

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

Soup + Salad

🌱🍷 Soup & Salad

A bowl of our tomato, basil, feta, artichoke soup and your choice of our organic mixed green salad, Caesar or lettuce wedge 10.95

🌱🍷 Large House Salad or Large 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, Caesar, lettuce wedge or tomato, basil, feta, artichoke soup & 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

***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

Salted Caramel Molten Lava Chocolate Cake

Red Velvet Cake

Chocolate Peanut Butter Landslide

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