



Lunch Menu

Starters

Chef's soup selection of the day \$5

Spinach and arugula salad, grilled red onions and goat cheese vinaigrette \$6

Mixed greens salad, toasted almonds, buttermilk bleu cheese,
and roasted garlic-dijon dressing \$8

Beet cured wild salmon, pickled cucumber salad and green garlic sauce \$8

Polenta fries with herb aioli \$4

Sandwiches and Salads

Grilled portobello mushroom on French bread with zucchini,
green olive tapenade and Wisconsin provolone cheese \$8

Fischer Farm roast Yorkshire pork on an onion roll
with ginger-herb marinated Napa cabbage \$9

Roast beef sandwich with Root Beer barbeque sauce and fried onions \$10

Garlic and Ancho Chile marinated grass fed beef and romaine salad with marinated
plum tomatoes and cumin-tomato vinaigrette \$9

Grilled free range chicken breast on a bed of Spinach and chicory salad with sweet
onions, raspberries, and mango-champagne dressing \$9

*All sandwiches served with choice of orzo salad, potato and scallion salad, or kettle
chips.*

Entrées

Black pepper Pappardelle pasta with Gorgonzola cream sauce, crimini mushrooms and
smoked tomatoes \$11

Grilled free range chicken breast with garlic jus, Vidalia onion and potato hash, with
Farmers Market vegetables \$12

Pan-roasted wild-caught salmon, roasted fingerling potatoes
and braised spring greens with a red wine and tomato glâce \$14

Grilled marinated Thousand Hills Cattle Company Minnesota flank steak
with smashed red potatoes, petit carrots and woodland mushroom sauce \$15