

## APPETIZERS

### **Creamy Cranberry Jalapeno Dip 17**

Creamy cranberry jalapeno dip served with grilled baguettes, carrot sticks, celery sticks and house grown microgreens

### **Radicchio Burrata Flatbread 17**

House made radicchio marmalade, sliced burrata and local bacon bits served on house made flatbread

### **Grilled Shrimp with Sweet Chili Sauce 24**

Grilled gulf shrimp served over wild rice, with cilantro, lemon, and sweet chili sauce

### **BBQ Pork Tostadas 18**

Three mini tostadas topped with house made BBQ pulled pork and pickled jalapenos, radicchio marmalade, micro greens, and Chili lime aioli

### **House Made Soup of the Day Cup 5 /Bowl 6**

Served with grilled 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 5**

Mixed greens with your choice of house made dressing: Cranberry Balsamic Vinaigrette, Creamy Bacon, Ranch, and Hook's Blue Cheese served with grilled Wild Flour country bread

## ENTRÉES

### **Cedar Plank Alaskan Salmon with Parmesan Risotto 36**

Alaskan wild-caught skin-on Sockeye salmon cooked on a cedar plank and served over BelGioioso American Grana parmesan risotto topped with white wine lemon butter sauce and fresh lemons topped with mixed greens

### **Local Pork Tenderloin with Wild Rice 34**

Herb marinated local pork tenderloin served with wild rice, spinach, crushed almonds, and thyme cream sauce

### **Local Lamb Meatballs and Cheesy Orzo 35**

Pinn Oak ground lamb meatballs mixed served on Orzo in creamy cheese sauce made with Spotted Cow, Hooks two-year cheddar, Wisconsin goat cheese, and cream cheese and topped with BelGioioso American Grana parmesan breadcrumbs

### **Roast Chicken Breast with Cheddar Polenta 28**

Pan seared Bell and Evans airline chicken breast served over creamy Hooks cheddar polenta, and served with local greens topped with white wine butter sauce

### **Grilled Tenderloin Filet 49**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with roasted red potatoes and mixed greens tossed in lemon vinaigrette

### **Vegan Roasted Root Vegetable Bowl 20**

Slow roasted red potatoes, parsnips, turnips, sweet potatoes, and River Valley Ranch portabella mushrooms

## ENTRÉE SALADS & SANDWICHES

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

### **Grilled Chicken & Cranberry Salad 26**

Grilled Bell and Evans boneless chicken breast, chopped fresh cranberries, tossed with mixed salad greens, cranberry balsamic vinaigrette, and feta cheese served with grilled Wild Flour country bread

### **Frissee Salad 18**

Curly endive tossed with creamy bacon dressing, croutons, local bacon, BelGioioso American Grana cheese topped with Yuppie Hill poached egg

**Add** 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 3 grilled shrimp **12**

### **Pulled Pork & Sprecher's BBQ Sauce Sandwich 18**

Slow roasted, local pulled pork tossed with house made spicy Sprecher's root beer BBQ sauce topped with a coleslaw and served on a Wild Flour brioche bun

### **Grass Fed Beef Burger 19**

Wisconsin grass-fed beef burger topped with BelGioioso American Grana parmesan cheese, frisee, and creamy bacon aioli served on a Wild Flour brioche bun

### **Ground Tenderloin Sliders 17**

Two ground tenderloin sliders topped with creamy cranberry jalapeno sauce served on Wild Flour brioche sliders

### **Grilled Mushroom & Cheese 17**

River Valley Ranch portobello mushroom, sautéed spinach, Hooks 2-year white cheddar, and BelGioioso American Grana served on grilled Wild Flour country bread

## FRIDAY FISH FRY

### **Wisconsin Beer Battered or Baked Cod 19**

Served with house made roasted applesauce, twice cooked fries, and cabbage & carrot slaw. Baked cod served with side of white wine butter. Add 1 extra piece **5**

### **Pan Seared Walleye 23**

Served over roasted potatoes and greens dressed in a vinaigrette served with a side of white wine butter

### **Wisconsin Beer Battered Walleye 23**

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