

STARTERS

- Soup of the Day** 4.00 | 6.00
- Watermelon Gazpacho** mint garnish 4.00 | 6.00
- Harvest Platter** mortadella, summer sausage, prosciutto panino, smoked trout, house olives, mustard 10.50 | 14.50
- Pan Seared Blue Crab Cakes** braised corn, parsley oil 7.00 | 13.50
- Semolina Crusted Calamari** whole grain mustard aioli, citrus cocktail sauce 11.00
- Barbeque Pork Spring Roll** cucumber dipping sauce, mint & cabbage slaw 10.00
- Cashew Crusted Brie** roasted mushrooms, flatbread crackers, port reduction 10.50
- Crispy Eggplant Medallions** stewed tomatoes, basil, parmesan 9.50
- Smoked Salmon Mousse** crostini, cucumber slaw, avocado cream 14.00
- Grilled & Chilled Shrimp Cocktail** citrus cocktail sauce, sliced lemon 7.00 | 13.50

SALADS

- Organic Field Greens** cranberry vinaigrette, goat cheese, raisins, sliced almonds 6.50
- Napa Valley Caesar** hearts of romaine, smoked lake trout dressing, olive crostini, shaved parmesan 6.50
- Baby Spinach Salad** poached egg, warm hazelnut & bacon vinaigrette, garlic croutons 6.50
- Rustic Beet Salad** watercress, apple, pear, yellow pepper, blue cheese crumbles, apple champagne vinaigrette 7.25
- Shaved Fennel Salad** arugula, mushrooms, parmesan, lemon vinaigrette 7.00

MAIN COURSES

- Vegetable Risotto with Garlic Prawns** asparagus, tomato, spinach, parmesan crisp 13.50 | 19.50
- Duck Confit Ravioli** caramelized onions, marsala cream sauce 13.00 | 20.00
- Rosemary Garlic Half Chicken** bacon bread pudding, brussel sprouts, pan jus 18.75
- Almond Crusted Walleye** almond romesco sauce, grilled asparagus, warm wild rice 27.00
- Pan Seared Steelhead Trout** sautéed fingerling potatoes, lemon caper sauce, microgreens garnish 23.00
- Wild Acres Duck Breast** vanilla sweet potato gratin, green beans, pom- white balsamic reduction 20.50
- Cocoa Dusted Venison Loin** pear pistachio hash, cocoa demi 28.00
- Caramel Seared Scallops** carrot puree, broccolini, caramel butter sauce 26.00
- Braised Beef Short Ribs** fettuccine pasta, tomato butter 18.50
- Penne Pasta** choice of red or white sauce, shaved parmesan 9.00 | 14.00

SIMPLY GRILLED

- 6oz Grilled Salmon** lemon butter sauce 15.00
- 12oz New York Strip** house demi 22.50
- 8oz House Ground Burger** aged cheddar 11.00
- 8oz Filet Mignon** house demi 24.00
- 8oz New Zealand Lamb Lollipops** cherry glaze 19.00
- 8oz Truffled Pork Loin** maple glaze 15.50
- Balsamic Garlic Vegetable Platter** 16.00

SIDES 3.50

- Brussel Sprouts or Green Beans**
- Plain, Garlic, or Blue Cheese Mashed Potatoes**
- Bacon Bread Pudding**
- Sweet Potato Waffle Fries**
- Roasted Mushrooms**

ARTISAN CHEESES

Carr Valley Creama Kasa triple cream cow's milk | Purple Haze goat's milk with fennel pollen & lavender
 Roth Kase Knight's Vail raw cow's milk, aged 3 weeks | Amablu St. Pete's Select raw cow's milk, cave aged 100 days
 Satori Bellavitano Raspberry pasteurized cow's milk | Carr Valley Cardona pasteurized goat's milk, aged 8 months
 three 10.00 | five 13.50

