



North Shore Restaurant Month 2019

Dinner

First Course (select one)

Beer Battered Wisconsin Cheese Curds: housemade catsup, spicy curd sauce

Midwestern Winter Salad: baby spinach & arugula, shaved red cabbage, roasted beets, marinated cranberries, cold smoked feta, candied pecans and charred shallot vinaigrette

Second Course (select one)

Crystal Valley Farms Chicken: seasonal accoutrement

Strauss Farms Braised Short Rib: seasonal accoutrement

Winter Pasta: seasonal accoutrement

Dessert Course (select one)

Spiced Apple Cider Doughnuts: Michigan Cider caramel

Seasonal Sorbet

\$33.00 per person
(Tax & gratuity not included)
Minimum 2 per table



North Shore Restaurant Month 2019

Lunch

First Course (select one)

Beer Battered Wisconsin Cheese Curds: housemade catsup, spicy curd sauce

Midwestern Winter Salad: baby spinach & arugula, shaved red cabbage, roasted beets, marinated cranberries, cold smoked feta, candied pecans and charred shallot vinaigrette

Second Course (select one)

Pasture Raised Classic Burger: Strauss Farm 100% grass fed beef, LTO, Catalpa Grove bacon, Red Barn Heritage white cheddar, butter bun, tavern fries

Grilled Wisconsin Three-Cheese Sandwich & Malted Tomato Soup: Red Barn white cheddar, yellow cheddar, muenster, sourdough, malted tomato soup

Winter Vegetarian Pasta: seasonal accoutrement

Dessert Course (select one)

Spiced Apple Cider Doughnuts: Michigan Cider caramel

Seasonal Sorbet

\$25.00 per person
(Tax & gratuity not included)
Minimum 2 per table



North Shore Restaurant Month 2019

Brunch

First Course (select one)

Beer Battered Wisconsin Cheese Curds: housemade catsup, spicy curd sauce

Midwestern Winter Salad: baby spinach & arugula, shaved red cabbage, roasted beets, marinated cranberries, cold smoked feta, candied pecans and charred shallot vinaigrette

Second Course (select one)

Farmer's Breakfast: scrambled farm eggs, Wisconsin sharp cheddar, breakfast potatoes, choice of Catalpa Grove bacon or Chef Martin's sausage, side of toast

Swingbelly Farm Eggs Benedict: Smoking Goose ham, poached farm eggs, hollandaise, English muffin, breakfast potatoes

Open Faced Breakfast Sandwich: shaved Smoking Goose ham and Catalpa Grove bacon on French Toast with a sunnyside farm egg, raspberry jam, melted gruyere, breakfast potatoes

Dessert Course (select one)

Spiced Apple Cider Doughnuts: Michigan Cider caramel

Seasonal Sorbet

\$25.00 per person
(Tax & gratuity not included)
Minimum 2 per table