

LUNCH

SOUP & SALADS please ask your server about today's **soup** 6 | 3

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 9

aged new york strip steak salad with grilled romaine heart, gorgonzola cheese, red onion, grape tomatoes and creamy horseradish dressing 13

cobb salad with bacon, avocado, boiled egg, tomato, mixed greens, blue cheese, red onion, cucumbers and choice of dressing 10
with herb marinated **grilled chicken** 12 with **seared salmon** 15

caesar salad with baby romaine, parmesan tuile', croutons and creamy caesar dressing 9
with **grilled chicken** 11 with **seared salmon** 14

spinach and egg salad with mango, crispy pancetta, oven dried tomatoes, wisconsin brie cheese and caramelized cipollini onion vinaigrette 9

winter fruit salad with mixed greens, poached apple, red wine d'anjou pears, cranberries, spiced walnuts, orange segments, strawberries, beets and lemon poppy seed dressing 9

SANDWICHES served with **pommes frites** or **soup of the day**

london broil steak on ciabatta with wild mushrooms, roasted beefsteak tomato, truffle parsley mayo, shallot confit and a fried egg 13

falafel wrap on homemade naan with kalamata olives, cucumbers, tahini sauce, tomatoes, spinach, feta and fresh mint 9

chicken, spinach and artichoke on sourdough bread with red onions, roasted tomato and provolone cheese 10

braised pork on a ciabatta with white barbeque sauce, avocado, fresh jalapeño and home made cornichons 11

albacore tuna salad on black rye bread with swiss cheese, tomato, red onion, nueske's bacon and lemon caper mayo 10

antipasti on sourdough with salami, capicola, mortadella, provolone, giardiniera and roasted garlic aioli 11

fried true alaskan cod on a brioche bun with house made red cabbage coleslaw, tomato and lemon caper mayo 12

roasted turkey on cranberry sunflower bread with brie cheese, frisée and huckleberry mayo 9

french dip with shaved prime rib, crispy shallots, blue cheese and beef au jus 11

grilled curried chicken salad on cranberry bread with shaved candied red beets, provolone cheese and arugula 9

grilled cheese made with gruyere, fontina and goat cheeses topped with tomato, bacon and spinach pesto on white potato bread 11

BURGERS served with **pommes frites** or **soup of the day**

kobe with brie cheese, oven dried beefsteak tomato and shallot confit served with truffle and parmesan pommes frites 15

muenster cheese with crispy pork belly, white barbeque sauce, avocado, caramelized onion, jalapeño and tomato 11

prime beef steak burger with truffle mayo, mushroom duxelle, brie cheese and arugula 12

american with grilled onion, cheddar cheese, bacon, lettuce and roasted tomato 10

FLATBREAD PIZZAS **three cheese** with truffled herb goat cheese, fontina cheese and parmesan with wild mushrooms, habañero oil and roasted beefsteak tomatoes 10

tequila lime marinated shrimp and spanish chorizo with a trio of bell peppers, creamy cheese spread and cilantro pesto 12

red wine roasted pear and roquefort bleu cheese with gruyere cheese, chicken, kalamata olives, red onions and balsamic reduction drizzle 11

ENTREES **butternut squash ravioli** with porcini mushrooms, sage brown butter emulsion, shaved parmesan, white truffle oil and spinach pistau 15

garlic marinated roasted chicken with a parmesan herb polenta cake, caramelized brussel sprouts and chicken au jus 15

seared scottish salmon with olive oil cured grape tomatoes, braised baby spinach, lemon confit, tomato lobster emulsion, chervil and wild rice 16

chicken pot pie with peas, sautéed wild mushrooms, carrots, parsley velouté cream sauce in a puff pastry 13