

## 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 French onion 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 French onion 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