

# DINNER

- APPETIZERS**
- portobello fritters** with sherry vinegar marinated roma tomatoes, fried basil and citrus aioli 9
  - crab cakes** trio served atop a stream of chipotle mayonnaise 12
  - coriander seared tuna** with jasmine rice, mango salsa and ginger soy sauce 12
  - wild mushroom bruschetta** made with brie and parmesan cheese on toasted ciabatta 10
  - wisconsin artisan cheese plate** featuring a selection of three artisanal cheeses made locally in wisconsin served with fresh berries, candied walnuts and crackers 13
  - blackened shrimp cocktail** served with roasted tomato salsa and salsa verde' 14

- SOUPS & SALADS**
- baked french onion soup gratinée** with caramelized onions, beef broth, brandy, crouton and gruyere cheese 5
  - caesar salad** with romano cheese, creamy caesar dressing, croutons and a parmesan cookie 6
  - waldorf** with tart apple, red grapes, celery and candied walnuts with yogurt dressing 8
  - grilled steak salad** with grilled romaine heart, gorgonzola cheese, bermuda onions, cucumber, grape tomatoes and creamy fresh horseradish dressing 13
  - wedge salad** with iceberg lettuce, smoked bacon, blue cheese, grape tomatoes, egg and pickled red onion with buttermilk blue cheese dressing 7

- ENTREES**
- chicken breast** with fingerling potatoes, roasted garlic, mushrooms, fresh oregano and lemon sauce 19
  - grilled pork chop** cider brined and served with braised apples and caramelized onion, potato mousseline, seasonal vegetables and pork jus 26
  - seared sea scallops** with potato mousseline, oyster mushrooms, grape tomatoes and tarragon 26
  - filet mignon** served with truffled potato mousseline, sautéed wild mushrooms, asparagus and bourbon peppercorn sauce 33
  - wild mushroom ravioli** tossed in olive oil with sun dried tomatoes, roasted red peppers, red onion, zucchini and garlic deglazed with white wine and topped with parmesan 19
  - grilled scottish salmon** with grape tomatoes, braised baby spinach, tomato lobster emulsion, chervil and wild mushroom risotto 23
  - blackened 10 oz. sirloin** topped with buttermilk blue cheese and served with fingerling potatoes, grilled asparagus and mustard jus 24
  - australian lamb chops** lollipop cut and brushed with rosemary garlic oil, char grilled and served with mint bordelaise and fingerling potatoes 29
  - potato crusted chilean sea bass** pan seared and finished with lemon caper burre blanc with wild mushroom risotto 28

## THE GREAT GATSBY FOUR COURSE PRIX FIXE

**soup du jour**

**waldorf salad**

boston lettuce with tart apple, red grapes, celery and candied walnuts with yogurt dressing

**stuffed pork tenderloin**

filled with apples, raisins and herbs de provence and served with port wine demi, truffled potatoes mousseline and petite green beans

**sour cream lemon cake**

with amaretto glaze, candied lemon peel and fresh raspberries

27

## 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** michael long | **sous chefs** gregory zimmerman & michael hoffman  
**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