

## APPETIZERS

### **\*Creamy Asparagus with Parmesan 21**

Grilled asparagus wrapped in bacon, topped with BelGioioso American Grana parmesan cream sauce, grated cured egg yolk, lemon zest, olive oil and crushed hazelnuts

### **Mast-O-Laboo 18**

Local beet yogurt topped with black cumin, sliced beets, olive oil, fresh dill and mint served with a side of homemade herbed pita chips

### **\*Lamb Skewers 18**

Two local ground lamb skewers served with local beet and red wine puree, mint tzatziki, parsley, chive and walnut pesto, and crushed hazelnuts

### **Strawberry Rhubarb Crostini 15**

Strawberry rhubarb jam served on homemade crostini topped with goat cheese, crushed walnuts, balsamic reduction, fresh mint and crispy prosciutto

### **House Made Soup of the Day Cup 5 /Bowl 7**

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: Balsamic Vinaigrette, Lemon Vinaigrette, \*Ranch, and \*Hook's Blue Cheese served with grilled country bread

## ENTREES

### **\*Roast Chicken Breast with Roasted Red Potatoes 33**

Bell and Evans Airline chicken breast served over fried roasted red potatoes, spring onions, and chopped asparagus topped with BelGioioso American Grana parmesan cream sauce and crispy prosciutto

### **\* Grilled Tenderloin Filet 63**

8oz filet topped with herbed butter, served with roasted red potatoes and mixed greens tossed in lemon vinaigrette

**\*Add Mushroom & Red Wine Demi or Parmesan, Pecan or Peppercorn Crust 5 Each**

### **\*Pork Meatballs and Orzo 31**

Local ground pork, orzo, diced onions, chopped asparagus, spring greens, feta cheese, Belgioioso American Grana parmesan, and parsley, chive and walnut pesto

### **\*Blackened Smoked Salmon 37**

Blackened Alaskan wild caught skin-on sockeye salmon cooked on a cedar plank and served over beet yogurt, roasted beets and onions and topped with pea shoots, pine nuts and black cumin

### **\*Fried Shrimp and Basmati Rice 29**

Six beer battered Gulf shrimp served with basmati rice, cilantro and remoulade sauce

### **Vegan Spring Risotto 22**

Arborio rice with parsley, chive and walnut vegan pesto, chopped asparagus, cremini mushrooms and spring greens topped with local microgreens

*\*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*

## ENTRÉE SALADS & SANDWICHES

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

### **Beet and Orange Salad 16**

Mixed greens tossed with lemon vinaigrette and topped with red beets, orange segments and pine nuts

**\*Add 6 oz Bell & Evans chicken breast 9 4 oz beef tips 12 3 Grilled Shrimp 12**

### **\*Asparagus and Mushroom Salad 18**

Chopped grilled asparagus, sautéed cremini mushrooms, sliced red onions, mixed greens, house made croutons, feta cheese and Belgioioso American Grana parmesan tossed with lemon vinaigrette and topped with a local, cage free poached egg

**\*Add 6 oz Bell & Evans chicken breast 9 4 oz beef tips 12 3 Grilled Shrimp 12**

### **Strawberry and Goat Cheese Salad 17**

Sliced strawberries tossed with mixed greens, Wisconsin goat cheese, sliced red onions, candied pecans and balsamic vinaigrette served with grilled country bread

**\*Add 6 oz Bell & Evans chicken breast 9 4 oz beef tips 12 3 Grilled Shrimp 12**

### **\*Lamb Burger 24**

Pinn-Oak lamb burger topped with Wisconsin goat cheese, pickled red onions, and house made mint tzatziki, fresh mint and parsley, chive and walnut pesto served on a grilled brioche bun

### **\*Bison Burger 29**

Pierson Farms 100 % ground bison burger topped with grilled feta cheese, caramelized onions, sautéed cremini mushrooms, and garlic aioli served on a grilled brioche bun

### **\*Grilled Bacon and Cheese 19**

Hook's little boy blue, Kindred Creamery smoked gouda, Wilson Farm Meats bacon and parsley, chive and walnut pesto on grilled country bread

### **\*Grilled Chicken Sliders 22**

Grilled Bell and Evans chicken breast topped with mixed greens, Hook's two-year white cheddar and remoulade served on homemade slider buns

### **\*Grass Fed Beef Burger of the Week**

Wisconsin grass-fed beef burger served on a grilled brioche bun

*Ask Your Server for this Week's Burger Special*

## FRIDAY FISH FRY

### **\*Beer Battered or Baked Cod 27**

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

**\*Baked cod served with side of white wine butter**

### **\*Great Lakes Pan Seared Walleye 30**

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 30**

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

Parmesan Risotto 12

Garlic Mashed Potatoes 12