

SOUPS AND SALADS

Soup of the Day (Market Price)

Lobster Bisque 6

Traditional Bisque with Brandy, Garnished with Tarragon and Lobster Cream Mousse.

French Onion 6

Cognac, Gruyere Cheese, Country Style Bread

Market Greens with Balsamic Vinaigrette 6

Mesclune Greens, Teardrop Tomatoes, Cucumber, Red Onion, Toasted Pecans and Roasted Pear

Caesar Salad 6

Hearts of Romaine, Parmesan Tuile and Traditional Caesar Dressing

*Add Marinated White Anchovies 2

Iceberg Wedge 7

Cherry Wood Smoked and Oven-Roasted Heirloom Tomato, Prairie Fume Dijon Vinaigrette, Humboldt Fog Bleu Cheese and Chopped Chives

House Salad 3

Lettuce, Tomato, Cucumber, and Shredded Carrots

TABLE SIDES

Sides

Baked Potato 2

Hash Browns 2

Steak Fries 2

Wild Rice 2

Vegetables

Asparagus 3

Brussels Sprout 2

Baby Carrots 2

Scalloped Wisconsin Sweet Corn 2