

# 1878

## ON THE LAKE

### DINNER

#### PETITE PLATE

- Braised Chuck Ravioli**, butternut squash, maple puree, chili lime radish mache slaw | 16
- Garlic Shrimp Martini**, dijon beurre blanc, tarragon, clotted cream, garlic crusted hasselback baguette, and micro green salad | 19
- Maple Bacon Lollipops**, Chef’s house cured bacon, sassafras basswood honey shot | 17
- Duroc Pork Belly**, smoked chianti syrup, potato gnocchi, and cider pickled cabbage salad | 18
- Rockefeller Gratin**, spinach, artichoke, cream, pernod, parmesan, and smoked provolone, native american fry bread chips | 15

#### INTERMEDIATE

- Tres French Onion Soup**, sweet yellow, white & bermuda onions, bristol crème sherry, beef & chicken stock, gruyere cheese, garlic toast, italian parsley | 11
- Beer Cheese Soup**, pabst blue ribbon beer, kiel wisconsin cheese, white cheddar popcorn | 10
- Lake View Charred Apple House Salad**, arugula, charred honey crisp apple, maple oat croutons, house cured bacon, bermuda onion, shaved pecorino, asian pear vinaigrette | 9
- Wedge**, baby iceberg, house cured bacon, point reyes blue cheese, plum tomatoes, pickled beets, green goddess dressing | 10
- Seared Maple Salmon Salad**, grilled baby romaine, herbed evoo, shaved pecorino, maple oat croutons, sun dried cherries, lemon curd vinaigrette | 22

#### GARNITURES

- Shitake Risotto** | 10
- Garlic Russet Mash** | 9
- Cauliflower Gratin** | 12
- Rutabaga & Sweet Potato Maple Mash** | 10
- Frites** | 6

#### CHEF’S TABLE

- Angus Filet**, vichy baby carrots & braised ramps, garlic russet potato mash, espresso & port demi glaze | 50
- Ribeye Roll**, vichy baby carrots & braised ramps, garlic russet potato mash, port wine & worcestershire butter sauce, cholula leek frites | 52
- Duroc Pork Chop**, apple cider pickle brined pork chop, vichy baby carrots & braised ramps, rutabaga & sweet potato maple mash, a bourbon apple butter, sweet beet curls | 45
- Wing Bone Chicken Paillard**, pan seared, italian breadcrumbs, white wine sauce with ramps, garlic, lemon, capers, and butter, vichy baby carrots & braised ramps, potato gnocchi, sweet beet curls | 32
- Meatloaf Burger**, onion, green pepper, garlic, worcestershire, whiskey ketchup, napa cabbage, honey mustard slaw, sweet egg yolk bun | 18
- Cheddar Maple Bacon Burger**, ground chuck & brisket, house cured bacon, wisconsin cheddar, lemon oil arugula salad, fried egg, sweet egg yolk bun | 18
- Walleye**, white wine, lemon, caper, butter sauce, vichy baby carrots & braised ramps, shitake mushroom risotto | 36
- Faroe Island Salmon**, maple seared salmon, vichy baby carrots & braised ramps, shitake risotto, chili lemon curd, maple drizzle, sweet beet frites | 34
- Cauliflower, Steak Style**, herbed evoo, caramelized sweet onions, vichy baby carrots & braised ramps, radish mache slaw | 24

#### CONFECTIONARY

##### Chef Billings’ National Dairy Board Winning Dessert

**Mud Pie**, Baileys Irish Cream & Kahlua whipped Häagen-Dazs vanilla ice cream, oreo cookie crust, creamy chocolate ganache | 14

- Short Cake Snifter**, graham cracker crumbs, macerated strawberries, basil, flourless chocolate torte, vanilla cream, chocolate ganache | 10
- Rhubarb Crème Brulé**, white chocolate mousse, sweet rhubarb chutney, vanilla bean sugar crust, berries | 11
- Apple Crisp**, individual cast iron baked granny smith apples, streusel of basswood honey, butter, and cinnamon, served warm with vanilla ice cream | 13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 21% gratuity will be added to parties of eight or more. Please request split checks prior to ordering.