

DINNER MENU

SOUP & SALAD

LOADED POTATO SOUP - 14

Cream soup with bacon, potatoes, onions, garnished with cheddar cheese and scallions

French Onion Soup - 16

Beef Based, Camerlized Onions, Croutons, Braked Gruyere Cheese

AVOCADO FALL SALAD - 20 GF

Arugula, red onion, squash, avocado, gruyere cheese, cucumbers, cherry tomatoes, spiced pumpkin vinaigrette

POMEGRANATE SALAD - 21 GF

Arugula, squash mix, farrow, goat cheese, walnuts, red onion, cranberries, pomegranate with a maple cider vinaigrette

LITE BITES

SHRIMP COCKTAIL - 17 GF

CHARCUTERIE BOARD - 20 GF (optional)

WISCONSIN CHEESE CURDS - 12

Southwest Ranch

LAMB LOLLIPOPS - 22

*With a trio of sauces:
Fig, Mint Chutney, Tzatziki*

BRUSCHETTA FLIGHT - 15 GF (optional)

4 pieces of sliced baguette with:

- (1) Fig, Brie & Apple
- (2) Tomato, Mozzarella & Basil
- (3) Mascarpone & Prosciutto
- (4) Habanero Bacon Jam & Goat Cheese

BAKED BRIE WITH FIG PRESERVES & CRISPY PROSCIUTTO - 18 GF (optional)

Baguettes & Apples

Peach Bruschetta

Brie Spread, Candied Peaches, Balsamic

CRAB CAKES - 22

House made Remoulade

MAINS

SALMON - 46 GF

On a bed of creamy mashed, with seared Brussel sprout and pear salad garnished with a pomegranate gastrique

SCALLOPS - 38 GF

Butternut puree with a chilled quinoa and pear and chive salad, and a sweet infused oil garnish

BLACKENED WALLEYE - 52 GF

Confit fingerling potatoes, with wilted rainbow kale garnished with a rose' glaze

PORK MEDALLIONS - 33 GF

5 spice crusted pork with apricot gremolada, and a peach bourbon demi-glace and seasonal veggies

CHICKEN DINNER - 36 GF

Adobo chicken with mashed potato and frizee salad and a citrus gastrique

STEAKHOUSE BURGER - 23

Lettuce, tomato, choice of aged cheddar or blue cheese, red onion compote, garlic aioli, & fries

Robert Baker Burger - 25

Smoked Gouda, Bacon, Habanero Jam, Red Onion, & Fries

Patty Melt - 25

8oz Burger on Marbled Rye, Cheddar & Provalone Cheese, Friend Onions, & Mustard Cream

NY STRIP 14oz - 65

Mashed or Baker potato, roasted mushrooms & asparagus

RIBEYE 14oz - 66

Mashed or Baker potato, roasted mushrooms & asparagus

FILET MIGNON 8oz - 68

Mashed or Baker potato, roasted mushrooms & asparagus

1/2 RACK OF LAMB - 70

Mashed or baked potato, seared frizee, demi-glace

SIDES (Serves 2) - 9

Sautéed Mushrooms • Brussels Sprouts • Baked Potato
Garlic Mashed Potatoes • Grilled Asparagus • Truffle Fries

FISH FRY FRIDAY - 27

Baked or fried pollock, fries, cole slaw and rye bread tartar sauce, and lemon

Chowder only on Friday - 14

PRIME RIB SATURDAY - 66

10 oz prime rib dinner, baked potato, green beans, au jus, & combo sauce

GF = Gluten Free

Please inform your server of any allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

