

FRONTIER

RESTAURANT

Beginnings

Spice and Ice | 16

Rare slices of tuna au poivre on brushed peanut sauce with sweet and sour cucumber salad on fresh cucumber wheel, cold cucumber soup and a mini scoop of cleansing sorbet

Wisconsin Heritage Cheese and Cured Meats

For Two | 14 For Four | 21

Locally sourced cheese and cured meat sections served with olives, crackers, fresh bread, dried fruits, jam and nuts

Caprese Tomato Tower | 8

A whole ripe tomato layered with fresh mozzarella cheese. Finished with minted basil, grape tomatoes and balsamic salad resting on top

Spinach Artichoke Fondue | 11

Garlic and Chardonnay steamed spinach leaves with chopped artichoke heart folded into melted parmesan, feta, cream cheese and shredded mozzarella. Served with tri-colored tortilla chips

Carpaccio of Beef Tenderloin Blackberry | 12

Shaved slices of USDA choice tenderloin and blackberries with organic leaf lettuces, mandarin orange segments, berry infused balsamic and crostini

Chef's Daily Stock Pot Soup | 7

Today's creation from natural stocks and ingredients

Puree of Mushroom and Leek Soup with Fried Garlic | 8

White button mushrooms sautéed with tender leek and fresh thyme, vegetable stock and milk. Finished with fried garlic bits served with toasted pine nuts and shredded white montmore cheese and drizzled with herb olive oil

The Minted Bruschetta | 10

Grilled panini crostini, fresh mint and basil bruschetta tomato salad with a hint of chili flake, fried garlic and balsamic with a smear of goat cheese base and garnished with mozzarella and parmesan cheeses

Hummus and Crisp Garden Coins | 11

A great table starter and a fun way to get your veggies in. House-made hummus dip accented with a touch of smoke and cumin with a variety of crunchy garden vegetables and grilled pita chips

Salads

Salad add-ons: **Chicken** | +6 **Salmon** | +8 **Shrimp** | +8

Caesar Salad | 8

Romaine lettuce with caesar dressing, texas toast croutons, grated parmesan cheese and lemon wedge.
Anchovies available on request

Classic Wedge | 10

Fresh iceberg lettuce, Nueske's bacon, grape tomatoes, cucumber, shaved red onion, grated hard-boiled egg and garlic bread crumb. Choice of dressing

Arugula Blueberry Goat | 9

Peppery young arugula leaves with sweet poppy seed dressing, fresh bursting blueberries, black n' blue berry sauce, crumbled goat cheese and almond granola crunch

The Big Salad | 8

Fresh field greens, hard-boiled egg, shaved red onion, shredded carrot, shredded monterey jack and cheddar cheese, texas toast croutons, bacon bits and choice of dressing

Sides

Natural cut truffle fries | 6

Grilled vegetable substitute | 6

Lobster tail | 21

Burgers

1/3 lb. 100% Angus beef with frontier seasoning

Blistered Garlic All American Burger | 12

Olive oil rubbed garlic bulbs blister roasted in oven create this aioli spread for the white American cheese burger with sweet chile rub bacon, crisp shredded iceberg lettuce, celery salted tomato wheels and zesty bread and butter pickle chips

Frontier Burger | 11

Served on a toasted sheboygan roll with lettuce, tomato and onion. Choice of cheddar, swiss, provolone or gouda

Entrées

All entrées include crafted soup of the day or house salad, daily fresh vegetable and appropriate starch

Seared Sea Scallops Rockefeller | 34

Three dry U10 sea scallops with spinach, bacon and prosciutto rockefeller topping, lemon beurre blanc and garlic mash

Chicken Marsala on Potato Onion Cake | 24

Pan seared airline chicken breast with marsala reduced mushrooms on onion herb potato cake, dried porcini dust

Crab Cakes Maryland Lump Style | 36

Using only the finest maryland jumbo lump, we handcraft our cakes using an old bay seasoning style that are just barely holding together and pan sear them into place. Served with saffron pineapple chablis jus lie

Grilled Tournedos Teriyaki | 39

Twin 4 oz. tenderloin filets grilled to your liking with our house-made hummus and teriyaki glaze with grilled carrot and mushrooms

Shrimp and Scallop Gratin | 36

Butter flash broiled garlic shrimp with grilled diver scallops, angel hair pasta

Whole Hog Mac and Cheese | 22

We have invited smoked ham, hickory bacon and pulled pork to this party. Topped with BBQ garlic spiced bread crumbs and green onion

The Steak Shop

Filet Mignon, 10 oz. | 39

Ribeye, 16 oz. | 47

New York Strip, 12 oz. | 39

Enhance your steak with one or more of our upgrades: parmesan basil bleu cheese, garlic mushrooms, crumbled goat cheese or thick cut onion ring | +2 each

Apple Wood Smoked Baby Back Ribs

Full Rack | 27 Half Rack | 16

Dry rubbed with our own blend of smoking spice and smoked for several hours with bourbon BBQ

Grilled Filet of Salmon | 29

8 oz. filet of grilled salmon with sun-dried tomato and basil alfredo sauce on bowtie pasta
Also offered blackened, with honey buffalo sauce and bleu cheese crumbles on garlic mash | +2

Lemon Bok Choy Chicken Piccata | 29

Pan seared flour breaded chicken breast with lemony caper piccata sauce, steamed bok choy and grilled yellow squash

Vegetarian Spinach and Mushroom Lasagna | 22

Layers of ricotta cheese and garlic wilted spinach on a romanian style marinara sweetened with a puree of carrot, topped with portobello mushroom, grilled baby carrot and steak thick-cut fried onion rings

One By Land Two by Sea | 46

Our fun version of surf and turf.
4 oz. petite filet mignon with one scallop rockefeller and one seared crab cake