



MENU

SALADS & STARTERS

ROASTED BEET & SHAVED GEENS SALAD

rosemary roasted almonds, green apples & whipped goat cheese

KING CRAB & BUTTER LETTUCE SALAD

charred avocado, radish, cucumber, mint & basil

WILD BLUE PRAWN SHRIMP COCKTAIL

cocktail sauce, drawn butter & aioli

CALAMARI

flash fried, cocktail sauce, sautéed with fresh lemon, garlic & basil

JUMBO LUMP CRAB CAKE

charred jalapeno tartar sauce, slaw

HOUSEMADE PASTA

FUSILLI

braised rabbit, arugula, lemon, pecorino

WILD MUSHROOM AGNOLOTTI

wood roasted asparagus & pea leaf pesto

BUCATINI CARBONARA

guanciale, black pepper, smoked cured egg yolk

PAPPARDELLE BOLOGNESE

veal, pork & lamb ragu, parmigiano reggiano

FISH & MEAT

CEDAR PLANKED SALMON

charred runner beans, capers, tomato & black olive

ROAST DUCK WITH CHERRY SAUCE

Washington Island cherries, Wisconsin honey, fresh lemon zest, shallot, cloves and port

LEMON PEPPER CHICKEN

gaffe farm half chicken, braised greens, chick peas & charred lemon

STEAK FRITES

12 oz black garlic marinated ny strip, French fries & béarnaise & seven peppercorn sauce