

Lunch Menu for:

Friday, January 22, 2010

SOUP & JUICE

CREAM OF ASPARAGUS	5
<i>Garnished with minced bell peppers in cask aged sherry</i>	
INDIAN WHITE LENTIL & POTATO	4
<i>Aromatic vegetables and hickory bacon</i>	
FRESH PRESS	3
<i>Cantaloupe and carrot with parsley</i>	

SALADS & QUICHE

TEXAS QUICHE	9
<i>Wild boar shoulder, queso fresco cheese and leeks baked in a Swiss butter crust</i>	
ICEBERG WEDGE	9
<i>Garnished with rashers of hickory bacon, smoked blue cheese, and grape tomatoes</i>	
ECUADORIAN TENDERLOIN OF FREE RANGE CHICKEN	10
<i>Thinly sliced and quickly seared under queso fresco, baby arugula, and a cumin-orange vinaigrette</i>	
BRASSERIE SALAD	4
<i>Organic mesculin greens, radicchio, English cucumber, red onion, grape tomatoes and Patterson's orchards apple</i>	

FINE DINING SANDWICHES

Served with your choice of Tabouleh salad, cottage cheese or gaufrette chips

FREE-RANGE BEEFALO OR AMISH CHICKEN BURGER	9
<i>Thackray ranch raised and pan grilled with your choice of White Cheddar or Gouda cheese Nine year aged Wisconsin Cheddar \$1.00 supplement</i>	
CAROLINA STYLE PULLED LAMB	9
<i>Cherry wood smoked chuck in an pineapple and apricot glaze</i>	
LAKE FIVE HAND MADE FRANKFURTERS	9
<i>Double smoked over sweet fruit wood served atop griddled onions</i>	
RIBEYE STEAK	12
<i>Pan-grilled under smoked Roth Kase blue cheese</i>	

MAIN

FRIDAY LAKE SUPERIOR WHITE FISH FRY	9
<i>Dipped in a lemon bread crumb and serve with Remoulade</i>	
ECUADORIAN MAHI	12
<i>Char-grilled and topped with a salpicon of gulf shrimp, house pickled okra and lime</i>	
MAPLE GLAZED CENTER CUT PORK CHOP	9
<i>Pan seared with Winesap apples</i>	
OSSO BUCCO	10
<i>Wisconsin raised beef and buffalo braised in lager and root vegetables</i>	

DESSERT

MOLTEN LAVA CAKE	7
<i>San Francisco artisan under baked over a raspberry coulis --Please allow twenty minutes--</i>	
GOLDEN DELICIOUS APPLE PIE	6
<i>Swiss butter crust with whipped cream</i>	
HOUSE MADE SORBET OR CUSTARD	3
<i>Cognac and Cantaloupe, Midori-Kiwi, Lemon, Cranberry-Pineapple or Vanilla counselor</i>	

**Consuming raw or undercooked, meats, poultry and shellfish
may be unsatisfactory for your health.*

*Individual catering
upon request*