



Tuesday, July 7th, 2026

FOUR COURSE MENU 95.

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Chargrilled Morel Mushrooms and Summer Squash, Maple Mascarpone Polenta, Spring Fennel Salad **\$4 Supplement**
Grilled Georgia Peaches, Whipped Tofu and Braised Seaweed, Peach Sake Gastrique
Beef Basturma*, Ramps and Cauliflower, Herb Labneh, Beer Vinegar Reduction
Seared Pear and Wisconsin "Roquefort" Tart with Caramelized Onions and Walnuts
Smoked Scottish Salmon* with Nettle Spaetzle, Blueberry Mostarda and Crème Fraîche

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Waterzooi Soup with Caramelized Leeks and Candied Orange
Clams and Toasted Couscous, Herbed Clam Broth
Market Cucumber and Tomato Salad, Nordic Farmstead Feta, Candied Walnuts, Shallot Balsamic Dressing
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 Pesto, Seaberry Reduction **\$12 Supplement**
Molasses Glazed Quail* with Coffee, Quince and Hazelnut, Ramp Labneh **\$6 Supplement**

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Seared Sea Scallops* with Herb and Dried Apple Bulgur, Hakurei Turnips and Poached Rhubarb
Coffee Dusted Alaskan Halibut* with Marinated Peppers and Scalded Baby Kale, Charred Bread Sauce
Grilled Swordfish*, Blistered Fennel, Heirloom Tomatoes and Summer Squash
Sanford Ramen :: Roasted Pheasant, 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 Cocoa and Sweet Pea Venison Rotolo, Basil and Pea Shoot Pesto

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Georgia Peach Tart, Sour Cream Anise Ice Cream
Blooming Clover Camembert, Apple Chutney and Pastry Crumble, Elderflower Gooseberry Preserve
Black Tea Cake with Citrus Marmalade and Poached Figs, Burnt Lemon 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 / Sous Chef : : Ashley Musolf / Pastry Chef : : Brian Reed
Dining Room Manager : : RJ Hensil / Assistant Dining Room Manager : : Kelly Steinberg
Operations Manager : : Anne Torinus

WINE BY THE GLASS

NV Cava – Avinyó – Reserva Brut – Spain	5.5/11/44
2023 Sauvignon Blanc – Upwind – Washington	7/14/56
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 Riesling – Domäne Wachau – Austria	7.5/15/61
2024 NV Sparkling Rosé – Sommariva – Italy	7.5/15/60
2023 Pinot Noir – Sandhi – California	8.25/16.5/66
2023 Beaujolais – Paul Durdilly Et Fils – France	5.75/11.5/46
2021 Grenache Blend – Sans Liege – California	6.25/12.5/49
2020 Zinfandel – Peterson – California	7.5/15/60
2021 Cabernet Sauvignon – Husch – California	8.75/17.5/70

NO-ALCOHOL

Sanford "Ginger Ale" :: <i>Ginger Shrub, Club Soda</i>	10
Tropic Thunder :: <i>Hibiscus Lime Tea, Cherry, Pineapple</i>	10
Rishi Classic Black Iced Tea	4.5
Top Note Artisanal Sodas <i>Grapefruit, Lemon Spritz, or Ginger Beer</i>	4.5
Guinness Zero	8.5
Weihenstephaner Hefe Non-Alcoholic	9
Lakefront NA Eastside Dark	7
Lakefront Riverwest NA Stein	6.5
Duche du Logueville Sparkling Cider	7/28

BOURBON & WHISKEY

Stonestreet – 5 year	16
Red Cabin	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	60
Moscatel Dorado – César Florido – Jerez, Spain	11.5
Solera –Lustau "Old East India" – Jerez, Spain	10
Emilín – Moscatel, Lustau – Spain	12

COFFEE, ESPRESSO & TEA

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

COCKTAILS

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Sanford House Cocktail :: <i>Crème de Pêche, Brandy, Cava</i>
Craft Bourbon :: <i>Bulleit, Buckwheat Honey, Cardamom, Lemon</i>
Summer Punch <i>Strawberry and Elderflower Infused Vodka, Sparkling Rosé, Lemon</i>
Ramped Up Gibson <i>Death's Door Vodka, Pickled Ramp Vermouth, Ramp Root Bitters, Sour</i>
The Wellerman <i>Spiced Rum, Pineapple Beer Vinegar, Smoked Black Tea, Lime</i>

BEER

Miller High Life	4.5
Stella Artois – <i>Euro Pale Lager</i>	6.5
Spotted Cow – New Glarus Brewing <i>Belgian Saison</i>	6.5
Pulaski Pils – Maplewood Brewing – 16oz. can <i>Crisp, light bodied lager, notes of floral and citrus</i>	9.5
Allagash White – Allagash Brewing <i>Belgian-style wheat beer with coriander & curaçao peel</i>	9
Sofie – Goose Island <i>Belgian-style farmhouse ale; white pepper and orange peel</i>	9
Blue Flowers (Revisited) – Fermentorium – 16oz. can <i>Fruit and Field Barrel Aged Sour</i>	18
Cassis Lambic – Lindemans	19
<i>Blackcurrant, tart cherry, light funk, sweet and tangy</i>	
Imperial Blond – Duvel	12.5
<i>Belgian Strong Golden Ale; Ripe pear, pepper, honeyed malt</i>	
Fresh Coast – 3 Sheep – 12oz. can <i>Juicy Pale Ale; hoppy and tropical</i>	7
Gumballhead – 3 Floyds – 12oz. can <i>American Wheat Pale Ale; zesty and bready</i>	8
Lakefront IPA – Lakefront <i>Hoppy, Citrus, Floral</i>	7
Incarnation IPA – 4 Hands Brewing <i>Passion fruit, pineapple, candied fruit</i>	10
Super Juice NEIPA – Lion's Tail Brewing <i>Big citrusy orange and lime zest with hints of pineapple</i>	11.5
Riverwest Stein – Lakefront <i>Rich malt flavor, crisp, lager finish</i>	6.5
Raging Bitch – Flying Dog <i>Sharp hoppiness with fruity aromas</i>	8.5
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>	10.5
Old Rasputin – North Coast <i>Espresso, dark chocolate, roasted malt, bold and intense</i>	10.5
<u>CELLARED BEER</u>	
2017 Hopfentea – Perennial	30
2013 Jewbelation 17 – Shmaltz Brewing Co.	45
2015 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