

## APPETIZERS

### **Warm Spinach Parmesan Dip 12**

Sautéed spinach, shallots, parmesan, and cream cheese served with sliced grilled baguettes

### **Crispy Duck Confit 14**

Slow cooked duck over creamy goat cheese polenta served with sautéed spinach and orange ginger glaze

### **Pork Spring Rolls 13**

Slow cooked local pasture raised pork served in spring rolls with tamari, rice noodles, shredded cabbage and carrots and orange sweet chili sauce

### **Arugula Salad with Mango & Poached Onions 11**

Red wine and honey poached onions tossed with arugula, walnuts and mango, served with toasted Wild Flour country bread

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

## ENTRÉES

### **Chicken Breast with Lemon and Capers 20**

Bell and Evans boneless chicken breast, pan seared and served with lemon butter sauce and capers served with creamy risotto and sautéed spinach

### **Pork Tenderloin with Thyme Cream Sauce 26**

Pan seared local pork tenderloin served with brown basmati rice, onions, spinach topped with white wine thyme cream sauce and sliced toasted almond

### **Rushing Waters Trout 30**

Whole filleted and pan seared rainbow trout topped with rosemary butter sauce and served with rosemary couscous, bacon bits and sautéed spinach

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

### **Roast Chicken Breast with Soba Noodles 22**

Bell and Evans airline chicken breast served with buckwheat soba noodles, cremini mushrooms, carrots, cabbage and a wine butter sauce

### **Cauliflower Stir Fry 14**

Served with cilantro, lime juice, red onions, and brown basmati rice

Add chicken breast 4, salmon 6, beef tips 6

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

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter served with potato croquette and roasted carrots

## **ENTRÉE SALADS & SANDWICHES**

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

### **Winter Orange Cranberry Salad 14**

Sliced oranges, dried cranberries, walnuts and parmesan tossed with arugula, spinach and sliced red onions dressed with orange balsamic vinaigrette served with toasted Wild Flour country bread

Add chicken breast 4, salmon 6, beef tips 6

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

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

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

Starry Nights Farm pasture raised beef burger topped with pickled jalapeños, garlic cabbage slaw, and Hook's 2 year white cheddar cheese on a Wild Flour brioche bun

### **Walleye Fish Sandwich 16**

Lightly battered and fried walleye filet topped with housemade tartar sauce and garlic cabbage slaw on a Wild Flour brioche bun

### **Pulled Pork Sliders 13**

Slow cooked local pastured pork topped with fried onions and Cajun garlic aioli served on a Wild Flour brioche slider buns

### **Wisconsin Grilled Swiss Cheese & Ham Sandwich 13**

Local ham and Hook's Swiss cheese melted between buttered country bread with grainy honey mustard sauce

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

6 oz Aspen ridge beef tips topped with Hooks 2 year white cheddar, garlic aioli and caramelized onions served on Wild Flour country bread

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## FRIDAY FISH FRY

### **Wisconsin Beer Battered or Baked Cod 16**

Served with house made roasted applesauce, twice cooked fries and cabbage & carrot slaw. Baked cod served with drawn butter with white wine.

**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 cabbage & carrot slaw