



Summer 2024
Executive Chef/Partner Eric Stalnaker



Our **SIX COURSE TASTING MENU**

Thoughtfully designed and prepared, our tasting menu features six courses: an appetizer, soup, salad, sorbet, entrée, and dessert. Served to you with care, each ingredient, texture, and flavor will compliment every dish to tell a story.

Bon appétit!

80

A la carte orders welcome.

Our **APPETIZERS**

- Sea Scallops** _____ 29
Pan-seared with a lime curry butter sauce, crisp bacon, sweet potato apple coleslaw, and crostini.
- Charcuterie Board** _____ 24
Fresh daily selection of cured meats, cheeses, pâtés or terrines, olives, dips, and mustards.
- Spread Plate** _____ 19
Edamame hummus, rosemary whipped chèvre cheese and roasted onion mushroom pâté. Served with pickled vegetables, infused oils, and crostini.
- Smoked Trout** _____ 24
Cold smoked trout fillet with cucumber fennel salad, pepper relish, and dill whipped cream.

Our **SOUP**

- Shrimp Bisque** _____ 16
Creamy shrimp bisque with sherry wine, dill crème fraîche, grilled shrimp, and crostini.

Our **SALADS**

- Summer Greens** _____ 16
Artisanal greens with grilled corn, hearts of palm, red onion, feta cheese, lemon turmeric vinaigrette, toasted walnuts, and peppered cracker.
- Caprese** _____ 18
Heirloom tomatoes with fresh mozzarella, balsamic syrup, basil oil, cracked black pepper, and sea salt.
- Caesar** _____ 16
Crisp romaine lettuce tossed in Caesar dressing, shaved asiago, cracked black pepper, and crisp parmesan wafer.

Our **SORBET**

Refreshing, palate cleansing house made sorbet.

No substitutions please.
Please advise your server if you have food allergies or intolerances.

Our **ENTRÉES**

- Filet of Beef Tenderloin** _____ 48
Grilled filet of beef topped with basil pesto, roasted tomato confit, and merlot demi-glace.
- Crab Cake** _____ 42
Sautéed super lump crab tossed with dill, roasted peppers, and cream. Served with three mustard cream, fried potato straws, and creamy fennel coleslaw.
- New York Strip** _____ 46
Cold smoked, seasoned, grilled, and served with roasted pepper chimichurri and fried potato in truffle oil.
- Chicken Curry** _____ 34
Chicken thighs braised in a lemon curry cream over rosemary risotto with grilled chicken breast and finished with lime chili yogurt.
- Walleye** _____ 43.
Sautéed walleye fillet topped with lemon chive compound butter, pineapple relish, and pecan rice.
- Vegetarian Delight** _____ 30
Handmade tamales, soft masa filled with white cheddar, roasted corn, and peppers wrapped in corn husk, steamed and finished with a cream sauce. Served with southwest vegan chili and twice-baked sweet potato with chili sour cream and candied maple jalapeños.
- Our **DESSERTS**
- Strawberry Parfait** _____ 16
Layered with vanilla custard, a light sponge cake dipped in white chocolate ganache, strawberries in syrup, Chantilly, and fresh strawberries.
- Crème Brûlée** _____ 16
Orange white chocolate French custard topped with caramelized sugar and orange marmalade.
- Turkish Chocolate Cake** _____ 16
A gentle chocolate-flavored cake with dates, brandy, chocolate glaze, sweet cream, candied pistachios, and rose petals.
- Cheesecake** _____ 16
Chef's daily selection of house-made cheesecake.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.