

APPETIZERS

- Kobe Carpaccio**, sango garlic radish mélange, clear wasabi oil, fleur de sel, cracked black pepper* 9
Szechwan Tuna, seared rare, lavender honey, wakame sea greens, lychee* 9
Escargot, half dozen extra large escargot pan seared with garlic, shallots, sambvca and toast points 9
Oysters Rockefeller, classic preparation, half dozen, roasted shallot saffron beurre blanc 9
Tempura Asparagus, with smoked tomato coulis in an Asiago cheese cup 8
Whitefish Pate, served with toast points with gravlax, caviar and caper berries 7
Shrimp Cocktail, four jumbo grilled tails, classic cocktail sauce, lemon wedge 9

ARTESIAN CHEESES

Cabrales Spain, Cashel Blue Ireland, Le Delice France, Roquefort France, Humboldt Fog California
quince paste, fresh fruit, cipolinne onions, warm bread, honeycomb, dwarf peaches in truffle oil
\$15 for 2 person \$24 for 4 person

SALAD CHOICE

- Boathouse Salad**, mixed greens, tomatoes, basil-balsamic vinaigrette, mozzarella, pine nuts6
Arugula, bosc pears, lemon vinaigrette, dried blueberries, cashel blue, Marnier pine nuts, clove dust 8
Apple Walnut Salad, granny smith apples, organic baby greens, toffee roasted walnuts, vanilla bean vinaigrette, Roquefort 8
Spinach, sliced strawberries, warm bacon, carrot threads, le delice cheese, red wine truffle vinaigrette 8
Caesar Salad, crisp romaine leaves, sour dough crouton and Asiago cheese crisp * 6
Soup, Creamy Crab Bisque with an oyster Rockefeller garnish 8

TODAY'S FRESH FEATURES

- Ostrich**, grilled 6oz filet, brandied apple slices, turnip puree, apple cider sherry reduction, parsnips* 29
Swordfish, 8oz steak cut, braised rapini, fava bean puree, kalamata olive fragments, puttanesca, roasted garlic air* 28

MEAT/POULTRY

- Rack of Lamb**, garlic leek risotto, huckleberry gastrique, mint paint, asparagus, ramps* 30
Kobe "Wagyu" Ribeye 10oz Filet, brandied shiitake mushrooms, truffle carpaccio, steel cut oats infused with foie gras and dried cherries, quince demi glace and a Roquefort crown* 39
Filet Mignon "USDA Black Angus Prime 8oz, grilled and served on top of shiitake mushroom barley risotto, grilled asparagus, vanilla demi glace, tempura onions and a hint of walnut oil* 39
Delmonico, 12oz boneless ribeye steak, pomme frites, black trumpet mushroom cream sauce, wilted spinach* 28

FISH/SEAFOOD

- Chilean Sea Bass**, hard seared, parsley root emulsion, sweet chili reduction, green tea foam and sango radishes* 26
Wild King Salmon, pan seared fillet of line caught Alaskan salmon, perched atop beet risotto with wilted rapini, blood orange beurre blanc and garlic shoots* 28
Ahi Tuna, black sesame seed crusted and grilled, beet carpaccio, butter seared shiitake mushrooms, foie gras risotto, wasabi oil drizzle and pea shoots* 28
Lake Superior Whitefish, blue lump crab topped and broiled, tri color orzo pasta, artichoke caper beurre blanc 26
Scallops, four seared scallop, brandied lobster mushroom cream sauce, gnocchi, saba, truffle crunchies 26
Chickpea and Eggplant Kibbeh, sautéed eggplant, bulgur wheat hummus and sautéed autumn lentil 22