

FRONTIER

RESTAURANT

Beginnings

Artisan Cheese and Sausage Platter For 2 | 14 For 4 | 21
Sartori, Montamore, Roth, Kasse, Buttermilk Blue, Deer Creek - The Stag Cheddar, Dry Cured Salami, Cherries, Fig Jam, Pecan Raisin Bread

Craft Beer Boiled Shrimp [GF] | 14
Sriracha Spiced Red Sauce, Creamy White Horseradish, Caramelized Lemon

Korean Sticky Ribs | 11
Riblettes Glazed with Spicy Soy and Garlic Pan Asian Sauce, Spiralized Natural Chips

Sesame Seared Ahi Tuna | 12
Seared "Rare", Asian Slaw, Pickled Daikon Radish, Crisp Wontons, Thai Soy Glaze, Wasabi

Spinach Artichoke Bruschetta | 9
Fresh Spinach, Shallots, Artichokes, Wisconsin Cheese Blend, Rustic Bread

Ale Steamed Mussels | 11
PEI Mussels, Craft Beer Spiced Seafood Broth, Tomatoes, Garlic and Herbs. Garlic Bread

Natural Cut Truffle Fries | 8
Hand Cut Double Fried, Grana Americana Parmesan, Black Truffle Salt, White Truffle Mayonnaise

Three Cheese Baked Onion Soup Crock | 8
Caramelized Onions, Port, Sherry, English Thyme, Provolone, Swiss and Parmesan

Chef's Daily Stock Pot Soup | 6
Today's Creation From Natural Stocks and Ingredients

Cream of Spring Asparagus Soup | 7
Freshly Prepared, White Asparagus Spears, Grated Grana Americana Parmesan

Salads

Caesar Salad | 9 + **Chicken** | 15
Romaine, House-Made Classic Garlic Dressing, Shaved Grana Americana Parmesan, House Croûtons, Anchovies

Grilled Asparagus Salad | 9
Char-Grilled Warm Asparagus, Frisée Lettuce, Strawberry Poppy Seed Vinaigrette,
Crispy Garlic Shitake Mushrooms, Balsamic Drizzle, White Truffle Oil

Classic Wedge [GF] | 8
Iceberg, Nueske's Bacon, Tomato, Cucumber, Buttermilk Blue, House Blue Cheese Dressing

Heritage Baby Lettuce Salad | 5
Cucumber, Tomato, Carrot Threads, House Garlic Croûtons, Dressing Choice

Power Bowl | 16
Spinach and Kale Greens, Egg, Farro, Tofu, Grape Tomato, Beech Mushrooms, Chives, Almonds, and Raspberry Poppy Seed Dressing

Entrées

BBQ Beef Short Ribs | 29
Spotted Cow Farmhouse Ale Braised, Cider BBQ Glaze

Pork Belly Rib Chop [GF] | 28
22 oz. Heritage Bred Pork, Pork Rub Seasoned, Pan Seared, Local Apple Sauté, Brandied Dried Cherry, Goat Cheese Grits

Braised Lamb Shank [GF] | 29
Bone-In Pinn Oak Farms Lamb, Rosemary, Sweet Potato Mash, Lamb 'Jus Lie

Pasta Primavera | 20 + **Chicken** | 24 + **Garlic Shrimp** | 26
Fettuccine Pasta, Fresh Vegetables, Sun Dried Tomato, Basil, Toasted Pine Nuts, Grana Americana Alfredo Sauce

Hand Cut New York Strip Steak | 39
12 oz. Crispy Onion Straws, Russet Potato Mash

Bone-In Rib Eye Steak | 47
16 oz. Black Angus, Crispy Onion Straws, Russet Potato Mash

Filet Mignon | 39
8 oz. Hand Cut, Crispy Onion Straws, Russet Potato Mash

Roasted Vegan Cauliflower Steak | 22
Shawarma Spiced, Crispy Tofu, Brussels Sprouts, Jalapeno Tomato Vegetable Ragout

Apple Wood Smoked Baby Back Ribs | 26 **Half Rack** | 15
House Smoked, Artisan Bourbon BBQ Sauce, Hand Cut Natural Fries, Fresh Vegetable

Maple Bourbon Cedar Roasted Salmon | 26
Artisan Bourbon Pure Wisconsin Maple Syrup, Golden Pineapple Salsa, Fingerling Potatoes

Three Herb Pan Seared Chicken | 24
Creamy Farro with Tomato and Chives, Rosemary Poultry Reduction, Frizzled Carrots

Pan Seared Diver Scallops [GF] | 34
Sweet Potato, Chipotle Candied Bacon

The Award Winning Umami Burger | 17
Half Pound Black Angus, House Beef Rub, Smoked Gouda, Onion Straws, Baby Spinach, Neuske's Bacon,
Shitake Mushrooms, Jalapeño Tomato Jam, Parmesan White Truffle Mayonnaise, Hand Cut Natural Fries

Land and Sea | 49
4 oz. Beef Tenderloin, Diver Scallops, Grilled Asparagus, Onion Straws, Yukon Gold Mash

Add 6 oz. Broiled Maine Lobster Tail [GF] to any Entrée | 21

Sides

Garlic Roasted Brussels Sprouts [GF], Neuske's Bacon | 6 **Natural Cut Truffle Fries** | 6 **Grilled Asparagus** [GF] | 6