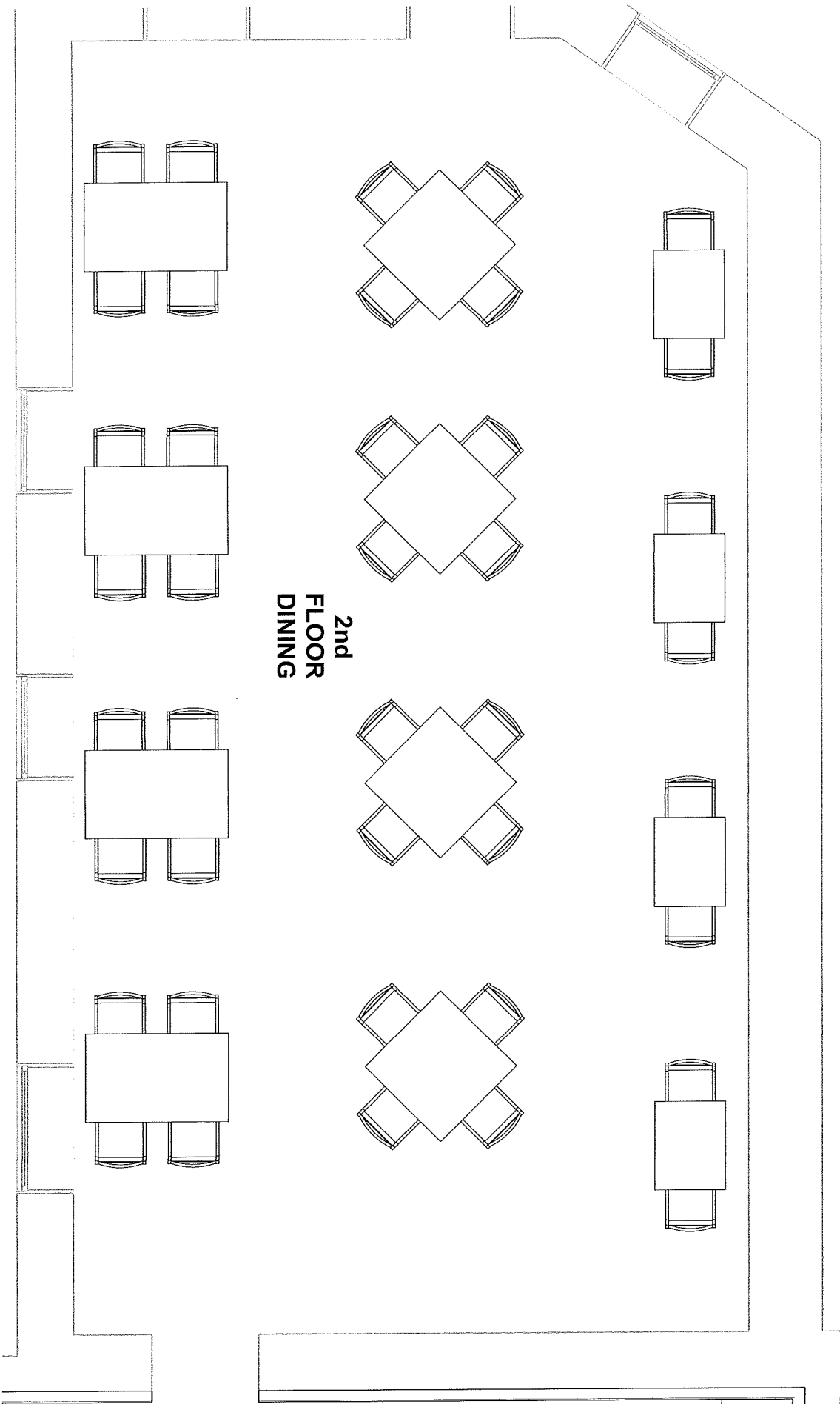
12 oz black garlic marinated NY strip, French fries & béarnaise or



DINING
102

BAR
103

ENTRY
101



**2nd
FLOOR
DINING**

**SERVE
STATION**

Draper Brothers Chophouse Restaurant Business Plan



Owner/Contact

Jack Sosnowski

Industry Experience

- Over 20 years in the Food & Beverage Industry (Owner/Operator of several establishments... Industry Consultant).
- Understands Market - Previously owned several downtown Madison bars and restaurants, including Rare Steakhouse (on the Square).

Name of Business

Draper Brothers Chophouse

Location

101 N Hamilton Street ~ Madison, WI 53703

Property Details

- Currently under renovation.
- Approximately 3,178 square feet (two stories).
- Total seating: Approximately 90-99 seats (1st floor – 14 bar seats, 24 table seats ~ 2nd floor – 52 table seats).

Inspiration

This location was once home to The Blue Marlin, a once-popular restaurant destination. The building is a historical landmark building, dating back to 1867, with an “Italianate” architectural style. The location’s historic name is “Draper Brothers Block,” which was originally a butcher shop owned by the two Draper brothers (reference number 101985). The building’s history and architectural style were considered when the business's name and concept were considered.

General Concept Overview (Style and Food)

Trendy, unique, and unforgettable. *Draper Brothers Chophouse* will follow the tradition of the Italian chophouse concept, which is an upscale, supper club-like environment with a sleek bar that specializes in traditional Italian dishes and cocktails, as well as various cuts of meat including steak, roast prime rib, veal, fish, poultry, and seafood.

Operational and Service Style

- Upscale With a Fine Dining Attitude
- Guest and Service Focused.
 - Precise attention to detail, perfect execution, and service.

What Makes Us Unique

- Legendary Service, divine cuisine, amazing atmosphere.

Customers

- Downtown Madison (local and semi-local diners – Individuals and couples with high dining expectations).
- People seeking an unforgettable dining experience at a fair price.