

## Appetizers

### Crab Cakes

New Orleans style remoulade and a candied corn relish \$13

### Brie & Garlic Ravioli

With a chardonnay cream sauce \$12

### Sausage Stuffed Mushrooms

Served in Garlic Butter \$13

### Escargot

Roma tomatoes, roasted red peppers, and garlic sautéed with escargot and white wine \$10

### Beef Carpaccio

Thinly sliced beef tenderloin with capers, red onion, Sarvecchio Parmesan cheese, hard boiled egg and truffle oil\* \$12

### Calamari

Lightly sautéed with garlic, parsley, and finished with lemon and white wine \$9

### Morel and Jarlsburg Wontons

With herb aioli \$12

*All entrées are served with soup du jour, or house salad with choice of dressing, and everyone's favorite bread.*

Caesar or Warm Pear salad available for an additional \$3.5

Lobster Bisque add \$2



## Soups and Salads

### Lobster Bisque

\$6.5

### Soup du Jour or House Side Salad

\$5.5

### Grilled Salmon Salad

Grilled salmon served with toasted almonds and a honey orange vinaigrette\* \$17

### Grilled Petite Filet Salad

With red onions, goat cheese and sesame-truffle vinaigrette\* \$19

### Classic Caesar Salad

Fresh romaine, Sarvecchio parmesan cheese, croutons, and our own caesar dressing\* \$13

Add Chicken \$4

Add Salmon \$5

### Warm Pear-Blue Cheese Salad

Mixed greens, Maytag bleu cheese, warm pears, candied walnuts, and balsamic vinaigrette \$13

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### Seafood Linguini

Shrimp, scallops, crawfish, and blue crab meat with a garlic butter sauce \$26

### Lobster Ravioli

Lobster meat, lobster stuffed ravioli, and a saffron cream sauce \$24

### Penne Carbonara

Penne tossed with bacon, peas, and a garlic Cream Sauce \$18

Add Chicken \$4

Add Salmon\* \$5

### Leek and Mushroom Free Form Ravioli

Finished with vegetable veloute and reduced balsamic vinegar \$17

Add Chicken \$4

**Chef's Specialties:**

**Grilled Rack of Lamb**  
With rosemary pesto\* \$29

**Duck**  
Duo of duck breast and duck confit with  
port wine gastrique\* \$24

**Chicken Wellington**  
With sherry mushroom cream \$21

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*All Fresh Fish is Flown in Daily*  
*(If Fresh is unavailable, we offer premium IQF fish*  
*selections)*

**Seared Scallops**  
With sweet onion relish\* \$22

**Catch of the Day**  
\$Market\$

**Artichoke Provencal**  
Sautéed Shrimp and artichoke with garlic,  
red pepper, roma tomato, and white wine.  
Shrimp is fresh frozen \$26

**Pan-Fried Walleye**  
Pan-fried wild Canadian walleye with  
honey-shallot butter and toasted pecans \$25

**Seared Rare Tuna**  
With wasabi soy vinaigrette\* \$24

**Parmesan-Horseradish Salmon**  
Seasonal salmon, encrusted with parmesan  
cheese and horseradish, topped with dijon  
mustard cream sauce\* \$21

**T-Bone**

24 oz. T-Bone with a blue cheese demi  
glace\* \$34

**Stuffed Tenderloin or Grilled Tenderloin**  
6oz. Angus Beef tenderloin stuffed with  
bacon, red onion, spinach, and Maytag bleu  
cheese with a mushroom cream sauce, **OR**  
grilled with a wild mushroom duxelle and  
our dijon demi-glace\* \$29

**New York Strip Au Poivre**  
14oz. Angus Beef strip steak with a sweet  
whiskey sauce\* \$28

**Single Bone Pork Chop**  
16 oz. single bone pork chop with cranberry  
walnut sauce\* \$22

**Sirloin Filet**  
10 oz. Angus Beef sirloin filet served with a  
grilled mushroom skewer and roasted  
pepper and garlic compound butter\* \$23

**Veal Scallopinni**  
8 -10 oz. Veal porterhouse with prosciutto  
and sage compound butter\* \$19

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Rare: Red Cool Center  
Medium Rare: Red Warm Center  
Medium: Pink Throughout  
Medium Well: Trace of Pink  
Well: No Pink

*We are not responsible for steaks ordered over medium.*  
*\*Wisconsin Consumer Advisory: our menu may contain*  
*raw or undercooked animal ingredients, therefore, there*  
*is an increased risk of food borne illness associated with*  
*raw animal derived foods, especially if the person has*  
*certain medical conditions.*

*18% gratuity will be added to parties of 6 or more.*  
*There will be an \$8 charge for a split entrée.*

*Chef Brett Voss*  
*Chef Rebecca Riehn*