

Seasonal Specials

Soups

“High Cotton” inspired Butter Bean & Crab Soup - \$6
with zucchini and Andouille sausage

French Onion Soup - \$6
Topped with crouton and Swiss cheese

Appetizers

Chilled Crab, Shrimp, and Seaweed Salad- \$9
Tossed with zucchini, tomato, mixed greens,
and ginger –soy vinaigrette

Mushroom Risotto - \$10
with asparagus, Proscuitto, tomatoes, spinach, Asiago cheese and sage cream

Entrees

Sautéed Walleye Pike with Olive Oil, Lemon, and Basil, - \$24
topped with seared tomato, portabello mushrooms and served with spinach, green beans, butternut squash,
julienne vegetables, Chinese black rice & pecans

Grilled Deitzler Farms “All Natural” Strip Steak

Topped with Mushrooms - \$28
served with Swiss cheeses & bacon roasted potatoes,
grilled asparagus, spinach, and herbed peppercorn sauce

Grilled Sesame Crusted Striped Bass - \$23
with mashed sweet potatoes, green beans, spinach, spaghetti vegetables,
and lime ginger butter

Spicy “Porcupines” and Spaetzle - \$21

Pork, chicken, & Arborio rice meat balls, cooked in a tomato – saffron bouillon. Served over dumpling pasta
with spinach, julienne vegetables and spinach

We hope you enjoy Chef Luis’s homemade bread!