



Tuesday, August 11th, 2026

FOUR COURSE MENU 95.

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Chargrilled Caraflex Cabbage, Venison Heart Pastrami, Red Currants, Mysost, Spruce Tip Oil
Grilled Georgia Peaches, Whipped Tofu and Braised Seaweed, Peach Sake Gastrique
Chorizo Spiced Venison Coppa*, Grilled Baby Leeks and Garlic Scapes, Romesco, Sherry Vinaigrette
Seared Pear and Wisconsin "Roquefort" Tart with Caramelized Onions and Walnuts
Smoked Fjord Trout* with Scalded Spinach, Pickled Daylilies, Floral Ginger Yogurt, Daylily Jam

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Chilled Sweet Pea and Asparagus Soup, Sugar Snap Peas, Crème Fraîche
Market 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 Walnut Pesto, Seaberry Reduction **\$12 Supplement**
Molasses Glazed Quail* with Roasted Corn Relish, Avocado Squash, Black Walnut Bay Gastrique **\$6 Supplement**

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Seared Sea Scallops* with Curried Green Tomatoes and Spiced Lentil Purée
Citrus Seared Alaskan Halibut* with Herb Bulgur, Grilled Eggplant, Marinated Cucumbers, Preserved Pepper Labneh
Grilled Swordfish* with Clams and Toasted Couscous, Green Almonds, Herbed Clam Broth
Grilled Duck Breast with Shrimp Dumplings, Marinated Kohlrabi and Baby Bok Choy, Thai Green Curry
Fennel Dusted Beef Tenderloin* with Yukon Potato Purée, Grilled Escarole and Parmesan, Truffle Dressing
Chargrilled Elk Loin* with Venison Sausage, Maple Mascarpone Polenta, Grilled Endive, Blueberry Mostarda

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Georgia Peach Tart, Sour Cream Anise Ice Cream
Blooming Clover Camembert, Apple Chutney and Pastry Crumble, Apple Blossom 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
2023 Barbera – Vietti – Italy	5.75/11.5/46
2021 Cabernet Sauvignon – Husch – California	8.75/17.5/70

NO-ALCOHOL

Sanford "Ginger Ale" :: <i>Ginger Shrub, Club Soda</i>	10
The Fallen Star :: <i>Passionfruit, Vanilla, Lime</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
Chouffe NA	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

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

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>
Movin' to the Country <i>Peach Kernel Vodka, Ginger Peach Nectar, Grapefruit Tonic</i>

BEER

Miller High Life	4.5
Stella Artois – <i>Euro Pale Lager</i>	6.5
Spotted Cow – New Glarus Brewing <i>Belgian-style farmhouse ale; sweet malt, subtle fruit</i>	6.5
Pulaski Pils – Maplewood Brewing – 16oz. can <i>Pilsner; crisp, light-bodied, floral, citrus</i>	9.5
Allagash White – Allagash Brewing <i>Belgian-style wheat beer; 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>Barrel-aged fruit and field sour; bright fruit, balanced acidity</i>	18
Cassis Lambic – Lindemans <i>Fruit lambic; blackcurrant, tart cherry, light funk</i>	19
Imperial Blond – Duvel <i>Belgian Strong Golden Ale; ripe pear, pepper, honeyed malt</i>	12.5
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; citrus, fresh bread</i>	8
Lakefront IPA – Lakefront <i>American IPA; citrus, floral hops</i>	7
Incarnation IPA – 4 Hands Brewing <i>American IPA; passion fruit, pineapple, candied fruit</i>	10
Juice Cloud NEIPA – Lion's Tail Brewing <i>New England IPA; juicy, tropical fruit, creamy</i>	10
Riverwest Stein – Lakefront <i>Amber lager; rich malt, crisp finish</i>	6.5
Raging Bitch – Flying Dog <i>Belgian-style IPA; bold hops, fruity aromas</i>	8.5
Altbairisch Dunkel – Ayinger Privatbrauerei <i>Munich dunkel; toasty malt, fresh bread, light caramel</i>	10
Brother Thelonious – North Coast <i>Belgian-style abbey ale; dark fruit, brown sugar, clove</i>	10.5
Old Rasputin – North Coast <i>Russian imperial stout; espresso, dark chocolate, roasted malt</i>	10.5

CELLARED BEER

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 :: 25.4 oz bottle	99