

# Chef's Menu

## • APPETIZERS •

### LOBSTER CORN FRITTERS 12 G

House made lobster and corn fritters, red tomato jam

### MUSHROOM SCALLION TOFU SOUP CUP 5 / BOWL 8

## • ENTREE SALAD •

### STRAWBERRY SPINACH SALAD HALF 8 / FULL 14 G

Grilled gerber chicken breast, baby spinach, fresh strawberries, feta cheese, candied almonds, balsamic vinaigrette

## • SEA AND LAND •

### BAY SCALLOP TACOS 14

Breaded bay scallops, taco slaw, fresh fruit salsa, flour tortillas, tortilla chips, pico de gallo

### CHICKEN MILANESE 22 G

Chicken cutlets, grilled lemon, heirloom tomatoes, roasted asparagus, parmigiano reggiano, side salad

### PISTACHIO CRUSTED WALLEYE 36 G

Pan seared pistachio crusted walleye, roasted red pepper aioli, redskin potatoes with spinach and red onions, side salad

## • DESSERT •

### ITALIAN COCONUT CREAM CAKE 7 G

House made italian coconut cake, walnuts, cream cheese frosting, toasted coconut

### STRAWBERRY AND CREAM MILLE-FEUILLE 8

Layers of vanilla cream, puff pastry and fresh strawberries

*Suggested Wine ~ Chalk Hill Chardonnay, California 2019*

Glass – 8   Quartino – 12   Bottle – 35

**G DENOTES GLUTEN FREE ITEM**