

Lunch Menu for:
Sample as they do change daily
SOUP & JUICE

LOBSTER BISQUE6
Maine lobster with sherry, brandy and cream

HUNGARIAN GOULASH.....4
Strauss veal, beef and pork tenderloin simmered with paprika, onion, caraway and lemon

FRESH PRESS.....3
Delicious apple and parsley

SALADS & OMELETTE

PIQUANT OMELETTE9
Spicy house grown chilies with Swiss cheese and parsley

PARMA SALAD.....10
Thinly sliced prosciutto, Grana Padano cheese and heirloom tomatoes from our gardens

CRAB LOUIS SALAD12
Wild caught Jumbo lump crab in a roasted tomato mayonnaise with avocado and fresh tarragon

BRASSERIE SALAD4
Organic greens, English cucumbers, red onion & heirloom tomatoes and a red wine vinaigrette

FINE DINING SANDWICHES

Served with your choice of Wisconsin cucumber and fennel salad, cottage cheese or gaufrette chips

KOBE BEEF BURGER10
*Pan-grilled with your choice of Swiss, Sharp Cheddar, or Habanero Jack
 Nine-year Wisconsin aged cheddar \$1 supplement*

GARGANTUA KOBE BEEF BURGER15
One pound with your choice of cheeses

CHOICE BEEF RIBEYE11
Served open faced with creamed horseradish

MAIN

WILD ALASKAN COHO SALMON12
Pan-grilled over cucumber and fennel

CARIBBEAN SNAPPER13
Dipped in fine cornmeal crumb and butter fried with caper berries

FILLET OF CERTIFIED ANGUS BEEF TENDERLOIN14
Pan bronzed with house cured pancetta ham

SCALOPPINI OF STRAUSS VEAL "POMODORO"12
Sautéed in a triple distilled vodka cream with tomato

EMINCEE OF PORK TENDERLOIN.....9
Pan roasted with beautiful chanterelle mushrooms, Kalamata olives and variegated sage

DESSERT

AUSTRIAN SACHER TORTE.....6
Chocolate sponge layers, a puree of fresh apricots, chocolate ganache and glaçage

FRESH FRUIT TARTLET5
Swiss buttered Pate Sucre, tart lemon curd, apricots, berries and whipped cream

HOUSE MADE SORBET AND CUSTARD3
Apricot-strawberry, Plum and Vanilla

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

*Individual catering
 upon request*