



## *Appetizers*

### **Marinated Olives.....\$9**

*A mix of marinated olives with citrus zest, garlic and rosemary, with crostini*

### **Grilled Triple Cream Brie and Pear Cranberry Compote.....\$11**

*This buttery creamy brie is grilled and served with pear cranberry compote & pomegranates*

### **Smoked Pork Croquettes.....\$11**

*Pickled vegetables, pineapple gastrique, avocado cream, herb oils  
Patrick's Pick: 2018 Pierre Sparr, Riesling Grande Reserve, Alsace, France....\$9*

### **Steamed Prince Edward Island Mussels.....\$13**

*Steamed mussels in white wine, lemon & lime zest, ginger, chili, cilantro and butter, served with crostini and our aioli*

*Patrick's Pick: 2015 The Stag Cabernet Sauvignon, Napa, CA....\$12*

### **The Fig & The Pheasant Rillettes...\$15**

*Our signature rillettes of pheasant confit with mushrooms & figs, served with cornichons, Dijon and crostini*

### **Crispy Calamari.....\$10**

*Spiced and fried calamari served with tomato tapenade & aioli*

### **Creamy Garlic Mushrooms & Hazelnuts on Sourdough Toast.... \$12**

*Sautéed shiitake mushrooms with garlic & shallots, toasted hazelnuts, and Amaretto cream served on sourdough toast*

## *Soup & Salads*

### **Truffle Herb Broth.....8**

*Creamed leeks & potatoes*

### **Scented Geranium Poached Pear & Sartori Dolcina Gorgonzola Salad.....\$11**

*Mixed greens with poached pears, Sartori blue cheese, hazelnuts & pear champagne vinaigrette*

### **Caesar Salad.....\$10**

*Crisp Romaine lettuce tossed in a creamy garlic lemon dressing, Sartori Parmesan and cracked black pepper*



## *Sandwiches*

### **Cajun Po'Boy.....\$13**

*Crispy cod on a Sheboygan roll with tomatoes, lettuce, cayenne Remoulade, slaw, with fries*

### **10 Oz Pub Burger .....\$13**

*Grilled with your choice of cheddar or fresh jalapeno cheese curds with lettuce, tomato, onion, a pickle spear, and fries*

**Add herb goat cheese and marinated mushrooms to this \$3.00**

## *Entrees*

### **Pasta Puttanesca.....\$19**

*Linguine tossed with our slow cooked, tomatoes, olives, & capers in garlicky olive oil sauce sprinkled with Sartori Montemore and cracked black pepper*

**Add Garlic Sausage..... \$2**

### **Linguine with Spicy Cajun Cream Sauce.....\$21**

*Egg noodles tossed in a spicy white wine Dijon cream sauce with Andouille sausage, roasted pheasant and scallops, sprinkled with walnuts and grated Sartori parmesan*

### **Linguine and Littleneck Clams.....\$25**

*Steamed Littleneck clams in white wine, tomatoes, garlic, herbs & butter, tossed with linguine and Sartori Montamore*

### **Fish & Chips.....\$18**

*Panko breaded or Smithwicks Red Ale battered Atlantic cod served with fries, lemon, tartar sauce, coleslaw, bread and butter*

### **Shellfish Cioppino.....\$27**

*Mussels, clams, calamari, rock shrimp, tobiko & crab in a buttery tomato curry broth with aioli  
Patrick's Pick: 2019 Bouchard, Chardonnay, France.....\$9*

### **Sautéed Skate Wing and Rock Shrimp .....\$26**

*Salsify puree, cauliflower cream, and passion fruit sauce  
Patrick's Pick: 2018 Upshot, White Blend, California.....\$9*

### **White Bean Cassoulet.....\$24**

*White bean stew with smoked pork, pheasant confit, pork loin and garlic sausage  
Patrick's Pick: 2010 Copertino Riserva, Italy.....\$12*

### **Sautéed Duck Breast with Alsatian Style Loaded Sauerkraut.....\$26**

*Riesling simmered sauerkraut with goose confit, garlic sausage, Johnsonville brat & Miesfeld's mini sausage, and potatoes topped with sliced roasted duck breast and two types of mustard  
Patrick's Pick: 2018 Zind-Humbrecht, Gewurtzraminer, Alsace France.....\$11*

### **Grilled Bone~In Pork Chop.....\$25**

*12oz brined & grilled pork chop with roasted potatoes, fried onions, and crème fraiche*

### **Herb Crusted Grilled Rack of Lamb.....\$30**

*Grilled rack of lamb with mashed potatoes, cranberry pear compote, roasted root vegetables and red wine reduction*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## *Desserts*

### ***Affogato***

*Vanilla Ice Cream & Espresso...\$7*

*Made with our housemade In-Laws Irish Ice Cream...\$8*

### ***Black Cherry Cream Float...\$7***

*Vanilla Ice Cream*

### ***Cake & Ice Cream...\$9***

*Chocolate Cake with In-Laws Irish Cream Ice Cream*

*Chocolate Crumbles, Fresh Mandarine*

### ***Preserved Blueberry Pavlova...\$9***

*Meyer Lemon Sherbet, Candied Almonds, Vanilla Cream*

### ***Slow Baked Apples...\$9***

*Egg Nog Ice Cream, Pecan Brittle, Caramel Chantilly*



## *Children's Menu*

***Soup and Bread...\$7***

***Nibble Plate.....\$9***

*Bread and Butter, Fresh Fruit and Vegetables with Ranch Dressing*

***Mashed Potatoes and Butter.....\$7***

***Fish & Chips.....\$12***

*Panko breaded Atlantic cod served with fries, lemon, tartar sauce, coleslaw, rye bread & butter*

***Pasta with Red Sauce.....\$9***

***Pasta with Butter.....\$8***

***Fettucine with Spicy Cajun Cream Sauce.....\$11***

*Thick egg noodles tossed in a white wine Dijon cream sauce with Andouille sausage, roasted chicken and seared scallops sprinkled with walnuts and grated Sartori Parm*

***5 Oz Pub Burger.....\$10***

*Grilled 5oz Cheese Burger a pickle spear, fries and ketchup*

***A Scoop of Vanilla Ice Cream.....\$4***