

APPETIZERS

Heirloom Tomatoes and Fresh Mozzarella 22 / 12 (half portion)

Locally grown Heirloom Tomatoes served with house made Fresh Mozzarella Cheese, topped with smoked olive oil and fresh basil.

Fried Calamari and Green Chilies 14

Tossed in Panko breading and fried, served with Sweet Cucumber Shallot dipping sauce.

Seared Scallops with Sweet Corn and Avocado 18

Large Diver Scallops seared and served with Sweet Corn and Avocado

Grilled Japanese Eggplant 12

Locally grown Japanese style Eggplant is grilled and dressed with fennel, thai basil and mint

House Made Soup of the Day Cup 4.50 / Bowl 5.50

Served with toasted country bread. All soups made from scratch using classic technique to build flavor...slow cooking & fresh local ingredients are the core philosophy of our kitchen

Side Salad with Choice of Dressing 4

Mixed spring greens with your choice of house made dressing: Herbed Ranch, Blue Cheese and Honey Vinaigrette, served with toasted country bread

ENTRÉES

Roast Chicken Breast with Peaches and Rosemary 21

Bell and Evans Chicken Breast roasted with fresh Peaches, Rosemary, white wine and butter, served over herbed couscous

Seared Wisconsin Ivory Char 23

Locally raised Ivory Char served over sweetcorn succotash, topped with pickled shallot and cucumber

Spice Rubbed Pork Tenderloin 19

Locally raised pork roasted with a Fennel, Cumin, Coriander and Black Pepper Spice Rub, served sliced over chilled young red-skinned herbed potato salad

Grilled Chicken Kabob 21

Lemon garlic marinated Bell and Evans chicken breast, sweet bell peppers, onion, cherry tomato and summer squash is served over herbed couscous salad and topped with a balsamic reduction

Grilled Aspen Ridge Tenderloin Filet 33

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter served with scalloped potatoes

Sautéed Fresh Tomato, Eggplant, Bell Pepper and Zucchini 20

Served with garlic and basil over Brown Rice

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

ENTRÉE SALADS & SANDWICHES

7 oz. Beef Tip or Seared Salmon Taco Bowl 24

Your choice of meat is seared and served over house made pico de gallo, avocado, lime sour cream, red slaw, black beans and brown rice. Warm tortillas served on the side.

Summer Chopped Cobb Salad 15

Wilson's local bacon, avocado, cucumber, sweet corn, and green onion served over lettuce and dressed with Herbed Ranch served with garlic toasted Wild Flour bread. Add chicken breast **4**, salmon **6**, or beef tips **6**

Seared Beef Tips with Blue Cheese Salad 22

Aspen Ridge Beef Tips and Hook's Little Boy Blue cheese served over romaine and spring lettuces tossed with Blue Cheese dressing served with toasted country bread

Local Bacon, Lettuce and Heirloom Tomato Sandwich 12

Wilson's Bacon, Heirloom Tomato, Lettuce and house made mayo on toasted Wild Flour bread served with twice cooked, hand cut fries

Wisconsin Grilled White Cheddar Cheese and Heirloom Tomato Sandwich 12

Hook's Wisconsin White Cheddar cheese and Heirloom Tomato on grilled Wild Flour bread served with a cup of soup or twice cooked, hand cut fries

Smoked Chicken Salad Sandwich 13

House smoked Bell and Evans chicken is dressed with house made mayo and fresh herbs served on toasted Wild Flour bread and your choice of side salad or twice cooked, hand cut fries

Beef Tip Steak Sandwich 20

7oz Beef Tips topped with caramelized onions & melted Wisconsin White Cheddar and garlic mayo on toasted country white bread, served with green salad with your choice of house made dressing: Herbed Ranch, Blue Cheese and Honey Vinaigrette

Grass Fed Beef Burger 13

Local Pasture Raised Beef Burger topped with Heirloom Tomato, Red Onion, Lettuce and house made Sweet Pickles, served on Wild Flour bun with twice cooked, hand cut fries

FRIDAY FISH FRY

Wisconsin Beer Battered or Baked Cod 13

Served with house made roasted applesauce, twice cooked fries and red cabbage & carrot slaw
Add 1 extra piece 2 Add 2 extra pieces 3.50

Pan Seared Walleye 22

Served over roasted potatoes and greens dressed in a vinaigrette

Wisconsin Beer Battered Walleye 22

Served with house made roasted applesauce, twice cooked fries and red cabbage & carrot slaw

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