

BEGINNING

heirloom tomato **panzanella**, pickled onions, burrata cheese, fresh basil, aged balsamic 10
rosemary and **duck breast skewers**, chiogga beets, ancho spiced walnut powder, maple glaze 10
jumbo lump **crab cake**, snow peas, apple, yellow curry sauce 12
garlic and tomato hummus, baby artichokes, grape tomatoes, cracked olives, pita bread 10
thyme roasted **scallops**, raisins, pickled french beans, pepper caponata 13
grilled **calamari and shrimp salad**, soy beans mint, spicy asian greens, chili mango chutney 12

SOUPS

chilled **melon gazpacho**, vanilla, sweet melon, mint 5/7
chicken soup, tortilla crisps, queso fresco, cilantro, lime 5/7
baked **french onion soup**, toasted garlic crouton, gruyere cheese 8

SALADS

watercress and grape salad, breakfast radishes, red onions, sunflower seeds, roaring 40's bleu cheese
verjus vinaigrette 8
spinach and hearts of palm, citrus segments, rice croutons, sesame mustard vinaigrette 9
wisconsin **beet salad**, watercress, goat cheese fondant, spiced pecan brittle, sherry beet vinaigrette 10
park grill **house salad**, mesclun greens, grape tomatoes, cucumbers, breakfast radishes
honey orange vinaigrette 8
butter lettuce salad, applewood smoked bacon, hard boiled egg, torpedo onions
garlic croutons, bleu cheese 8
caesar salad, hearts of romaine, grape tomatoes, olive croutons 8

MAIN

slow roasted **half chicken**, annatto seeds, thumbelina carrots, patty pan squash, tamarind broth 19
grilled 12 oz **prime sirloin**, hand cut pommes frites, dijon mustard sauce 28
peppercorn crusted **kobe burger**, gorgonzola, balsamic grilled onions, grain mustard, pretzel bun 18
dry aged grilled 18 oz **bone in rib eye**, goat butter, himalayan sea salt 42
hand cut **fettuccine with gulf shrimp**, asparagus, grape tomatoes, basil, parmesan 19
house made **english pea ravioli**, ricotta cheese, crushed almonds, pea sprouts, mint 17
orecchiette pasta, baby heirloom tomatoes, fresh mozzarella, pesto, lemon olive oil 17
miso honey glazed **atlantic salmon**, sauteed napa cabbage, enoki mushrooms, black vinegar 22
cedar planked **lake trout**, white and green asparagus, vanilla 21
smoked mustard crusted **cobia**, summer heirloom beans, roasted pepper puree 23
smoked bone in **pork chop**, smoked cheddar grits, cream corn, andouille sausage 23
american **lamb loin**, moroccan cous cous salad, arugula, charred tomato emulsion 25
roquefort crusted grilled **beef tenderloin**, roasted fingerling potatoes, sweet onion soubise, red wine jus 28

SIDES

sauteed **broccolini**, garlic, lemon 6
ny cheddar **mac and cheese**
house made bacon 6
simple **potato gratin**
wisconsin gruyere cheese 6

hand cut **potatoes frites** 6
roasted **vidalia onions**, woodland mushrooms
thyme, black truffle butter 7
jumbo steamed **green asparagus** 7