



Clementine

STARTERS

BUTTERMILK CHEESE CURDS • 12

Harissa-charred onion ranch

SOUP OF THE DAY • 7

SALADS

ADD CHICKEN +8 / ADD SALMON +12 / ADD SHRIMP +9

GRILLED ASPARAGUS SALAD • 14

Herb marinated tomato, Dreamfarm goat cheese, Heartland Craft Grains Einkorn wheat, shaved radish, petit greens, lemon-lavender vinaigrette

STRAWBERRY SPINACH SALAD • 14

Hook's aged cheddar, toasted hazelnuts, mixed berries, spring radish, strawberry-tarragon vinaigrette (GF)

TEQUILA SHRIMP COBB SALAD • 20

Butter lettuce, avocado, shaved spring onion, cherry tomato, hard-boiled egg, cotija, guajillo-red wine vinaigrette (GF)

CAESAR SALAD † • 13

Hearts of romaine, anchovy, Parmesan, everything baguette croutons

SANDWICHES

SERVED WITH FRENCH FRIES, SWEET FRIES, SIDE SALAD OR SOUP

"THE WINSTON" WAGYU BEEF BURGER † • 18

Aged Wisconsin cheddar, bacon, caramelized onion, steak sauce aioli

SMOKED TURKEY CLUB SANDWICH † • 14

Crispy Coppa, ramp aioli, slow roasted tomato, avocado, gruyere

SHAVED FOX HERITAGE HAM SANDWICH • 15

Munster, rhubarb Dijonnaise, baby arugula, strawberry bruschetta, Stalzy's Everything Baguette

BOSBEN BEEF SPARE RIB SANDWICH • 16

Smoked BBQ, spring pea Cole slaw, spicy pickles, brioche bun

"THE STRUEBEN" • 16

Stalzy's Bavarian rye, beer braised corned beef, ale sauerkraut, Roth alpine cheese, bistro sauce

ENTREÉS

SLOW ROAST PORK TACOS (3) • 15

Tortilleria Zepeda blue corn, salsa rojo, ramp chimichurri, crema, queso fresco (GF)

GRILLED ATLANTIC SALMON • 29

Buttered fiddleheads, herbed Heartland Craft Grains Einkorn, Vitruvian pea shoot, ramp pesto

GRILLED CHICKEN COQ AU VIN • 22

Caramelized pearl onions, foraged mushrooms, glazed root vegetables, fresh herbs, burgundy jus (DF)

DESSERTS

ELMER'S FUDGE SUNDAE • 9

Sassy Cow vanilla ice cream, chocolate fudge, candied pecans, brandied cherries, Chantilly cream (GF)

PINEAPPLE BAVARIAN • 10

Vanilla chiffon, coconut flake, guava-ginger puree, strawberries

SORBET TRIO • 10

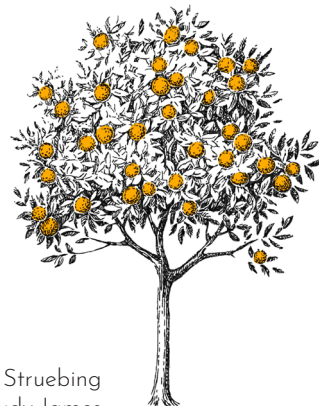
Cranberry-concord grape, pineapple-coconut, strawberry (GF/DF)

ALLSPICE-SUGARED BEIGNETS • 10

Passionfruit curd, pandan crème anglaise

CHOCOLATE ALMOND TORTE • 11

Dark chocolate mousse terrine, almond gateau, Amaretto Crème, red currant compote



†Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.

Executive Chef Adam Struebing
Pastry Chef Judy James