







# DINNER MENU

## Starters

<b>Steamed Pork Shumai</b> Ginger Scallion Dipping Sauce	\$8
<b>Port Soaked Dried Figs and Fresh Mozzarella Burrata</b>  Lavender Red Currant Jelly, Balsamic Glaze, Crostini	\$10
<b>Crab Cake</b> Chipotle Lime Aioli, Crispy String Potato	\$10
<b>Wild Patagonian Shrimp Fra Diavolo</b> Grilled Sour Dough Bread	\$13
<b>Escargot</b> Garlic Herb Butter, Grilled Sourdough Bread	\$7

## Entrées

Served with Vegetable of the Day and Choice of House/Caesar Salad or Soup of the Day

<b>Wild Alaskan Sockeye Salmon</b>  Fresh Dill, Capers Lemon Vinaigrette, Tri Color Quinoa	\$24
<b>Sautéed Walleye Fillet</b>  Lemon, Butter	\$24
<b>Spicy Harissa Chicken</b> Tahini Sauce, Moroccan Olive, Pistachio & Preserved Lemon Couscous	\$15
<b>½ Rack St. Louis Pork Ribs</b>  Pineapple Habanero Glaze, Fried Plantains	\$22
<b>12oz. Beef Rib Eye Steak</b>  Horseradish Sauce, Mashed Russet Potatoes	\$32
<b>6oz. Beef Tenderloin Filet</b>  Forest Mushroom Cognac Sauce, Mashed Russet Potatoes	\$31