

## Starters

### Shrimp Wraps

Roasted garlic aioli 11.95

### 🌱🍷Hummus of the Day

Fresh veggies / blue corn tortilla chips 9.95

### 🌱🍷Artisan Meat & Cheese Board

Five unique cheeses / charcoal crackers / Marcona almonds

Genoa salami / prosciutto ham / sweet gherkin pickle 19.95

### Milwaukee Pretzel Company Bavarian Pretzel

Dijon hollandaise sauce 10.95

### Duck Bruschetta

Roasted tomatoes / green & red onion / blueberry goat cheese /

rosemary / balsamic drizzle 12.95

## Soup + Salad

### 🌱🍷Soup & Salad

A bowl of our soup of the moment and your choice of our organic mixed green salad, kale Caesar or lettuce wedge 10.95

### 🌱🍷Large House Salad or Large Kale Caesar Salad

With: Blackened Red Shrimp, Honey Garlic Norwegian Salmon, Blackened

Ahi Tuna, or Crispy Fried Chicken 16.95

## Entrees

All entrees are served with your choice of: organic mixed green salad, kale Caesar, lettuce wedge or soup of the moment & a loaf of warm sourdough bread

### 🌱🍷Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 21.95

### 🌱\*Grilled Filet Mignon

*Nordic Creamery* maple, brown sugar, lingonberry butter / smashed potatoes / bacon seared brussels sprouts 29.95

### \*Blackened Ahi Tuna & Waffle

Organic mixed greens / local sunny side egg / jalapeno ranch / fries 20.95

### 🌱Grilled *Beeler's* Tomahawk Pork Chop

Bacon / caramelized onions / kale / blueberry Dijon demi- glaze / espresso sea salt / candied pecans / smashed potatoes 24.95

### 🌱🍷Flatbread Pizza of the Day

Gluten-free roasted cauliflower crust 16.95

### Chicken Cordon Bleu

Dijon hollandaise / Minnesota wild rice / green beans 21.95

## **Jumbo Garlic Shrimp & Scallops**

Asparagus / oven roasted tomatoes / red onion / artichoke hearts /  
riced cauliflower / champagne garlic butter 24.95

## **Honey Garlic Norwegian Salmon**


Bell peppers & onions / sun-dried tomatoes / Iowa made gnocchi /  
basil pesto / toasted almonds 23.95

## **Veal Parmesan**


House made vodka, tomato & roasted red pepper sauce / spinach ravioli 21.95

## \***Local Rock Cedar Ranch 1/2 lb. Grass Fed Burger**

Local Polashek peppered bacon / caramelized onions /  
muenster cheese / bistro sauce / herbed focaccia / fries 18.95

 Signifies gluten free or can be prepared gluten free menu item.

Add 2.00 for gluten free bun or pasta.

 Signifies an item that can be made vegetarian.

## **Dessert Options: 5.95**

Red Velvet Cake

Salted Caramel Molten Lava Chocolate Cake

Moscato Berry Tiramisu

Walnut Carrot Cake

Campfire S'mores Cake

Lemonade Cake with Meyer Lemon Curd

## **White Wine by the bottle:**

Stone Cellars Chardonnay, Pinot Grigio, or Moscato \$27

Cline Farmhouse White Blend \$27

Cakebread Chardonnay \$59

Stag's Leap Aveta Sauvignon Blanc \$39

Kendall Jackson Reserve Riesling \$31

CANDY Rose \$27

## **Red Wine by the bottle:**

Stone Cellars Cabernet Sauvignon or Pinot Noir \$27

CK Mondavi Merlot \$27

Cline Farmhouse Red \$27

Grgich Hills Cabernet \$71

Boen Pinot Noir \$39

Alexander Valley Vineyards Zinfandel \$39

Cline Syrah \$35

Astica Malbec \$35