

Appetizers

Chorizo Stuffed Medjool Dates Prosciutto Seared, Sweet & Sour Basil Slaw, Goat Cheese	12
Brie En Croute Brie Baked in Puff Pastry, Honey Sherry Green Apple, Lingonberry Jam	12
Tenderloin Tartare Truffle Arugula, Marinated Wisconsin Sarvecchio Cheese, Shallot & Caper Vinaigrette	14
Seared Southern "Shrimp & Grits" Aged White Cheddar Creamy Grits, Cajun Shrimp, Creole Pan Sauce, Ham Hock Confit	12
Wild Burgundy Snails Baked in Lemon Garlic Parsley Pernod Snail Butter, Toasted Bread Crumbs, Fresh Lemon & Sea Salt	12
Diver Sea Scallops Sugar Snap Peas, Smoked Bacon, Soy Cream	14
Calamari Fried, Chipotle & Lime Aioli	12
Braised Lamb Risotto Goat Cheese Cream, Sherry Syrup, Italian Coltibuono EVOO Pine Nut Oil	14
Pumpkin Mascarpone Bocconcini's Orange Zest, Pecan, Brown Butter & Sage, Fennel Pollen, Reduced Balsamic	12

Lettuces & Soup

Caesar Fried Anchovies, Roasted Garlic, Tomato Confit	6
Wedge Cherry Tomatoes, Rosemary Oil, House Ranch or Bleu	6
Greens Maple Vinaigrette, Crisp Golden Raisin Granola, Goat Cheese & Sweet Potato Crisps	7
Roasted Jalapeno & Sweet Corn Soup Cilantro & Corn Relish	8

Entrees

Ragu alla Bolognese w/ Pappardelle Rich Meat Sauce, Nutmeg Béchamel, Fresh Shaved Parmesan	24
Grilled Bone-In Ribeye Béchamel Creamed Spinach, Crispy Bacon Roasted Fingerling Potatoes	39
Grilled Tenderloin Braised Oxtail, Pearl Onion Potato, Asparagus, Cognac Mustard Demi-Glace	34
Lamb Rack Lamb, Rice, Goat Cheese & Tomato Phyllo Pastry, Extra Virgin Oil Herb, Pine Nut & Watercress Emulsion, Lamb Glace	31
White Marble Farm Pork Chop Whipped Potatoes, Prosciutto, Garlic & Coltibuono EVOO Wilted Spinach & Sprout Leaves, Pork Jus Mushrooms & Aioli	27
Grilled Alaskan Halibut Lemon Pepper Aglio & Olio Linguini Garlic & Olive Oil, Pepperoncini, Fine Herbs, Roast Shitakes & Spinach	28
Seared Hawaiian Sashimi Tuna Soy Glazed, Surimi Sriracha Crab Roll, Sesame Shitake, Broccoli & Edamame, Wasabi Pea Vinaigrette	30
Pan Seared Atlantic Scottish Salmon Cilantro Lime Thai Chile Vinaigrette, Green Chile Tomatillo Black Rice, Coriander Roasted Butternut Squash	28
Grilled Mahi Mahi Curried Cauliflower and its' Pan Sauce, Warm Chickpea, Preserved Lemon, Haricot Vert & Shaved Fennel Salad	26
Pan Fried Lake Perch 'Fry' Pommes Frites, Chorizo Caraway Rye Slaw, Jalapeno Pickled Cucumber Tartar Aioli	26
Seared Diver Scallops Creamy Lemon Orzo, Italian Salsa Verde Panzanella & Crustacean Oil	28



...ALL PASTAS ARE HANDROLLED FRESH DAILY...

...PLEASE NO SUBSTITUTIONS--EACH DISH IS CAREFULLY BALANCED FOR FLAVOR AND TEXTURE...