

APPETIZERS

Grilled Calamari 14

Served chilled with mint, basil, cilantro and celery, dressed with lime and chilies and served over couscous

Beef Carpaccio 10

Thinly sliced Green Meadows grass-fed beef served with young lettuce tossed with Shallot Vinaigrette

Wisconsin Summer Cheese & Sausage Board 14 (serves 2) / 20 (serves 4)

Highfield Creamery Cheese Curd, Glas Natural Jalapeño & Cheddar Cheese Spreads and housemade kielbasa sausage, served with nuts, seasonal berries and toasted Wild Flour bread and house made breadsticks

House Made Soup of the Day Cup 4.50 / Bowl 5.50

Served with toasted Wild Flour 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: Shallot Vinaigrette, Garlic Parmesan Ranch and Honey Vinaigrette, Hook's Blue Cheese (please add \$1) served with toasted Wild Flour country bread

ENTRÉES

Roast Chicken Breast with Baby Turnips and Green Beans 21

Bell and Evans airline chicken breast served with white wine and bacon pan jus

Pan Seared Salmon with Baby Bok Choi 22

6oz. wild caught Alaskan salmon, cooked medium rare served with garlic, lemon, ginger ponzu over brown basmati rice with sautéed baby bok choi

Aspen Ridge Beef Tip Kabobs 24

Aspen Ridge beef tips are marinated and grilled with onion, cremini mushrooms and cherry tomatoes, served over herbed couscous salad

Risotto with Zucchini, Basil and Garlic Scapes 18

Brown arborio rice slow cooked with Wisconsin cream, butter, zucchini, and garlic scapes topped with parmesan and fresh basil oil

Grilled Aspen Ridge Tenderloin Filet 33

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter served with cremini and blue cheese potatoes au gratin

Chickpea Fritters with Lemon Ginger Sesame Sauce 15

Served with roasted asparagus and watercress

ENTRÉE SALADS & SANDWICHES

All Sandwiches served with your choice of side salad, soup or twice cooked, hand cut fries

Spring Green and Berry Salad 15

Strawberries and blueberries with goat cheese and pecans are served on a mix of spring greens and spinach dressed with berry vinaigrette. Add chicken breast **4**, salmon **6**, or beef tips **6**

Tuna with Napa Cabbage Salad 21

4 oz tuna steak cooked medium rare and served over zucchini, radishes, cherry tomatoes and Napa cabbage tossed with dijon vinaigrette dressing and served with Wild Flour toasted country bread

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 Wild Flour toasted country bread

Grass Fed Beef Burger 13

Local Pasture Raised Beef Burger topped with sautéed cremini mushrooms and Hook's Swiss cheese, served on Wild Flour brioche bun

Wisconsin Grilled White Cheddar Cheese Sandwich 11

Hook's White Cheddar cheese and tomato garlic mayo on grilled Wild Flour bread

Roast Chicken Salad Sandwich 13

Whole roast chicken, slow roasted and hand trimmed, dressed with rosemary and thyme herb mayo. Served on toasted Wild Flour Walnut Cranberry bread or bed of spring greens

Beef Tip Steak Sandwich 20

6oz Aspen Ridge beef tips topped with caramelized onions & melted Hook's White Cheddar and garlic mayo on toasted Wild Flour country bread

FRIDAY FISH FRY

Wisconsin Beer Battered or Baked Cod 16

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

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