

Entrees

Seared Sea Scallops

Moroccan ratatouille, wilted spinach, asparagus & polenta 19

Bouillabaisse

Shrimp, Scallops, Mussels & fishes with tomato, saffron & celery 18

Organic Irish Salmon

Pan roasted eggplant, fennel slaw, polenta, sundried tomato tapenade 23

Potato Crusted Snapper

Roasted garlic wild mushroom ragout with braised rapini & beets 24

Halibut

Roasted root vegetables, risotto, parmesan fennel gratinée & thyme butter 23

Walleye

Pistachio crusted; asparagus, artichokes & preserved lemon, potato pancakes 22

Stuffed Acorn Squash

Tabbouleh, pumpkin & string beans, potato cakes & plum tomato puree 18

Vegetable Risotto

Grilled asparagus, zucchini, mushrooms; steamed broccoli, carrots & haricot verts; Reggiano Parmesan 18

Roast Duck

Sesame cous cous, honey, pears & figs 19

Tarragon Chicken

Broccoli rabe, string beans & acorn squash wild mushroom cheesecake 18

Iowa Scaloppini with Penne Pasta

Forest mushrooms, spinach, plum tomatoes & roasted garlic, Madeira, herbs & veal jus 18

Leg of Lamb Tagine

Braised with kumquats, shallots, dates & sesame; buttery cous cous 18

Rack of Lamb

Boursin & pistachio crusted, glazed pumpkin, string beans & minted jus 28

Filet Mignon

Roasted garlic crusted, red onion confit, broccoli & scalloped potatoes 22

Angus Strip Steak

Bone-In, One pound plus, potato pancakes & Moroccan ratatouille 24

Angus Porterhouse

1 1/2 pounds, caramelized shallot & mushroom sauté, crispy fennel 28