

Dinner

Shared Plates

Charcuterie | 17

Selection of La Quercia Locally Sourced Meats
Pickles | Mustard | House Jam | House Focaccia (gf)

Bavarian Pretzel Bites | 12

Warm Bavarian Pretzel Bites | Sea Salt | Dunkel
Bavarian Beer Cheese

Calamari | 13

Lightly Breaded and Fried Calamari | Smoked Chipotle
Aioli | Fresh Parsley | Lemon Wedge

Grilled Wings | 12

Ten Wings | Choice of:
Korean BBQ | Garlic Parmesan | Buffalo (gf)

Poutine | 12

Crisp Fries | Smoked Pork Belly | White Cheddar
Cheese Curds | Northwoods Gravy | Fresh Parsley

Brussels Sprouts | 11

Bacon Crouton | Korean Vinaigrette | Cilantro
Sesame | Goat Horn Peppers (v)

Entrée Salads

Classic Caesar | 10

Romaine Heart | White Anchovy | Caesar Dressing
Cracked Pepper | Pamesan

Certified Angus Beef® Cobb | 16

Beef Tips | Romaine | Applewood Bacon | Cherry
Tomato | Bleu Cheese Crumble | Egg

Ponzu Salmon | 16

4 oz. Faroe Salmon Filet | Roasted Heirloom Carrot
Fried Potatoes | Asian Pear | Crisp Wonton | Bed of
Greens | Sesame Vinaigrette

Parmesan Garlic Certified Angus

Beef® | 15

Roasted Beef Tips | Fried Beets | Red Onion
Gorgonzola | Heirloom Cherry Tomato | Pepperoncini
Crisp Greens | Parmesan Garlic Dressing

Greek | 15

Crisp Greens | Olive Medley | Heirloom Cherry
Tomato | Marinated Feta | Onion | Fresh Dill
Cucumber | Lemon Vinaigrette | Grilled Chicken
Breast

Add Chicken | Salmon | Beef | 6

Soups

French Onion | Cup 4 | Bowl 6

Soup Du Jour | Cup 4 | Bowl 6

**Lobster Bisque | Thursday and Friday
Only Cup 5 | Bowl 7**

Entrées

House Salad or Soup Included with Entrée

5 oz Certified Angus Beef® Bavette | 25

6 oz Certified Angus Beef® Filet | 33

12 oz Certified Angus Beef® Ribeye | 39

Whipped Potatoes | Seasonal Vegetable
Choice of:

Tuscan | Forrest Mushroom, Heirloom Cherry
Tomato, Artichoke Hearts, and Balsamic Glaze (gf)

Au Poivre | Peppered with Cabernet Demi (gf)

Steak and Frites | Béarnaise

Valencia Chicken | 25

Slow Roasted Airline Chicken Breast | Spanish Olive
Medley | Vidalia Onion | Fresh Lemon | Chopped
Parsley | Saffron Rice | Roasted Cauliflower | Classic
Romesco (gf)

Chicken Schnitzel | 24

Breaded and Pounded 4 oz Chicken Breast | Wild
Forrest Mushroom | Pappardelle | White Bordelaise
Sauce | Fresh Parsley | Lemon Wedge

Prosciutto Wrapped Scallops | 27

Seared Diver Scallops | 12 Year Aged Balsamic Glaze
Grilled Broccolini | Bacon Crouton | Local Sweet
Corn Risotto

Pasta Bolognese | 20

Pasta Fresca | Ground Certified Angus Beef ® Sausage
& Veal Tomato Ragout | Torn Basil | Two Year Aged
Parmesan Reggiano

Faroe Salmon | 28

Seared 6 oz. Faroe Salmon Filet | Pumpkin Seed Pesto
Butternut Squash, Leek, and Mushroom Risotto
Roasted Asparagus Tips (gf)

Parmesan Spinach Gnocchi | 19

Mozzarella Pearls | Asparagus | Gnocchi | English
Peas | Spinach | Torn Basil | Cherry Tomatoes | Two
Year Aged Parmesan Reggiano (v)

Shrimp and Grits | 25

Heirloom Speckled Grits | Butter Poached Gulf
Shrimp | Crisp Pork Belly | Tomato Jam | Shaved
Parmesan Reggiano (gf)

Braised Short Rib | 29

7 oz. Certified Angus Beef ® Short Rib | Boursin
Whipped Potatoes | Char Roasted Heirloom Carrots
Gironde Bordelaise Sauce | Fresh Parsley (gf)

Seared Duck | 30

Seared Duck Breast | Wild Plum Mostarda | Boursin
Potatoes | Herb-Roasted Heirloom Carrots (gf)