



starters

TRUFFLE FRIES

*lightly grated parmesan cheese, parsley,
and black truffle aioli | 12*

WISCONSIN CHEESE CURDS

*lightly breaded, served with house made
ranch | 11*

PROSCIUTTO WRAPPED BURRATA

*with blistered heirloom tomatoes, arugula and
white truffle oil, served with grilled local bread | 18*

ESCARGOT

with parsley garlic butter and warm baguette | 16

TUNA POKE

WONTON TACOS

*with soy, mango, avocado, red bell pepper,
scallion and wasabi aioli | 16*

PRIME BEEF

TENDERLOIN CARPACCIO

*with arugula, pickled shallots, shaved black
pepper Bellavitano cheese, black truffle aioli
and grilled crostini | 18*

salads

CEASAR SALAD

*with chopped romaine lettuce, shaved parmesan,
croutons, and homemade caesar dressing | 12*

WEDGE SALAD

*with iceberg lettuce, gorgonzola dressing, bacon,
tomato, hard boiled egg, red onion | 14*

PERSIMMON SALAD

*with spring mix, blueberries, walnuts, dried cranberries,
and a ginger-citrus vinaigrette | 14*

*ADD TO ANY SALAD: Amish Chicken Breast 7,
Salmon Filet 8, Shrimp 8*

soups

SOUP DU JOUR

*ask your server for today's homemade selections
cup | 4 crock | 8*

Substitutions or special requests may increase menu price.

Food can be prepared gluten-free. Please inform your server of any food allergies

sandwiches

All sandwiches are served with your choice of fries, cup of soup, or house salad. Sub Truffle Fries +\$

FRIED CHICKEN SANDWICH

*with hot honey, pickles, and toasted
brioche bun | 16*

WAYGU BURGER

*with lettuce, tomato, onion, and your choice of cheese
on a brioche bun | 18*

TENDERLOIN STEAK SANDWICH

*with caramelized onions, gorgonzola,
demi-glace, and arugula on a toasted brioche bun | 18*

from the farm

served with your choice of soup or salad

6oz BEEF TENDERLOIN FILET

*with gorgonzola mashed potatoes, chef's
vegetable, red wine demi-glace | 38*

SEARED PORK TENDERLOIN

*with roasted potatoes, chef's vegetable and
a mushroom marsala sauce | 24*

BRAISED BEEF SHORT RIB

with potato puree, baby carrots and braising jus | 32

GRILLED RACK OF LAMB

*with smoked carrot puree, chef's vegetable,
pomegranate seeds, micros arugula and lamb jus | 48*

CUT OF THE DAY

chef's featured cut of meat | mp

from the water

served with your choice of soup or salad

STURGEON

*with celeriac puree, bacon braised rainbow
Swiss chard, brown butter | 32*

SEARED SALMON

*with roasted potatoes, chef's vegetable and
kale-pistachio pesto | 24*

GRILLED RUBY RED TROUT

*with lentils, spinach, and an orange-saffron
sauce | 28*

CATCH OF THE DAY

chef's featured cut of meat | mp

friday fish fry

Available every Friday

Served with soup or salad and choice of: french fries, potato pancakes, baked potato

BEER BATTERED COD

crispy beer-battered cod fried golden brown | 19

BAKED COD

baked in a white wine lemon butter sauce | 20

BREADED PERCH

*lake perch lightly breaded in a panko breadcrumb
and deep fried | 22*

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