

## APPETIZERS

### **Grilled Beef Tip & Chicken Skewers 17**

Garlic and herb marinated Aspen Ridge beef tips and Bell & Evans chicken breast with cherry tomatoes, onions, and cremini mushrooms topped with tamari reduction, chimichurri and fried garlic chips

### **Ancient Grain and Zucchini Salad 12**

Red quinoa, barley, and flax seed tossed with early summer zucchini, red and white onions dressed with lemon vinaigrette and garnished with house grown micro greens

### **Roasted Baby Beet Salad 12**

Local beets served with local mixed greens, whipped maple goat cheese topped with candied pecans and roasted beet puree

### **Asian BBQ Pork Ribs 16**

Local slow roasted spare ribs in an Asian BBQ sauce topped with toasted sesame seeds, garlic chips and chopped green onions

### **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 local greens with your choice of house made dressing: Sherry Vinaigrette, Strawberry Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese (please add \$1) served with toasted Wild Flour country bread

## ENTRÉES

### **Grilled Shrimp Fettucine 28**

Citrus and herb infused shrimp served on house made fettucine tossed with sautéed spinach and cherry tomatoes in a white wine butter sauce topped with parmesan, basil and bacon bits

### **Halibut with Peaches 30**

Seared fresh Alaskan halibut served over peach and baby kale risotto topped with a roasted peach salsa

### **Pork Picatta 25**

Local pork tenderloin lightly floured and pan seared, served over lemon flavored risotto with lemon butter caper sauce

### **Roast Chicken Breast with Baby Turnips & Pac Choy 22**

Bell and Evans airline chicken breast served over zucchini couscous, tamari marinated pac choy and baby Hakurei turnips topped with sautéed turnip and beet tops with tamari glaze

### **Risotto with Sautéed Summer Vegetables 21**

Served with cherry tomatoes, finely chopped zucchini, asparagus, onions, peas and sautéed cremini mushrooms topped with sautéed baby kale

Add chicken breast 4, salmon 6, beef tips 6, 3 grilled shrimp 8

### **Grilled Aspen Ridge Tenderloin Filet 34**

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter served with potato croquettes and seasonal vegetables

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

## ENTRÉE SALADS & SANDWICHES

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

### **Berry & Mixed Green Salad 14**

Local mixed greens served with sliced strawberries and blueberries and topped with candied hazelnuts and goat cheese tossed in a strawberry vinaigrette

Add chicken breast 4, salmon 6, beef tips 6, 3 grilled shrimp 8

### **Chopped Chicken Salad 19**

Finely chopped local lettuce tossed with grilled Bell & Evans chicken breast, zucchini, red and yellow onions, bacon bits, peas, radish, cherry tomatoes and quinoa topped with candied pecans and dressed with sherry vinaigrette

### **Seared Beef Tips with Blue Cheese Salad 22**

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

### **Grass Fed Beef Burger 14**

Local pasture raised beef burger topped with Hook's cheddar cheese, house made BBQ sauce, local bacon and roasted peach salsa on Wild Flour brioche bun

### **Cherry Tomato & Swiss Grilled Cheese 13**

Hook's Swiss cheese, cherry tomatoes, and candied bacon on grilled Wild Flour country bread

### **Roasted Chicken Salad Sandwich 14**

Roasted Bell & Evans chicken, cherries, onions, celery, on a grilled Wild Flour cranberry walnut

### **Grilled Zucchini Tacos 14**

Early summer grilled zucchini tossed with basmati rice and black beans topped with red onions, cilantro and local radish in flour tortillas served with a side of chimichurri and house made corn tortilla chips

### **Beef Tip Steak Sandwich 20**

6oz Aspen ridge beef tips topped with melted WI fontina cheese with caramelized onions and garlic mayo

## 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

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