



WEEKLY FEATURES

STARTERS

SHRIMP VOL AU VENT

Garlic Grilled Prawns, Puff Pastry, Tomatoes, Leeks and Brandy Cream Reduction

\$11

PORK TENDERLOIN TAPAS

Apple Chutney, Cranberries and Corncakes

\$9

ROASTED BEET CROSTINI

Goat Cheese, Pistachios, Pears and Arugula

\$10

ENTREES

CITRUS ROSEMARY PHEASANT

Pan Roasted Locally Raised Game Bird, Pumello, Wild Mushrooms, Roasted Brussel Sprouts, Rissole Potatoes and Lemon Thyme Veloute

\$26

DUCK & BUTTERNUT PAPPARDELLE

Confit Leg of Duck, Pancetta, Spinach, Roasted Winter Squash and Shaved Grana Padano Cheese

\$26

OSSO BUCCO CASSOULET

Pork Shank, Pancetta, White Beans and Creamy Polenta

\$25

FORBIDDEN SCALLOPS

Forbidden Chinese Black Rice, Roasted Cauliflower, Scallions, Sweet Chilis and Yuzu Sauce

\$27

PISTACHIO CRUSTED GOLDEN TILEFISH

Tomatoes, Haricot Vert, Sweet Chilis, Citrus Pear Nectar Reduction and Confetti Jasmine Rice

\$25

ROASTED VEGETARIAN RISOTTO

Portobello Mushrooms, Roasted Tomatoes, Squash, Artichokes, Grilled Asparagus and Creamy Italian Rice

\$20

STEAKS

Featuring Black Angus Beef Steaks

RIB EYE

16 oz

\$34

FILET MIGNON

10 oz

\$ 34

PETITE FILET

8 oz

\$ 30

NEW YORK STRIP

14 oz

\$ 32

*All Entrees Include Choice of Salad, Potato and House Vegetable with House Baked Rolls, Lavosh and Specialty Butters
Your Choice of Sauce: Béarnaise, Bleu Cheese Butter, Bordelaise, Balsamic Mushrooms, Blackened or au Poivre*

DESSERT

SINSINAWA MOUND SINNABLAST

Made by the world famous Mound Bakery at the home of the Sinsinawa Dominican Sisters located just outside Hazel Green, Wisconsin. A decadent mix of dense, caramel-cinnamon bread with a crusty exterior and hot moist inside topped with caramel sauce, white chocolate, chopped pecans and dusted with powdered sugar. Please order before dinner when possible or allow extra time to prepare. This incredible dessert is straight from Heaven! (Serves two)

\$10