



ENTREES

HOUSE CUT STEAK‡

German potato puree, roasted Brussels sprouts,
house bacon, stone-ground mustard, Ice Wine demi-glace
6oz. Filet • 42
12oz. Dry Age New York Strip • Market
'13 Ferrari Carano "Tresor", Sonoma County, California

WINTER RISOTTO

Confit beef cheek, celeriac, bone marrow,
foraged mushrooms, pumpkin seed crumble,
pickled English apples,
Airco cheese, truffle oil • 34
*'14 Hecht & Bannier Minervois,
Languedoc-Rousillon, France*

SESAME RUBBED SCALLOPS‡

Harmony Valley sunchokes, heirloom apple relish,
cranberry salad, truffle oil • 45
'17 Cass Viognier, Paso Robles, California

SUMAC RUBBED WALLEYE‡

Wisconsin canoe rice, foraged fall mushrooms,
coffee roasted carrot puree,
hickory nut, sage brown butter • 39
'15 Cuwaison Chardonnay, Carneros-Napa, California

ROAST DUCK BREAST

Pear and chestnut tart, smoked rutabaga,
charred broccolini, foie gras, farro wheat,
verjus pickled onion jus • 45
'16 Migration Pinot Noir, Sonoma Coast, California

OXTAIL PASTA

Winter squash puree, Madeira jus, pearl onion,
smoked almond, chai BellaVitano • 32
*'15 Dry Creek Vineyards Old Vine Zinfandel,
Dry Creek Valley - Sonoma, California*

Executive Chef Adam Struebing
Chef de Cuisine John Harmata
Sous Chef Andrew Vogel

If there is something you desire not listed here, please do not hesitate to ask your server. We will do our best to accommodate you.

‡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.