

DINNER

- APPETIZERS**
- portobello fritters** with sherry vinegar marinated roma tomatoes, fried basil and citrus aioli 9
 - charcuterie and cheese plate** featuring sopressata salami, marinated olives, black figs, three award-winning cheeses: iberco bonvallis, maple leaf cranberry and port salut with an assortment of crackers and crostini 14
 - belizean laughing shrimp scampi** with herb butter, fennel cipollini onion, bread crumbs and olive oil grilled baguette 12
 - baked wisconsin brie cheese** with spiced walnuts and door county cherry compote 9
 - fresh roasted corn and chipotle crab cakes** with lemon caper mayo, red pepper coulis and avocado purée 11
 - crispy spinach and aged ricotta tartlets** with black truffles and parmesan pesto aioli 8
 - sesame ginger crusted seared yellow fin tuna** with green papaya, radishes, scallions, crispy julienne wontons and "ponzu" dressing 9
 - seared diver sea scallops** with wild mushrooms, frisée, shaved parmesan and black truffle vinaigrette 14
- SOUP & SALADS**
- wild mushroom soup** garnished with chives, white truffle oil and shaved parmesan 7
 - house crudités** salad with mixed greens, shaved carrots, parsnips, radishes, grape tomatoes, cucumbers, red onions and lemon olive oil dressing 6
 - warm herbed goat cheese** crusted with figs and walnuts, mixed greens, orange segments, oven dried tomatoes, grilled asparagus, crispy serrano ham and black fig balsamic vinaigrette 8
 - spinach and egg** with crispy pancetta, fried garlic, oven dried tomatoes, wisconsin brie cheese and caramelized cipollini onion vinaigrette 7
 - roquefort** with red wine poached d'anjou pears, arugula, shaved fennel, beets and red wine vinaigrette 8
- ENTREES**
- house made butternut squash ravioli** with porcini mushrooms, sage, brown butter emulsion, shaved parmesan, white truffle oil and spinach pistau 19
 - garlic marinated roasted chicken** with a parmesan herb polenta cake, caramelized brussel sprouts and chicken au jus 20
 - primavera risotto** with english peas, asparagus, tomato sec, spinach, basil, garlic confit, fontina cheese, white truffle oil and parmesan cookies 17
 - seared scottish salmon** with olive oil cured grape tomatoes, braised baby spinach, lemon confit, tomato lobster emulsion, chervil and wild rice 23
 - pan roasted "korobuta" naturally raised pork chop** with roasted apples, butternut sage purée, door county cherries, pearl onions and natural au jus 21
 - house made lobster ravioli** with black truffles, preserved tomato, fine herbs, lobster bisque and sautéed spinach in beurre fondue 27
 - seared yellow fin tuna** with a fried jasmine rice cake, daikon, baby bok choy, scallions and sesame ginger soy sauce 22
 - red wine braised beef short ribs** with parsnip purée, sautéed baby spinach shallot butter and gremolata 22
 - seared diver sea scallops** with roasted sweet corn risotto, tomato jam, sautéed spinach and black garlic purée 26
 - 21 day aged new york strip steak** served with roquefort potatoes gratin, sautéed sugar snap peas and bordelaise sauce 28
 - filet mignon** served with potato mousseline, sautéed wild mushrooms, asparagus and bourbon peppercorn sauce 29
 - black garlic marinated mahi mahi almandine** with asparagus risotto, caramelized fennel, brussel leaves and port wine reduction 23
 - american kobe burger** with brie cheese, oven dried beefsteak tomatoes and shallot confit served with truffle and parmesan pommes frites 15

Friday Fish Fry

choice of baked cod, beer battered fried cod or crispy fried shrimp
with homemade coleslaw, black rye bread, choice of potato chive pancakes or fries

\$14



executive chef ismail oztas | **sous chefs** matthew affholder and eddie phillips
private dining available | eighteen percent **gratuity** added to groups of eight or more
consuming raw or undercooked foods can increase the risk of food borne illness