

• • • • A La Carte • • • •

Herring Roulade \$6.75

Pickled Holland herring and sweet dill pickle served in Crème Raifort, a horseradish sour cream sauce.

Olives Melange \$5.25

A variety of olives served with balsamic vinegar, olive oil and parmesan.

Duck Liver Pate \$7.75

Cognac, thyme, sage, and caramelized onion are brought together in a buttery fusion. Sliced and served with dill spears and crisps.

Bruschetta \$6.75

House bread toasted with garlic oil and herbs. Topped with a garlic cream cheese mascarpone herb spread, tomato/olive tapenade and asiago cheese.

Escargots vin Rouge \$8.50

Red wine, garlic and Herbs de Provence are the basis for this classic Bourguignon preparation.

Stuffed Mushroom Caps \$6.50

Leek, green onion, basil pesto, Asiago cheese, sun-dried tomato, hickory smoked pit ham make up this savory filling. Broiled and served with a lemon white wine garlic sauce.

MontChevre Goat Cheese \$6.25

Local MontChevre Goat Cheese flame-broiled with stewed tomato and carmelized onion, served with fresh sourdough.

• • • • Soups • • • •

Selections and prices vary daily. Inquire with server for today's selection.

• • • • Salads • • • •

Dressings: French, Ranch, Caesar, Honey Vinaigrette, Bleu Cheese

Caesar \$5.25

Crisp romaine is tossed with Caesar dressing, sour dough croutons and parmesan

Side Salad 3.25

Organic young field greens, iceberg, and romaine with grated carrot, cucumber, and tomato.

• • • • Entrees • • • •

All Entrees include: Fresh sourdough bread with whipped butter, a choice of rice, potato, or pasta, and a fresh vegetable sauté. A complimentary after-dinner salad is offered.

Beef Tenderloin **8 oz. \$21.75**

Cast iron sautéed to your liking, accompanied by burgundy-herb beef reduction sauce.

Sauteed mushrooms and onions add \$1.75

Ribeye Steak **Diablo** **10 oz. \$19.75**

Mesquite dry-rubbed, then open flame-grilled. Topped with shallot butter and broiler finished. Roasted garlic and Chipotle purees.

Sauteed mushrooms and onions add \$1.75

Flame Grilled Pork Tenderloin **\$15.25**

Boneless medallions of pork tenderloin are brushed with toasted sesame oil, lightly seasoned then open flame grilled. Citrus scallion butter roasted to finish. Apricot teriyaki sauce and wasabi . Toasted macadamia nuts to garnish.

Duck Breast **\$16.00**

Hickory smoked ham, toasted almonds, and Smoked Gouda cheese filling. Pan seared then roasted to finish and served with cranberry orange compote with Door County cherries.

Chicken Breast **\$14.75**

Boneless, skinless chicken breast is stuffed with goat cheese, olive tapenade, roasted garlic and peppers, and prosciutto ham. Steam roasted and served with hot bacon dressing.

Consumer Advisory:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourn illness especially if you have certain medical conditions. Items served medium rare or rare may be under cooked however will be served upon the consumers request.

• • • • Entrees • • • •

All Entrees include: Fresh sourdough bread with whipped butter, a choice of rice, potato, or pasta, and a fresh vegetable sauté. A complimentary after-dinner salad is offered.

Lake Victoria Perch (Tanzania) \$14.00

Fresh water African filets are topped with curry, garlic, and herb cheese and sweet piquant peppadew peppers. Oven roasted.

New Zealand Orange Roughy \$15.75

Fillet is topped with Chablis almond butter and then broiled to golden brown. Served with mango papaya chutney.

Norwegian Salmon \$17.00

Parmesan crusted and baked to a golden brown. Pesto sauce with tomato and caper.

Shrimp and Scallop Provencal \$16.75

Aromatic herbs and olive oil join a sauté of artichoke, julienne of sweet peppers, carrot, red onion, and zucchini, tomato, and olives in a creamy white wine, lemon, and garlic sauce.

• • • • Desserts • • • •

\$4.50

Apple Spice Cake

Apples, rum soaked raisins, and walnuts in a cake spiced with cloves, mace, ginger, allspice, and cinnamon. Served warm with ice cream and caramel sauce.

Pots de Crème

The smooth, ultra-thick texture and deep chocolate flavor of this custard is unforgettable.

Citrus Pound Cake

Rich, buttery pound cake with orange and lemon zest for a wonderful fresh taste. Pan fried to a golden brown and served with whipped cream and fruit.

Chocolate Walnut Pie

Reminiscent of pecan pie, but kicked up a notch to the chocolate lover's pleasure. Served warm with vanilla ice cream.

Peanut Butter Cheesecake

Drizzled with bittersweet Belgian chocolate sauce.

• • • • Draft Beer-Pint • • • •

Lake Louie Premium Pale Ale (Arena, WI)	3.50	Highly hopped full flavored beer. Based on the "American Pale Ale" style but with more malt flavor.
New Glarus Organic Revolution Ale	3.50	Complex and assertively hoppy golden ale. Organic Hallertau Hops.
New Glarus Spotted Cow	3.50	Farmhouse ale using flaked barley & WI malt. Nice fruity body & naturally cloudy
Central Waters Mud Puppy Porter (Amherst, WI)	3.50	Thick, rocky head and luscious chocolate-like nose, the malty profile is balanced by liberal hopping for its style.

• • • • Bottled Beer • • • •

Blatz	2.25	Bud Light	2.25
Berghoff Lager	2.75	Miller Lite	2.25
Berghoff Dark	2.75		
		Beck's Non- alcoholic	3.00
Blue Moon Belgian White	3.00		
Guinness Stout	4.00	Other...	
Grolsch Lager (16 oz.)	4.50	Woodchuck Cider, Dark & Dry	3.50
Lake Louie Milk Stout	3.00	New Glarus Raspberry Tart (750 ml)	12.00
New Glarus Fat Squirrel	3.00	New Glarus Belgian Red (750 ml)	12.00
Point Einbock	2.75		

• • • • Beverages • • • •

Coke, Diet Coke, 7-up, Diet 7-up	1.75	Coffee	1.75
Cherry Coke	1.75	Coffee Decaffeinated	1.75
Blumer's Root Beer	1.75	Hot Tea	1.75
Stewart's Ginger Beer	1.75	Milk 1%	1.75
Lemonade	1.75	Pellegrino Sparkling	1.75
Iced Tea (Sweetened)	1.75	Mineral Water	
Iced Tea (Unsweetened)	1.75	Sutter Home Fre	3.50
		N/A White Zinfandel	

• • • • Wine by the Glass • • • •

House Wine

Chardonnay - Canyon Oaks	4.75
White Zinfandel - Canyon Oaks	4.75
Merlot - Canyon Oaks	4.75
Cabernet Sauvignon - Canyon Oaks	4.75
Shiraz - Canyon Oaks	4.75

All Canyon Oaks wines by the Bottle	14.00
--	-------

Port

Trevor Jones "Jonesy"	8.00
Warre's Ruby	8.00

Feature Wine

Riesling - Hogue Late Harvest	5.25
Pinot Grigio - Sycamore Lane	4.75
Sauvignon Blanc - Brancott	5.50
Pinot Noir - Beaulieu Vineyard	5.25

Non-Alcoholic

Sutter Home Fre White Zinfandel	3.50
---------------------------------	------

Sherry

Lustau Deluxe Cream	6.50
Lustau Light Fino Jarana	6.50

• • • • Wine by the Bottle • • • •

Sweet Fruity Whites

#54 Wollersheim Prairie Fumé	16.00
#14 Marchesi di Gresy Moscato d'Asti La Serra	22.00
#10 Hogue Late Harvest Riesling	17.50

Light Crispy Whites

#13 Sycamore Lane Pinot Grigio	15.00
#12 Zemmer Pinot Grigio	22.00
#17 Adelsheim Pinot Gris	26.50
# 2 Villa Maria Sauvignon Blanc	24.00
# 4 Mancura Sauvignon Blanc	14.00

Juicy Aromatic Whites

#16 Brancott Sauvignon Blanc	18.50
#11 Bonny Doon Pacific Rim Chenin Blanc	20.00
# 7 Selbach Riesling	18.00
#19 Rosemount Semillon	18.50
# 8 Cline Viognier	18.00
#15 La Vielle Ferme Côtes du Luberon	17.50
# 9 Cline Pinot Grigio/Chardonnay	18.00

Full Opulent Whites

#18 14 Hands Chardonnay	17.50
# 6 Bogle Chardonnay	19.00

Rose

#20 Wollersheim Blushing Rose	18.00
#53 Folie á Deux Menage á Trois	23.50

Sparkling

Cristalino Cava X-Dry	17.50
Domaine Ste. Michelle Blanc de Blancs	23.50
Freixenet Brut De Noirs	22.00

Fruity Lively Reds

#25 Beaulieu Pinot Noir	16.50
#45 Georges du Boeuf Beaujolais Villages	20.00
#38 Monte Antico Toscano Sangiovese	22.00

Ripe Smooth Reds

#34 Blackstone Merlot	19.00
#36 Bogle Merlot	18.25
#42 Francis Coppola Blue Label Merlot	24.00
#28 Folie á Deux Menage á Trois	20.00
#22 Rosemount Shiraz	18.00
#47 Château St Sulpice Bordeaux	22.00
#40 Foris Pinot Noir	24.00
#33 Saintsbury Pinot Noir Carneros	29.00
#41 A-Mano Primitivo Puglia	22.00

Rich Dense Reds

#27 Cline Zinfandel	18.00
#26 Bogle Zinfandel	20.00
#23 Nalle Zinfandel	32.00
#37 Ravenswood Zen of Zin Canyon Oaks Shiraz	18.00 14.00
#39 Bonny Doon Syrah	20.00
#21 Cline Syrah	18.00
#31 Smoking Loon Cabernet	18.25
#30 Santa Rita Reserva Cabernet	20.00
#43 D'Arenberg Cabernet	24.00
#46 Wollersheim Domaine du Sac	24.00
#24 Stags Leap Merlot	35.00

Champagne

Henriot Blanc Souverain	54.00
Henriot Brut Souverain	58.00
Moët & Chandon White Star	60.00