

# *Dinner Menu*

## *Starters*

### *Eggplant Fries - \$7*

With roasted red pepper mayo

### *Artichoke and Parmesan Ramekin - \$9*

(add lump crab 3)

### *Pate Maison (terrine de campagne) - \$10*

Chilled goose and duck liver terrine with coarse country bread and pickled vegetables

### *Buttermilk Fried Calamari - \$10*

With whiskey sweet pepper sauce, lemon mayo & Remoulade

### *Honey Teriyaki Glazed Red Wings or Caribbean Jerk Glazed Wings (10 pc)- \$10*

With Ranch or Mango Dressing

### *Crispy Ahi Tuna Spring Rolls (2pc)- \$11*

With grilled pineapple salsa, micro greens and mango coulis

### *Tuna Carpaccio (rare) - \$13*

With caper berries, EVOO, fresh lemon juice, cracked black pepper and fleur de sel

### *Chilled Jumbo Prawn Martini - \$13*

With Shrimp & Whitefish Ceviche

Avocado mousse, cocktail sauce and corn tortilla chips

### *Oysters - \$9 & \$16*

On the half shell, with cocktail sauce and Mignonette

## *Soups - \$6*

### *Chilled Cucumber and Spinach Gazpacho*

### *Chilled Melon soup with Champagne sorbet and mint*

### *Soup Du jour*

## *Salads*

### *Mixed Field Greens - \$7*

With cherry tomatoes, cucumbers, cornbread croutons & red onions in a sherry balsamic vinaigrette

### *Club Caesar - \$9*

Chopped Romaine Hearts, olives, tomatoes, sour dough croutons, parmesan crisps, and Caesar dressing (add grilled chicken \$2 or shrimp \$3)

### *Roasted Beet Salad - \$10*

With beet micro greens, pears, spiced pecans and English Stilton

### *Caprese - \$11*

Belaria Farms handmade mozzarella, tomatoes and fresh basil drizzled with EVOO, cracked pepper and fleur de sel

### *Honey Teriyaki glazed Quail - \$12*

On frizee with slab bacon vinaigrette, shaved onions, and quail eggs

### *Chicken Cobb Salad - \$9 & 12*

Grilled chicken, bleu cheese, avocado, tomatoes, sliced egg, bacon, Iceberg Lettuce

***Pepper Seared Tuna Nicoise - \$13***

Featuring: Tomato wedges, English Cucumbers, red onions, grilled asparagus, seasoned potato wedges, sliced egg, olive and artichoke heart ragout and a honey citrus vinaigrette

**Pasta**

***Fire Roasted Chicken Penne - \$18***

In roasted garlic & bourbon cream with tomato, zucchini, mushrooms & shaved parmesiano Reggiano

***Braised Beef Short Rib Ragout - \$21***

On Saffron butter Papperdelle green onions and shaved parmesiano Reggiano

***Crab stuffed Seared Dover Sole - \$24***

On Fettuccini with green onions and tomatoes in bourbon corn sauce

***Chef's choice - \$15***

Sautéed vegetables, in fresh herb olive oil and pasta of the day with shaved parmesan

**Fowl**

***Pan roasted Chicken Breast Supreme - \$15***

Chevre-Herb Stuffing, Minnesota Wild Rice, wilted spinach and onions with pan jus

***Black Truffle Skinned ½ Game Hen - \$19***

Brushed with sage butter on mushroom, baby pea & butternut squash risotto

***Seared Duck Breast with crusted foie gras - \$24***

On cauliflower and potato puree, shaved asparagus and lingonberry merlot reduction

**Meats**

***Center Cut Panko Fried Pork Chop - \$22***

In Bourbon Apple Gravy and butter sautéed apple cornbread sage dressing with roasted brussel sprouts and young carrots

***Steak Diane - \$24***

10oz. Broiled Angus Rib eye finished with veal demi glaze, green peppercorns, butter and Cognac with a Swiss cheese and truffle potato gratin

***Steak & Pommes Frites - \$26***

New York Strip Steak with truffle herb butter & crispy French Fries seasoned with white truffle fleur de sel (*Served with side of baby carrots and mushroom demi glaze*)

**Seafood**

***Pecan Crusted Walleye - \$20***

Minnesota wild rice, golden raisins, scallions, apple smoked bacon, brussel sprouts, baby carrots and tartar sauce finished with herb oil

***Rock & Snow Crab Cakes - \$21***

On Roasted Corn and edamame bean Succotash with jalapeno tartar

***Pan seared Atlantic Sea Trout - \$24***

With sautéed spinach, mushrooms, asparagus and tomatoes on creamy mashed potatoes finished with a fire roasted tomato and butter reduction

***Pan seared Halibut - \$26***

On rosemary and curry pan roasted potatoes, sautéed asparagus and scallions with cucumber spinach jus and chili oil