



Friday, May 8th, 2026

FOUR COURSE MENU 95.

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Chargrilled Morel Mushrooms, Maple Mascarpone Polenta, Spring Fennel Salad **\$12 Supplement**
Sheep's Dream Camembert, Fiddlehead Ferns, Smoked Apricot Preserve, Apricot Reduction
Coffee Spiced Beef Basturma*, Ramps and Cauliflower, Herb Labneh, Beer Vinegar Gastrique
Grilled Heirloom Carrots with Pickled Corbaci and Green Tomato Hummus, Saffron Reduction
Seared Pear and Wisconsin "Roquefort" Tart with Caramelized Onions and Walnuts
Lovefood Farm Charred Red Radishes, Marinated Asparagus, "XO" Sauce, Fermented Ramp Buttermilk
Smoked Scottish Salmon* with Roasted Sunchokes and Scalded Spinach, Herb Gribiche

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Armenian Dried Apricot and Wheat Berry Stew, Herbed Yogurt
Spiced Heirloom Squash Soup, Country Ham, Marinated Poblanos
Roasted Beet, Endive, and Field Greens Salad, Muenster Cheese Crouton, Toasted Juniper Vinaigrette
Field Greens with Prosciutto di Parma*, Aged Wisconsin Asiago and Brittle Pear Wafers, Orange Parsley Vinaigrette
Cold Cured Foie Gras* with Sea Asparagus, Sorrel Sunflower Puree, Sea Berry Reduction **\$12 Supplement**
Molasses Glazed Quail* with Berbere Lentil Ragù, Grilled Endive, Roasted Shallot Dressing **\$6 Supplement**

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Seared Sea Scallops* with Braised Lamb and Duxelle Cannelloni, Roasted Celery Root, Celery Pesto
Sinigang :: Alaskan Halibut*, Poached Rhubarb, Spiced Rice Chicharrón, Rhubarb and Green Tea Broth
Citrus Seared Swordfish* with Black Bean Masa Porridge, Beauty Heart Radish, Habanada Jam
Sanford Ramen :: Grilled Duck Breast, Tea Egg, Cabbage and Green Garlic, Wild Mushroom Game Broth
Fennel Dusted Beef Tenderloin* with Yukon Potato Purée, Grilled Escarole and Parmesan, Truffle Dressing
Chargrilled Elk Loin* with Venison and Rye Berry Stew, Spring Vegetables

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Blooming Clover Camembert, Apple Chutney and Pastry Crumble, Apple Blossom Preserve
Black Tea Cake with Citrus Marmalade and Poached Figs, Burnt Lemon Ice Cream
Rhubarb Tart, Sour Cream Anise Ice Cream
Pear or Apple Tart, Vanilla Ice Cream
Tart Cherry Clafoutis, Cherry Ice Cream
Macadamia Nut Tart, Coconut Ice Cream
"The Drive In" Hot Fudge Toffee Nut Ball with Open Faced Milk Chocolate Ganache Toffee Bar
Banana Butterscotch Toffee Tart, Banana Rum Ice Cream
Bittersweet Chocolate Tart, Coffee Ice Cream

** These items contain lightly cooked meat, seafood or dairy products that may increase the risk of food borne illness.*

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SEVEN COURSE SURPRISE TASTING MENU 125.

Limited to the Entire Table – Available Tuesday through Friday – Please Allow 3 Hours for this Experience
Optional Wine Pairing 60.

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Please Notify Your Server of Any Food Allergies or Dietary Restrictions Prior to Ordering

Chef/Owner :: Justin Aprahamian / General Manager :: Sarah Aprahamian
Chef de Cuisine :: Joshua Mendiola / Pastry Chef :: Brian Reed / Operations Manager :: Anne Torinus
Dining Room Manager :: RJ Hensil / Assistant Dining Room Manager :: Kelly Steinberg

WINE BY THE GLASS

NV Cava – Avinyó – Reserva Brut – Spain	5.5/11/44
2022 Sauvignon Blanc – Borgo Conventi – Italy	6.75/13.5/54
2023 Albariño – La Marea – California	6.25/12.5/49
2022 Pinot Gris – Wolfberger – France	5.25/10.50/41
2023 Chardonnay - Trefethen – California	6.25/12.5/50
2023 Grüner Veltliner – Mantlerhof – Austria	7.5/15/60
2024 NV Sparkling Rosé – Sommariva – Italy	7.5/15/60
2023 Pinot Noir – Folk Machine – California	9.5/19/76
2021 Grenache Blend – Sans Liege – California	6.25/12.5/49
2021 Malbec – Cosse et Maisonneuve – France	6.75/13.5/54
2020 Zinfandel – Peterson – California	7.5/15/60
2021 Cabernet Sauvignon – Husch – California	8.75/17.5/70

BEER

Miller High Life	5
Stella Artois – Euro Pale Lager	6
Spotted Cow – New Glarus Brewing <i>Belgian Saison</i>	6
Pulaski Pils – Maplewood Brewing – 16oz. can <i>Crisp, light bodied lager, notes of floral and citrus</i>	8.5
Allagash White – Allagash Brewing <i>Belgian-style wheat beer with coriander & curaçao peel</i>	7.5
Blue Flowers (Revisited) – Fermentorium – 16oz. can <i>Fruit and Field Barrel Aged Sour</i>	18
Tank 7 – Boulevard Brewing <i>American Saison; fruity aromatics, subtle spice, elegant</i>	7
Fresh Coast – 3 Sheep – 12oz. can <i>Juicy Pale Ale; hoppy and tropical</i>	6.5
Gumballhead – 3 Floyds – 12oz. can <i>American Wheat Pale Ale; zesty and bready</i>	7
Lakefront IPA – Lakefront <i>Hoppy, Citrus, Floral</i>	6
Incarnation IPA – 4 Hands Brewing <i>Passion fruit, pineapple, candied fruit</i>	8.5
Super Juice NEIPA – Lion's Tail Brewing <i>Big citrusy orange and lime zest with hints of pineapple</i>	14
Riverwest Stein – Lakefront <i>Rich malt flavor, crisp, lager finish</i>	6
Raging Bitch – Flying Dog <i>Sharp hoppiness with fruity aromas</i>	6.5
Altbairisch Dunkel – Ayinger Privatbrauerei <i>Toasty malt, fresh bread, light caramel, crisp finish</i>	10
Brother Thelonious – North Coast <i>Dark fruit, brown sugar, Belgian spice, rich and warming</i>	9
Old Rasputin – North Coast <i>Espresso, dark chocolate, roasted malt, bold and intense</i>	9

CELLARED BEER

2017 Hopfentea – Perennial	30
2012 Jewbelation 16 – Shmaltz Brewing Co.	42
2014 Breakfast Stout – Founder's	10
2014 From Amager with Love – Evil Twin Brewing	42
2016 Black Friday – Lakefront	45
2011 Deus Brut des Flandres – Bosteels Brewery :: 25.4 oz bottle	99

COCKTAILS

15

Sanford House Cocktail :: <i>Crème de Pêche, Brandy, Cava</i>
Craft Bourbon <i>Bulleit, Buckwheat Honey, Cardamom, Lemon</i>
“Umeboshi” Tonic <i>Plum and Shiso Shrub, Death's Door Gin, Alpine Spritz</i>
The Wellerman <i>Spiced Rum, Pineapple Beer Vinegar, Smoked Black Tea, Lime</i>
Ramped Up Gibson <i>Death's Door Vodka, Pickled Ramp Vermouth, Sour, Ramp Root Bitters</i>

NO-ALCOHOL

Sanford "Ginger Ale" :: <i>Ginger Shrub, Club Soda</i>	10
Midnight Tonic :: <i>Black Currant Lemon Grass Shrub, Tonic</i>	6
Rishi Classic Black Iced Tea	4.5
Top Note Artisanal Sodas <i>Grapefruit, Lemon Spritz, or Ginger Beer</i>	4.5
Guinness Zero	8
Lagunitas IPNA – Non-Alcoholic IPA	6.5
Lakefront NA Eastside Dark	6.5
Lakefront Riverwest NA Stein	6.5
Duche du Logueville Sparkling Cider	7/28

BOURBON & WHISKEY

Red Cabin	16.5
J. Henry & Son	16.5
Willet – Rowan's Creek	16.5
Middle West Spirits	18.5
Hibiki Suntory Whisky	32
Willet – Rye – 7 year	38

SINGLE MALT SCOTCH WHISKEY

Glenlivet 12 year	16.5
Glenfiddich	16.5
Talisker – 10 year – Distillers Edition	18.5
Macallan 12 year	19.5
Dewar's Signature Blend	60
Bunnahabhain – 18 year	60

PORT & SHERRY

NV Warre's Heritage Ruby Port	9.5
Taylor Fladgate 20yr Tawny Port	16
Grahams 40yr Tawny Port	45
Moscatel Dorado – César Florido – Jerez, Spain	11.5
Solera – “Old East India”, Lustau – Jerez, Spain	10
Emilín – Moscatel, Lustau – Spain	12

COFFEE, ESPRESSO & TEA

Coffee Regular or Decaf	4.5
Cappuccino	5
Latte	5
Espresso Regular or Decaf	4
Chai Tea Latte	6
RISHI Tea Brewed to Order :: <i>List Available upon Request</i>	