



## SHAREABLES

### \*MEATLOAF SLIDERS 12

THREE MEATLOAF SLIDERS TOPPED WITH GOUDA MAC & CHEESE

### WISCONSIN CHEESE CURDS 8

HAND BATTERED WISCONSIN WHITE CHEDDAR CURDS, BANG BANG SAUCE

### \*AHI POKE STACK 12

AHI TUNA, HOISIN VINAIGRETTE, CUCUMBER, AVOCADO, MICRO GREENS, CRISPY WONTON STRIPS

### POUTINE 10

FRENCH FRIES, WISCONSIN CHEESE CURDS, BEEF DEMI GRAVY

### HUMMUS PLATTER 10

GINGER LIME HUMMUS, FRESH VEGETABLES, PITA

### \*CHICKEN WINGS 15

EIGHT CHICKEN WINGS SERVED WITH A CHOICE OF SAUCE (BBQ, BUFFALO, BLEU CHEESE, RANCH DRESSING)

### QUESADILLA 13

CHEESE BLEND, DICED GREEN CHILIES, PICO DE GALLO, GUACAMOLE, SOUR CREAM, FLOUR TORTILLA  
VEGAN UPON REQUEST  
ADD CHICKEN 15 BEEF 16

### VEGAN QUESADILLA 13

CASHEW CHEESE, SEASONED BLACK BEANS, GREEN CHILIES, PICO DE GALLO, LETTUCE, GUACAMOLE

## SALADS

### FULL PORTION 14 / LIGHT PORTION 10

ADD CHICKEN 3 SALMON 6 THREE JUMBO COCKTAIL SHRIMP 8

### SQUASH SALAD

BABY SPINACH, ROASTED BUTTERNUT SQUASH, APPLES, CRANBERRIES, BRIE, MAPLE BACON VINAIGRETTE

### LEMON TAHINI CAULIFLOWER SALAD

BABY SPINACH, ROASTED CAULIFLOWER, CUCUMBER, TOMATO, CRISPY GARBANZO BEANS, LEMON TAHINI DRESSING

### WEDGE SALAD

CRISP ICEBERG LETTUCE, BACON, BLEU CHEESE, TOMATO, FIZZLED ONION, EGG, BLEU CHEESE DRESSING

### CAESAR SALAD

LOCALLY GROWN ROMAINE, HOUSE-MADE CROUTONS, PARMESAN CHEESE

### VENTANA BLEU SALAD- GF

MIXED ORGANIC GREENS, BLEU CHEESE CRUMBLES, CANDIED PECANS, BLACKBERRIES, RASPBERRIES, BLUEBERRIES, GRAPEFRUIT SEGMENTS, GRANNY SMITH APPLES, ORANGE POPPY SEED DRESSING

### TRADITIONAL COBB SALAD- GF

LOCALLY GROWN ROMAINE LETTUCE, GRILLED CHICKEN, CHOPPED EGG, BLEU CHEESE CRUMBLES, TOMATOES, AVOCADO, BACON, RANCH DRESSING

PLEASE INFORM YOUR SERVER IF YOU HAVE FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS, MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

EXECUTIVE CHEF WENDY GAUTHIER

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## CASUAL FARE

- \*STEAK AND WEDGE SALAD** 26  
CRISP ICEBERG LETTUCE, 6OZ CLUB STEAK, BACON, BLEU CHEESE CRUMBLES,  
TOMATO, FIZZLED ONION, EGG, AND BLEU CHEESE DRESSING
- COCONUT SHRIMP** FULL (SEVEN) 21    HALF (FOUR) 16  
SEVEN BREADED SHRIMP, FRIES, COLESLAW
- \*BLEU BURGER** 16  
8 OZ HARRIS RANCH BEEF PATTY, BACON, CARAMELIZED WHISKEY RED ONIONS,  
BLEU CHEESE MOUSSE, CHOICE OF SIDE
- \*CHICKEN DUMPLINGS** 24  
CHICKEN & VEGETABLE STEW, THREE DUMPLINGS
- GREEK PASTA** 20  
BOWTIE PASTA, KALAMATA OLIVES, FETA CHEESE, TOMATOES, ARTICHOKE,  
LEMON, OLIVE OIL, WHITE WINE

## GRILL AND SAUTE

- CHOICE OF SOUP , HOUSE OR CAESAR SALAD
- \*SHORT RIBS** 40/32  
CRANBERRY ROSEMARY SHORT RIBS, WHITE CHOCOLATE PARSNIPS, ASPARAGUS
- \*NY STRIP** 34  
10 OZ NY STRIP, ROASTED CHERRY DEMI, SMOKED GOUDA AU GRATIN POTATOES,  
BACON BRUSSEL SPROUTS
- \*ATLANTIC SALMON** 33/24  
SUSTAINABLY SOURCED SALMON, CUCUMBER SAUCE, HERB RISOTTO,  
ASPARAGUS
- \*PORK CHOPS** 30  
10 OZ BONE-IN PORK CHOP, FRENCH ONION SAUCE, SMOKED GOUDA AU GRATIN  
POTATOES, BROCCOLINI
- \*FILET MIGNON** 43  
7 OZ TENDERLOIN, HORSERADISH RED WINE DEMI,  
SMOKED GOUDA AU GRATIN POTATOES, BROCCOLINI
- \*CLEMENTINE CHICKEN** 30  
10 OZ BONE IN FRENCH CHICKEN BREAST, CLEMENTINE SAUCE, HERB RISOTTO,  
BACON BRUSSEL SPROUTS
- \*SEABASS** 32  
CHIMICHURRI SAUCE, HERB RISOTTO, BROCCOLINI

## DESSERTS

- RED VELVET CHEESECAKE** 7
- LEMON ITALIAN CAKE** 7
- TRIPLE CHOCOLATE MOUSSE CAKE** 7
- CHOCOLATE PEANUT BUTTER MOUSSE CAKE** 7
- BLUE ICE GELATO/SORBET:** SINGLE 4.25, DOUBLE 6.50  
SALTED CARAMEL GELATO, COOKIE BUTTER GELATO, MOCHA GELATO,  
ORANGE MANGO SORBET, STRAWBERRY SORBET

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