

1878

ON THE LAKE

DINNER

PETITE PLATES

Citrus Shrimp Cocktail - grilled and chilled citrus and herb marinated shrimp served with vodka cocktail sauce and petite mache dressed in lemon and single estate olive oil | **21**

Roasted Spinach and Artichoke Dip - baby spinach and garlic marinated artichoke hearts with aged WI parmesan, smoked provolone, and roasted garlic cream served with fried pita chips | **16**

Pork Belly Burnt End Lollipops - house smoked pork belly with caramelized gochujang and honey BBQ sauce, toasted sesame, and green onions served with Asian pear gastrique dipping sauce | **17**

Calamari Fritti - herbed buttermilk and caper brined calamari with fried lemons, served with heirloom tomato coulis | **17**

Amaretto Crusted Butternut Squash Ravioli - fried ravioli with beurre noisette butternut puree, amaretto cookie crumble, fried sage, and port wine reduction | **16**

Ahi Tuna Tostadas - sesame crusted ahi tuna served on toasted wontons with avocado pico de gallo, wakami salad, and pickled onions with ginger soy glaze | **19**

Jumbo Crab Cake - pan seared crab cake with asparagus and candied pork belly succotash served with lemon aioli and petite fennel salad dressed in lemon vinaigrette | **21**

INTERMEDIATE

Tres French Onion Soup - trio of caramelized onions in rich broth with brioche crouton topped with aged WI parmesan and gruyere cheese | **11**

Wisconsin Beer Cheese Soup - WI cheeses and Pabst Blue Ribbon beer topped with aged WI cheddar, crisp bacon, and green onions with white cheddar popcorn | **10**

Roasted Baby Beet Salad - roasted baby beets with charred oranges, a beet top and port wine emulsion, candied pistachios, lavender and mint whipped goat cheese tossed in beet and orange vinaigrette | **16**

Lakeview Charred House Salad - baby arugula, house cured bacon, red onion, shaved WI parmesan, and charred apples tossed in Asian pear vinaigrette side **9** | whole **17**

Wedge Salad - iceberg lettuce with house cured candied bacon, WI blue cheese, heirloom tomatoes, and chives with green goddess dressing side **10** | whole **18**

Caesar on the Lake - little gem romaine tossed with WI parmesan and black pepper anchovy dressing, garlic brioche croutons, kalamata olives, and freshly grated parmesan | side **10** | whole **18**

SALAD ENHANCEMENTS

Grilled Chicken Breast | **10**
Citrus and Herb Grilled Shrimp | **6 each**
Seared Atlantic Salmon | **12**

ENTREES

Prime Filet - featuring 1855 black angus beef, this prime filet is served with roasted garlic whipped Yukon potatoes, charred broccolini almondine, and cabernet demi-glace | 6oz **48** | 8oz **56**

Prime Ribeye - featuring 1855 black angus beef, this 16 oz. prime ribeye is served with Yukon and leek potato pavé, lemon scented asparagus, balsamic glazed vine ripened cherry tomatoes, and tarragon steak butter | **55**

Tomahawk Berkshire Pork Chop - apple cider brined pork chop with roasted honey crisp apples, charred broccolini, smoked apple and parsnip butter, hazelnut praline, and shaved fennel and herb salad | **45**

French Cut Bell and Evans Chicken Breast - pan seared, bone-in chicken breast over roasted peach risotto, grilled stone fruit chutney, and charred brussels sprouts with candied bacon and aged balsamic | **32**

Wagyu Burger - char broiled with Hook's 5yr cheddar, grilled onions, and house cured bacon on toasted brioche served with french fries | **25**

Meatloaf Smash Burger - house made smash patties topped with napa cabbage and honey mustard slaw on an everything bagel and served with french fries | **18**

Butternut Squash Risotto - heirloom carnaroli rice with brown sugar roasted butternut squash, aged WI parmesan, toasted pine nuts, and amaretto cookie crumbs with port wine reduction (vegan available upon request) | **24**

Tomato Pesto Rigatoni - rigatoni tossed in roasted tomato and pesto sauce, Italian sausage, ciliegine mozzarella, and fresh basil served with garlic toast points | **25**

Walleye Piccata - pan fried walleye fillets tossed in lemon caper sauce served over asparagus risotto | **36**

Cedar Planked Salmon - candied pecan crusted smoked salmon over sweet corn and candied bacon cassoulet with petite salad dressed in single estate olive oil | **34**

Grilled Shrimp Risotto - lemon and herb grilled shrimp over aged parmesan and chardonnay risotto with roasted asparagus and grated Grana Padano | **32**

Charred Cauliflower Steak - lemon and herb marinated cauliflower steak topped with pecan caper salsa, roasted broccolini, and radish salad | **24**

SIDES TO SHARE

Garlic Whipped Potatoes | **9**
White Wine Parmesan Risotto | **9**
Roasted Brussels Sprouts | **9**
Truffled Fries | **9**
Cauliflower and WI Cheddar Gratin | **9**
Marsala Mushrooms with Roasted Garlic and Herbs | **9**

CONFECTIONS

Award Winning Mud Pie - Baileys Irish Cream and Kahlua whipped Haagen-Dazs vanilla ice cream, oreo cookie crust, and creamy chocolate ganache | **14**

Flourless Chocolate Decadence with Basil Scented Strawberry and Rhubarb Compote - Callebaut dark chocolate, strawberry coulis, and vanilla whipped cream | **12**

Tiramisu - sweet mascarpone and lady fingers with espresso and Kahlua anglaise | **12**

Cast Iron Apple Crisp - baked Granny Smith apples topped with basswood honey streusel and served with Haagen-Dazs vanilla ice cream | **13**

Rhubarb Crème Brûlée - white chocolate mousse, sweet rhubarb chutney, and vanilla bean sugar crust with fresh berries | **11**