

APPETIZERS

Goat Cheese and Peach Tart 18

Wisconsin goat cheese tart topped with fresh basil, crushed walnuts, peach compote and togarashi honey

Heirloom Tomatoes and Fresh Burrata 21

Locally grown heirloom tomatoes served with fresh Wisconsin Belgioioso burrata, local basil and balsamic reduction

Roasted Red Pepper Hummus 14

House made red pepper hummus with chickpeas, tahini, lemon and lime juices topped with local oven roasted cherry tomatoes, rosemary, and extra virgin olive oil served with carrot sticks and sliced grilled house made flatbread

***Caprese Chicken Flatbread 23**

Bell and Evans diced boneless chicken breast, sliced local cherry tomatoes, sliced burrata, red onion, local basil and balsamic reduction served on homemade flatbread

House Made Soup of the Day Cup 5/Bowl 6

Served with grilled country bread. All soups made from scratch using a classic technique to build flavor...slow cooking and 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: Honey Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled country bread

ENTRÉES

***Pork Tenderloin and Summer Succotash 34**

Local grilled pork tenderloin served with white wine butter sauce and local tomato, sweet pepper succotash

***Surf and Turf with Polenta Cakes 34**

Wood River Creamery Cracked Pepper Cheddar Gruyere polenta cakes, ground tenderloin meatballs topped with peppercorn cream sauce and wild caught gulf shrimp topped with togarashi honey

***Grilled Tenderloin Filet 50**

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

***Halibut with Parmesan Risotto 45**

Pan seared wild caught Halibut and served over BelGioioso American Grana parmesan risotto topped with red pepper coulis cherry tomatoes, cucumbers and bacon bits

Marinated Eggplant and Basmati Rice 21

Tamari marinated and seared eggplant served over basmati rice with diced sweet peppers, topped with sesame seeds and served with a torched lime and cilantro

***Roast Chicken Breast with Black Bean Salsa 32**

Bell and Evans Airline chicken breast, Belgioioso American Grana Parmesan risotto and peppercorn cream sauce topped with a tomato, corn and black bean salsa

ENTRÉE SALADS & SANDWICHES

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

Roasted Cherry Tomato Salad 18

Local oven roasted cherry tomatoes with rosemary and thyme tossed with mixed greens, local sliced cucumbers, sliced red onion and house made ranch dressing topped with feta cheese and house made croutons

***Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10 3 Grilled Shrimp 10**

Peach & Goat Cheese Salad 17

Sliced peaches tossed with mixed greens, toasted almonds, chèvre, corn, and honey vinaigrette served with grilled country bread

***Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10 3 Grilled Shrimp 10**

Grilled Cheese with Tomato Corn Salsa 16

Hook's two-year white cheddar, Kindred Creamery smoked Gouda, and tomato corn salsa, served on grilled country bread

***Bison Burger 24**

Pierson Farms 100% bison burger topped with hook's two-year white cheddar, mixed greens, sautéed River Valley Ranch cremini mushrooms and smoked red pepper hummus served on a grilled brioche bun

***Chicken Salad Wrap 18**

Bell & Evans chicken, local rosemary, thyme and raw honey served in a spinach tortilla

***Grass Fed Beef Burger 21**

Wisconsin grass-fed beef burger topped with Feta and togarashi peach compote served on spring mix and a grilled brioche bun

FRIDAY FISH FRY

***Beer Battered or Baked Cod 19**

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

***Baked cod served with side of white wine butter. Add 1 extra piece 5**

***Great Lakes Pan Seared Walleye 23**

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

***Wisconsin Beer Battered Great Lakes Walleye 23**

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

SIDES TO SHARE

Twice Cooked Parmesan Fries 10

Sautéed River Valley Ranch Mushrooms 10

Basmati Rice 12

Parmesan Risotto 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions*