

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, chef's house cured bacon, bermuda onion, shaved pecorino, asian pear vinaigrette | 9

Wedge, baby iceberg, chef's 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

Brussels Sprout Spec Salad | 12

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, 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

Grilled Stone Fruit Chicken, bell & evans chicken breast, grilled nectarine chutney with smoked salt, brussels sprout spec salad, rutabaga & sweet potato maple mash | 31

Wagyu Burger, ground wagyu chuck & brisket, cheddar cheese, house cured bacon, grilled onions, sweet egg yolk bun, frites, micro green salad | 25

Walleye, white wine, lemon, caper, butter sauce, vichy baby carrots & braised ramps, shitake mushroom risotto | 36

Faroe Island Salmon, maple seared salmon, brussels sprout spec salad, 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.