



Listening to the farms, fields and seasons enables us to take advantage of the freshest, highest quality ingredients available. As an independent, locally owned business, we proudly do our best to support Wisconsin purveyors. Some of our many local vendors include:

Carr Valley Cheese Company
Uplands Cheese Company
Rupena's Fine Foods

Sweet Water Organics Aquaponic Farm
Miller Bakery
Balistreri Brothers Italian Bakery

Nueske's Meats
Usinger's Sausage
Pritzlaff Brothers Meats

Starters

FLASH FRIED SALT & PEPPER CALAMARI

Organic greens, cranberry chili sauce 14

ROASTED PORTOBELLO ARTICHOKE CHEESE DIP

Truffle Parmesan custard 10

 **RABBIT TWO WAYS**

Smoked bacon wrapped rabbit loin, ragout of braised rabbit leg, shiitake mushrooms, natural herb jus, truffle brioche 14

TARTARE*

Steak 9 Rustic Pumpernickel bread, quail egg, red onion, coarse salt

Ahi 15 Fresh market tuna, avocado, wasabi roe, sweet soy reduction, crystallized ginger chips

BLUE & BLUE*

Lightly fried saltine-crust Great Lakes freshwater fish filets, watercress, Wisconsin Billy Blue cheese tartar sauce 14

SEARED FOIE GRAS*

Caramelized apples, toasted brioche, slow-roasted duck jus 20

WISCONSIN CHEESE BOARD

Assorted artisan cheeses from local dairies 12

WISCONSIN CURED MEATS BOARD

Wisconsin lingonberries, cornichons, Lowensenf mustard 12

ALE-STEAMED BLACK MUSSELS*

Ragout of white beans, spinach, cured sausage, tomato garlic broth 14

Soups & Salads

 **WISCONSIN BEER CHEESE**

Weisswurst sausage, Wisconsin Swiss cheese, toasted pretzel bowl 9

TODAY'S SOUP

Daily selection 7

SWEET WATER ORGANICS GREENS

Local petite field lettuce, teardrop tomatoes, champagne vinaigrette 11

CAESAR SALAD*

Truffle Parmesan ribbons, toasted brioche croutons, crispy fried smelt 10

THE WEDGE

Crisp wedge of iceberg, tomato, onion, smoked Nueske's bacon, chopped egg, Wisconsin Blue Cheese dressing 8

MARINATED BEETS*

Dijon vinaigrette marinated golden & red beets, whipped goat cheese mousse, candied hazelnuts, petite salad 10

Main

SAUTEED NORTH ATLANTIC SALMON*

Pine nut olive butter, Yukon gold potatoes, sauteed asparagus 24

PAN-SEARED SEA SCALLOPS

Parmesan orzo pasta, cherry tomatoes, Meyer lemon sabayon 32

 **HERB CRAB CRUSTED WALLEYE**

Wilted spinach, tomato with a roasted red pepper sauce 27

AHI TUNA STEAK*

Cracked pepper crust, port soy dipping sauce & crispy eggplant fries 28

TONIGHT'S FEATURED FISH

Market Price

FILET* 8oz

Celery root smashed potatoes, Barrel 1907 Whiskey peppercorn sauce 37

FLAT IRON STEAK* 10oz

Cheesy smashed potatoes, asparagus, herb-roasted tomato 32

AMERICAN WAGYU SIRLOIN STEAK*

Homemade "Gnудie" Mascarpone cheese dumplings, port wine reduction, herb-roasted tomato 38

DRY AGED DUROC CHERRY "PORKERHOUSE"

Gouda sweet potatoes, braised black kale, tart dried cherries 30

VENISON OSSO BUCCO 

Farm-raised braised venison shank, roasted carrots, saffron risotto 30

BUTTERMILK PAN-FRIED HALF CHICKEN

Smashed red potatoes, French beans 26

STRAUSS VEAL CHOP*

Wisconsin Billy Blue cheese risotto, French beans, rosemary red wine reduction 38

GRILLED MARINATED VEGETABLES

Balsamic & garlic marinated zucchini, bell peppers, tomato, sweet onions & mushrooms with homemade "Gnудie" Mascarpone cheese dumplings 20

 Signature dish!

☐ Contains nuts or nut oil

*The consumption of raw or undercooked eggs, meats and seafood greatly increases the risk of food-borne illness