

# ENTRÉES

## **Fillet Mignon Bordelaise**

Center cut Steer tenderloin char grilled to your order and served atop sauce Bordelaise with fresh herb whipped potatoes and French green beans sautéed in shallot butter 38

**Sautéed Buttered Mushrooms 6    Sautéed Onions 6**

## **Boneless Angus Beef Ribeye**

22 oz char grilled ribeye steak au poivre, rosemary roasted potatoes and grilled summer squash 55

## **Beef Wellington Perigourdine**

Steer tenderloin wrapped in a mushroom duxelle and baked in puff pastry, served atop a brandy cream truffle sauce with fresh herb whipped potatoes and buttered carrots 39

## **Duroc Pork "Tomahawk" Chop**

Char grilled Duroc pork topped with a plum port wine sauce with rosemary roasted potatoes and buttered carrots 42

## **Fresh Whitefish Fillet**

Pan roasted with brown butter caper sauce, French green beans sautéed in shallot butter and herb whipped potatoes 28

## **Alder Planked Fresh Salmon**

Seasoned with our house rub, baked on an alder plank, served with lemon beurre blanc, rosemary roasted potatoes and French green beans 33

## **Veal Osso Bucco**

Slow roast veal shank served with the natural veal reduction, fresh herb whipped potatoes and French green beans 40

## **Veal Picatta**

Lightly floured and sautéed with a white wine lemon caper sauce, fresh herb whipped potatoes and French green beans 38

## **Breast of Chicken**

Skin on airline chicken breast atop sautéed chanterelle mushrooms, Malabar spinach and smoked andouille, topped with tomato basil cream sauce, served with fresh herb whipped potatoes and grilled summer squash 29

## **Prime Pork Ribeye**

Char broiled boneless prime pork ribeye topped with housemade dark cherry guajillo barbecue sauce, fresh herb whipped potatoes and grilled summer squash 30

## **Pinn-Oak Ridge Farm Rack of Lamb**

«« **Locally Sourced – Delavan, Wisconsin** »»

Char grilled with a roasted red bell pepper parsley chimichurri sauce, rosemary roasted potatoes and buttered carrots 40

## **Young Wisconsin Duckling Montmorrency**

Partially boned half roasted duckling, served with a tart black cherry sauce, wild rice and French green beans 28

## **Three Cheese Raviolis**

House made pasta pillows served with sun-dried tomatoes, corn, oyster mushrooms and spinach finished with lemon oil 27

Entrées Include: Fresh baked rolls and choice of salade maison or soup du jour