

Small Plates

Vegan Stuffed Peppers 12
Soyrizo, Vegan Cream Cheese & Cilantro

Arancini of Truffle 9
Prosciutto, Grande Parmesan Cheese

Charcuterie of Curated Meats 19
Wisconsin Cheeses, Fig Jam, Rustic Crisp Breads

Atlantic Salmon Pâté 13
Fresh Baby Arugula, served on Crisp Crostini

Lightly Breaded Calamari 12
Slow Simmered Marinara, Lemon Garlic Aioli

Buffalo Chicken Wontons 10
Fire Bleu Cheese, Roasted Red Pepper Aioli

Shrimp & Crab Cake 15
served with Cajun Remoulade

Italian Stuffed Ciabatta 14
Grande Aged Provolone, Prosciutto, Marinara

Soups & Salads

Curry Seasoned Soup 6
Red Lentils, Coconut Milk

Heritage Greens Salad 7
Tomato, Tri-Color Shredded Carrot,
Cucumber, Toasted Almond Vinaigrette

House Smoked Salmon Salad 16
Twists of Lemon, Watermelon Radish,
Cerignola Olives, Capers, Balsamic Dressing

Fondue Lac Soup 6
Eden Bratwurst, Craft Beer,
Widmer's & Pleasant Ridge Cheeses

Forbidden Salad 15
Rice, Arugula, Figs, Candied Pecans,
Cranberries, Brussel Sprouts, Gold Beets

Open-Face Sandwiches

Applewood Smoked Duroc Ham 14
Chopped Spinach, Gruyere Cheese, in a Flaky Puff Pastry

Petite Sirloin Steak 16
Tiled on Arugula, Cream Cheese, Caramelized Onions & Topped with Melted Gruyere

Toscana Chicken Breast 15
Sautéed Mushrooms, Baby Spinach, Gruyere Cheese, Red Pepper Aioli & Served on Rustic Sourdough

Char-Grilled Ground Steak 15
Arugula, Onion Fig Jam, Brew Pub Mustard, Carved Ham, Widmer's Brick Cheese,
on a Pretzel Bun, with Pommes Frites & Lemon Garlic Aioli

Signature Entrées

Seafood Mélange 22
Shrimp, Scallops, Crab, Garlic Cream,
Cavatappi, Garlic Toast Points

Vegetarian Portobello Wellington 17
Gruyere, Pine Nuts, Pink Peppercorn Sauce, Spinach

Parmesan Crusted Chicken Carbonara 21
Served on a Bed of Saffron Orzo, Seasonal Vegetable

Vegan & Gluten Free Sweet Potato 17
Stuffed with a Southwestern Blend of Vegetables
topped with Vegan Chipotle Crema

Seared Boursin Chicken 19
Sundried Tomatoes, Seasonal Vegetables,
Served with Sweet Potato Gratin

Smoked Pork Chop 26
Sweet Potato Puree, Haricot Vert, with Tomato Chutney

Chocolate Balsamic Duck 28
Black Garlic, Cocoa Nibs, Parsnip Puree, Seasonal Vegetables

Rixen Surf and Turf 42
Sliced Tenderloin on Garlic Baguette, Grilled Asparagus, Crab,
Shrimp, Scallops, Sherry Garlic Cream, Asiago Mashed Potato

Grille Selections

Choice of Char-Grilled, Blackened, Pan Seared, or Herb-Crusted

6 oz Filet Tenderloin 32

10 oz Top Sirloin Fillet 25

10 oz Fresh Catch of the Day 23

12 oz Ribeye 31

8 oz Boneless Chicken Breast 12

12 oz Smoked Pork Chop 22

Sides

Classic Pommes Frites with Garlic Aioli 5

Grilled Fresh Broccolini 4

Seasonal Vegetables 4

Parsnip Puree 5

Haricot Verts au Bacon, Pearl Onion, Red Peppers 6

Grilled Fresh Asparagus 4

Grande Asiago Mashed Potatoes 4

Sweet Potato Puree 5

Saffron Orzo 6