

# 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, rutabaga & sweet potato maple mash, 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.